

THE RIVER CLUB

DESSERT MENU

DESSERTS

Scúp Peroni sorbet

Wexford strawberries opaline, orange gel

€9

Dark chocolate & yuzu tart

Italian meringue, lemon verbena caviar, mojito sorbet

€11

Espresso crème brûlée

amaretto biscuit

€11

Peaches & cream

white chocolate mousse, raspberry meringue, lime sorbet

€11

Chocolate fudge brownie

chocolate & hazelnut cremeux, lime crème fraîche, passionfruit

€11

Selection of Scúp Gelato

€10.50

CHEESE

Selection of Irish cheeses

glazed figs, artisan crackers

€16

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