

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*
Smoothie of the Day

BRUNCH CLASSICS

Coconut chia pudding, *pomegranate, berry compote* (V) €7
Mushroom and Spinach, *toasted sourdough, poached hen's egg, 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* €14.50
Superfood grain salad, *quinoa, beetroot, broccoli, Greek feta, toasted pumpkin seeds* (V) €14.50
Ballycotton seafood chowder, *dill Albariño cream, Guinness brown bread* €13.50
Raw cauliflower, *herb tabbouleh, golden raisins, pomegranate, preserved lemon* (VE) €14
Endive Salad, *Cashel blue cheese, apple, candied walnuts, wholegrain mustard vinaigrette* €15

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
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, chunky chips* €38
Risotto of heirloom tomato, *Italian mozzarella, baby spinach, fresh basil* (V) €23

SIDES

Beer battered onion rings €6.50	Chunky chips €5.50
Mac & Cheese €6.50	Sweet potato fries €6
Rocket and Parmesan €6	Truffle fries, <i>Parmesan</i> €6.50
Creamed potato €5.50	Steamed green vegetables €5.50

(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.

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

PAUL LANE - HEAD CHEF