

BAR MENU

THE RIVER CLUB

BAR MENU

Daily 5pm - 10pm

SMALL PLATES

Soft-baked bread,
dill & garlic butter €6.50

Roast cauliflower steak,
Cauliflower purée, pickled leaves, crisp caper (V) €12.50

Quigley's beef cheek croquette,
horseradish aioli €9.50

Italian burrata,
olive tapenade, heirloom tomato, aged Balsamic (V) €14.50

Harissa gambas pil pil €14

Shrimp tacos,
salsa verde, smoked jalapenos €15

Ballycotton oysters,
shallot vinaigrette
Trio €12 / Half-dozen €23

Triple cooked pont neuf potatoes,
smoked aioli (V) €7.50

Plates will be served as soon as they are prepared.

(V) Vegetarian (VE) Vegan

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.

BAR & TERRACE

BAR MENU

Daily 5pm - 10pm

SMALL PLATES

Crispy Quigley's pork belly,
banh mí Salad €12.50

Superfood grain salad,
quinoa, beetroot, broccoli, Greek feta, toasted pumpkin seeds (V) €16

Seared Ballycotton scallops,
pea purée €15

Seared garlic and herb Quigley's Hanger steak,
chimichuri €14.50

English Market tasting board €23

Selection of Irish cheeses,
glazed figs, artisan crackers €15.50

SWEETS

Dessert assiette €11.50

Plates will be served as soon as they are prepared.

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.

BAR & TERRACE