

# THE RIVER CLUB

## VEGAN MENU

### STARTERS

Superfood salad,

*quinoa, broccoli, pomegranate, beetroot, toasted pumpkin seeds, Seedlip botanical dressing* €12 <sup>1E, 14</sup>

Vegan soup of the day €8 <sup>1C, 14</sup>

Coriander scented falafel,

*heirloom tomato, Kalamata olive, baby leaves, aged balsamic* €10 <sup>1C, 14</sup>

### MAIN COURSE

Grilled vegan burger,

*vegan cheese, follain red pepper relish, sweet potato fries* €20 <sup>1C, 1E, 11, 14</sup>

Thai green curry

*holy basil, tofu, steamed jasmine rice* €15 <sup>9, 10, 11, 12, 14</sup>

Spicy miso ramen,

*soba noodles, Asian greens, toasted sesame* €17 <sup>1C, 9, 10, 11, 12</sup>

### DESSERTS

Chocolate parfait,

*hazelnut crunch, chocolate gelato* €9 <sup>1C, 8D</sup>

Selection of Scúp sorbet €9 <sup>14</sup>

Marinated summer fruits,

*coconut yoghurt, passionfruit glaze* €9 <sup>14</sup>

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

We are delighted to source our ingredients from an array of local suppliers including English Market stall holders.

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



PAUL LANE  
HEAD CHEF