

# THE RIVER CLUB

## BRUNCH & LUNCH MENU

### JUICES MENU €7

Mad about Mango, *mango, ginger, carrot, apple*  
Green Citrus boost, *pear, rocket, cucumber, lemon, mint, kale, coconut water*  
Super berry boost

### BRUNCH CLASSICS

Coconut chia pudding, *pomegranate, berry compote* (V) €7  
Clonakilty black pudding hash, *free range ham hock, poached hen's egg, Jameson Hollandaise* €14.50  
Belgian waffles, *Quigleys smoked bacon, organic maple syrup* €13.50  
Baked shakshuka, *poached hen's eggs, Greek feta, new potato* (V) €13.50  
Eggs Benedict, *Quigleys smoked bacon, toasted sourdough, poached hen's egg, Hollandaise* €12.50  
Eggs Royale, *Ballycotton smoked salmon, poached hen's egg, dill Hollandaise* €15  
Brunch Special: *Quigleys smoked bacon, Clonakilty black pudding, poached hen's eggs, toasted sourdough, freshly squeezed orange juice, tea / coffee* €18

### SOUP / SALADS

Soup of the day, *Guinness brown bread* (V) €8.50  
Classic Caesar salad, *Rosemary croutons, aged Parmesan, Quigleys smoked lardons, poached hen's egg* €13.50  
Superfood grain salad, *quinoa, beetroot, broccoli, Greek feta, toasted pumpkin seeds* (V) €13  
Ballycotton seafood chowder, *dill Albariño cream, Guinness brown bread* €13.50  
Raw cauliflower, *herb tabbouleh, golden raisins, pomegranate, preserved lemon* (VE) €14

### SANDWICHES

Served with fries

Ballycotton smoked salmon and crab, *Guinness bread, house pickle, Cognac Marie Rose* €16.50  
Angus sirloin steak ciabatta, *forest mushrooms, Monterey Jack cheese, aioli* €19  
Confit lamb shoulder, *arrabiata sauce, tzatziki, grilled flatbread* €14  
Toasted chicken focaccia, *roast red pepper, Italian Mozzarella, dressed rocket, basil aioli* €14.50

### MAINS

Chefs Daily special (market price)

Grilled Atlantic seabass, *garden salad, drop peppers, sauteed new potato, pomegranate* €24  
Grilled Angus beef burger, *streaky bacon, Monterey Jack cheddar, house pickles* €21  
Thai yellow curry, *coconut shavings, grilled tofu, Asian vegetables, red chili strands, basmati rice* (VE) €17  
ADD Chicken €4 / ADD Prawns €6  
Beer battered fish and chips, *pea purée, tartar sauce* €21  
10oz Angus sirloin steak, *confit onions, confit mushroom, Pont Neuf potatoes* €38  
Risotto of heirloom tomato, *Italian mozzarella, baby spinach, fresh basil* (V) €23

### SIDES

Buttermilk onion rings €6.50  
Mac & Cheese €6.50  
Green salad €5.50  
Creamed potato €5.50

Pont Neuf potatoes €5.50  
Sweet potato fries €6  
Truffle fries, *Parmesan* €6.50  
Steamed green vegetables €5.50

(V) Vegetarian (VE) Vegan

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