

THE RIVER CLUB

LUNCH & BRUNCH MENU

2 Course €25

3 Course €30

SERVED WITH SPECIALITY TEA, COFFEE OR SOFT DRINK

STARTERS

Today's soup

Ballycotton seafood chowder, *Guinness brown bread*

Superfood salad, *quinoa, broccoli, beetroot, pomegranate, feta, toasted pumpkin seed, apple cider dressing*

Chicory salad, *blue cheese, poached pear, toasted walnuts, Pommery mustard vinaigrette*

Caesar salad, *smoked bacon, cos lettuce, garlic & herb croutons, topped with poached egg*

ADD Piri piri chicken / Smoked salmon

Vegan salad, *kale, broccoli, roast squash, cashew nut, lemon dressing*

Slow-cooked spiced pork belly, *miso broth, edamame beans*

MAINS & SANDWICHES

Eggs Florentine, *buttered spinach on toasted muffin, poached eggs, Hollandaise sauce*

Eggs Benedict, *smoked bacon on toasted muffin, poached eggs, Hollandaise sauce*

Eggs Royale, *Ballycotton smoked salmon, poached eggs, Hollandaise sauce*

Thai red curry, *basmati rice, poppadum, ADD Chicken / Vegan tofu & chickpea*

Beer-battered Ballycotton Bay fish & chips, *garden pea purée, citrus aioli, tartar sauce*

Flame-grilled prime Irish beef burger, *streaky bacon, Bandon Vale cheddar, garlic aioli, beef tomatoes, fries*

Grilled Vegan burger, *vegan cheese, Folláin red pepper relish, fries*

Smoked chicken BLT wrap *with aioli & fries*

Ballycotton smoked salmon *on Guinness brown bread*

BBQ pulled-pork bap, *sweet potato fries*

DESSERTS

Blood orange cheesecake, *crisp rice, white chocolate & orange gelato*

Buttermilk panna cotta, *Irish Whiskey gel, honeycomb crisp - Gluten Free*

Coconut rice pudding, *Irish berry compote, strawberry sorbet - Vegan & Gluten Free*

Warm apple Breton tartlet, *butterscotch, vanilla gelato*

The River Club Sundae, *homemade chocolate & hazelnut parfait, brownie bites, toasted hazelnuts*

Selection of Scúp Irish gelato

SIDES

Creamed potato €4.50

Broccoli & almond butter €5

Fries €4.50

Sweet potato fries, *paprika aioli* €4.50

Truffle fries, *Parmesan* €5.50

Rocket & Parmesan salad €4.50

We are delighted to source our ingredients from an array of local suppliers including English Market stall holders. All beef served is 100% Irish. Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens please ask your server for a copy of our allergen menu, which contains a full listing of our dishes & itemises the allergenic ingredients of each, where applicable.

PAUL LANE
HEAD CHEF



BAR & TERRACE