

THE RIVER CLUB

DESSERT MENU

DESSERTS

Vanilla and rhubarb crème brûlée

sunflower seed biscotti €11

Cocoa and raspberry gâteau

sweet meringue, beetroot crèmeux, buttermilk sorbet €11

Chocolate hazelnut cake

chocolate foam, salted caramel, crisp tuille €11

Apple, orange and walnut strudel

burnt honey, vanilla gelato €11

Strawberry yoghurt sphere

toasted milk cake, strawberry sorbet €11

CHEESE

Selection of Irish cheese

glazed figs, artisan crackers €16

DIGESTIVES

Five Farms	€7.00	Sanderman Ruby Port	€9.30
Limoncello	€6.40	Graham No.5 White Port	€8.00
Killahora, Rare Apple Ice Wine	€13.00	Killahora, Pom'O Apple Port	€12.50

(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.

PAUL LANE - EXECUTIVE HEAD CHEF