# THE RIVER CLUB.

# BRUNCH & LUNCH MENU

#### JUICES MENU €9 ----

Mad About Mango, Mango, Ginger, Carrot, Apple
Green Citrus Boost, Pear, Rocket, Cucumber, Lemon, Mint, Kale, Coconut Water
Smoothie of the Day

# BRUNCH CLASSICS - AVAILABLE UNTIL 3PM

Belgian waffles, banana panna cotta, butterscotch sauce €14

Baked Shakshuka, spiced chickpea and spinach ragout, poached Riverview hen's egg €15 Eggs Benedict, Quigley's smoked bacon, toasted sourdough, poached Riverview hen's egg, Hollandaise €15.50

Ballcotton smoked salmon & crab royale on soda bread,

poached Riverview hen's egg, dill Hollandaise €15.50

Eggs Florentine, toasted muffin, poached Riverview hen's egg, wild mushrooms, Hollandaise €15.50

Avocado & Nduja sun dried tomato jam on sourdough,

poached Riverview hen's eggs Hollandaise €14.50

#### — STARTERS —

Soup of the day, Guinness brown bread (V) €9

Ballycotton seafood chowder, dill Albariño cream, Guinness brown bread €15.50

Italian burrata, olive tapenade, heirloom tomato, aged Balsamic (V) €16.50

Chicken karaage, house kimchi €14.50

Harissa gambas pil pil, warm crusty bread €15.50

## ——— SALADS ——

Classic Caesar salad, rosemary croutons, aged Parmesan, Quigley's smoked lardons, poached Riverview hen's egg €16.50 ADD Chicken €5 / ADD Prawns €6

Fire-roasted pepper & courgette, hummus, crispy chickpeas, salted lemon dressing (VE) €15.50

Superfood grain salad, quinoa, beetroot, broccoli, Greek feta, toasted pumpkin seeds (V) €17.50

Endive Salad, Cashel blue cheese, apple, candied walnuts, wholegrain mustard vinaigrette (V) €17.50

## — SANDWICHES -

#### All served with fries

Ballycotton smoked salmon and crab, Guinness bread, house pickle, Cognac Marie Rose €18.50

Toasted Heggarty cheddar sourdough, heritage tomato, harissa (V) €15.50

Pulled lamb flatbread, cucumber riata, roasted red pepper, feta, rocket €19

## — MAINS ——

## Chefs Daily special (market price)

 $\textbf{Grilled Angus beef burger,} \ \textit{streaky bacon, Monterey Jack cheddar, house pickles, chunky chips} \textbf{£23}$ 

Massaman curry, potato, green beans, spiced cashews , pilau rice (VE) €18.50

ADD Chicken €5 / ADD Prawns €6

Beer battered fish and chips, pea purée, tartar sauce €23 Robata-grilled Quigley's Angus steak, fries, Béarnaise sauce €27

#### SIDES

Chunky Chips / Fries / Sweet potato fries (VE) €6

Beer-battered onion rings (VE) €7

Steamed greens €6

Smoked Gubbeen mac & cheese €9.50 Buttered new potatoes (V) €6 Creamed potato €6

(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.

Some of our menus contain allergens. For a full list of the allergens contained in our dishes, please ask your server for a copy of our detailed allergen menu.

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

PAUL LANE - EXECUTIVE HEAD CHEF