

THE RIVER CLUB

EVENING BAR MENU

SMALL PLATES AND SNACKS

- Marinated Kalmata olives (VE) €4.50
Hickory-smoked almonds (VE) €4.50
Ballycotton Rock oysters, shallot vinaigrette €10.50
Panko-coated crispy squid, chermoula €12
Forrest mushroom arancini, beetroot emulsion €9
Crispy chicken karaage kimchi, wasabi aioli €10
Truffle fries, parmesan €6.50
Italian burrata, plum tomato confit, wild rocket €14.50
English Market tasting board €23
Ballycotton Seafood chowder, dill Albariño cream, Guinness brown bread €11

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
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

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| Creamed potato
Fries / Pont neuf | Sweet potato fries
Sautéed mixed greens | Cauliflower & pomegranate
Chopped leaf salad |
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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

