

THE RIVER CLUB

VEGAN MENU

STARTERS

Superfood salad

*quinoa, broccoli, pomegranate, beetroot,
toasted pumpkin seeds, Seedlip botanical dressing* €9 / €14.50 1E,14

Vegan soup of the day €8.50 1C,14

Coriander scented falafel

heirloom tomato, Kalamata olive, baby leaves, aged balsamic €10 1C,14

MAIN COURSE

Grilled vegan burger

vegan cheese, follain red pepper relish, sweet potato fries €20 1C,1E,11,14

Thai yellow curry

tofu, steamed jasmine rice €17 9,10,11,12,14

Spicy miso ramen

soba noodles, Asian greens, toasted sesame €17 1C,9,10,11,12

DESSERTS

Chocolate parfait

hazelnut crunch, chocolate gelato €10.50 1C,8D

Selection of Scúp €9.50 14

Marinated summer fruits

coconut yoghurt, passionfruit glaze €9 14

ALLERGENS	2 Crustaceans	6C Butter	8C Pine Nuts	9 Celery
1A Rye Wheat	3 Molluscs	6D Buttermilk	8D Hazelnuts	10 Mustard
1B Oat	4 Fish	6E Cheese	8E Pecans	11 Soybeans
1C Wheat	5 Egg	7 Peanuts	8F Pistachio	12 Sesame Seeds
1D Barley	6A Cream	8A Cashew	8G Almonds	13 Lupin
1E Malt	6B Milk	8B Walnuts	8H Brazil Nuts	14 Sulphur Dioxide / Sulphates

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