

# THE RIVER CLUB

## BRUNCH & LUNCH

### BRUNCH CLASSICS

Eggs Benedict, *smoked Quigley's bacon on toasted muffin, poached Riverview eggs, Hollandaise sauce* €12.50

Eggs Florentine, *buttered spinach on toasted muffin, poached Riverview eggs, Hollandaise sauce (V)* €12

Eggs Royale, *Ballycotton smoked salmon on toasted muffin, poached Riverview eggs, Hollandaise sauce* €13.50

House granola yoghurt pot *your choice yoghurt - Natural / Coconut / Greek*

*Banana, blueberry, honey & roasted hazelnuts* €7 **OR** *lemon curd & mixed berry compote* €7

Warm crêpes, *mango and passion fruit compote, Chantilly cream* €10.50

Vegan banana bread *marinated berries, organic maple syrup* €9.50

### TO START

Soup of the day, *Guinness brown bread* €8

Ballycotton Seafood chowder, *dill Albariño cream, Guinness brown bread* €11.50

### SANDWICHES

All served with choice of fries or green side salad

Ballycotton smoked salmon and crab, *Guinness bread, house pickle, Cognac Marie Rose* €15.50

Vegan flatbread, *roasted vegetables, garlic pesto* €15

Dukkah-spiced chicken wrap, *fire-roasted peppers, Toons Bridge mozzarella, coriander hummus* €14

### SALADS

Classic Caesar salad, *rosemary croutons, aged Parmesan, bacon lardons, poached egg* €12

Chicory salad, *Cashel blue cheese, poached pear, candied walnuts, Pommery mustard vinaigrette (V)* €11

Superfood grain salad, *quinoa, beetroot, pomegranate, broccoli, toasted pumpkin seeds, Toons Bridge feta cheese (V)* €12

Heritage tomato salad, *grilled Toons Bridge halloumi, black olives, cucumber, mint (V)* €13

ADD Peri-peri chicken €4 / ADD Prawns €5

### MAINS

Grilled vegan burger, *vegan cheese, folláin red pepper relish, sweet potato fries* €20 (VE)

Thai green curry, *tofu, holy basil, steamed jasmine rice (VE)* €16 **ADD Chicken €4 / ADD Prawns €5**

Irish beef burger, *streaky bacon, Bandon Vale cheddar, tomato relish, fries* €19.50

Beer-battered Ballycotton fish and chips, *pea purée, tartar sauce* €19.50

Robata-grilled sirloin steak, *pont neuf potato, sautéed mushrooms, Jameson peppercorn sauce* €31.50

### SIDES €5.50 EACH

Creamed potato  
Fries / Pont neuf

Sweet potato fries  
Sautéed mixed greens

Cauliflower & pomegranate  
Chopped leaf salad

### DESSERTS €9.50 EACH

Pear and almond frangipane, *crème Anglaise*

Wexford strawberry panna cotta, *bee pollen biscotti*

Classic lemon tart, *raspberry sherbet sorbet*

Chocolate parfait hazelnut crunch, *chocolate gelato (VE)*

Selection of Scúp gelato

Five Farms affogato €11

Local farmhouse cheese, *crackers, quince* €14.50

(V) Vegetarian (VE) Vegan - Vegan Menu available on request

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 allergens menu, which contains a full listing of our dishes & itemises the allergenic ingredients of each, where applicable. This menu is printed on 100% recycled paper.

PAUL LANE  
HEAD CHEF



## BAR & TERRACE