

THE RIVER CLUB

BRUNCH & LUNCH MENU

JUICES MENU €8

Mad About Mango, *mango, ginger, carrot, apple*
Green Citrus Boost, *pear, rocket, cucumber, lemon, mint, kale, coconut water*
Smoothie of the Day

BRUNCH CLASSICS

Mango & turmeric smoothie bowl, *pistachio, chia* (VE) €7.50
Belgian waffles, *banana panna cotta, butterscotch sauce* €13.50
Roasted red pepper tartine, *kalamata olives, capers, mozzarella* (V/VE) €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
Eggs Florentine, *poached hen's egg, Hollandaise* €14.50
Brunch Special: *Quigleys smoked bacon, Clonakilty black pudding, poached hen's eggs, English muffin, freshly squeezed orange juice, tea / coffee* €18

STARTERS

Soup of the day, *Guinness brown bread* (V) €8.50
Ballycotton seafood chowder, *dill Albariño cream, Guinness brown bread* €13.50
Toons Bridge burrata, *olive tapenade, heirloom tomato, aged balsamic* (V) €14.50
Duck liver parfait, *apple chutney, toasted brioche* €13.50
Harissa gambas pil pil, *warm crusty bread* €14

SALADS

Classic Caesar salad, *Rosemary croutons, aged Parmesan, Quigleys smoked lardons, poached hen's egg* €14.50
Superfood grain salad, *quinoa, beetroot, broccoli, Greek feta, toasted pumpkin seeds* (V) €14.50
Endive Salad, *Cashel blue cheese, apple, candied walnuts, wholegrain mustard vinaigrette* €15
Raw cauliflower, *herb tabbouleh, golden raisins, pomegranate, preserved lemon* (VE) €14

SANDWICHES

All served with fries
Ballycotton smoked salmon and crab, *Guinness bread, house pickle, Cognac Marie Rose* €16.50
Toasted Heggarty cheddar sourdough, *heritage tomato, harissa* (V) €14.50
Hereford sirloin ciabatta, *caramelised onions, Monterey Jack* €19

MAINS

Chefs Daily special (market price)
Grilled Angus beef burger, *streaky bacon, Monterey Jack cheddar, house pickles* €21
Massaman curry, *potato, green beans, spiced cashews* €17
ADD Chicken €4 / ADD Prawns €6
Beer battered fish and chips, *pea purée, tartar sauce* €22
10oz Angus sirloin steak, *confit onions, confit mushroom, chunky chips* €38
Jameson peppercorn / Tarragon Béarnaise / Confit garlic butter / Cabernet jus

SIDES

Chunky Chips / Fries / Sweet potato fries (VE) €6
Beer-battered onion rings (VE) €6.50
Buttered new potatoes (V) €6
Braised red cabbage (V) €6
Green Salad €6
Roasted cauliflower & salsa verde (VE) €6
Truffle fries €6.50

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

We strive to source all of our fish from sustainable sources. We are delighted to source our ingredients from an array of local suppliers including English Market stall holders. All beef served is 100% Irish. Our trusted fruit and vegetable suppliers work closely with Irish producers and source all of our seasonal produce for our menus.

Some of our menus contain allergens. For a full list of the allergens contained in our dishes, please ask your server for a copy of our detailed allergen menu.

This menu is printed on 100% recycled paper which will be responsibly recycled after use.

PAUL LANE - EXECUTIVE HEAD CHEF