

THE RIVER CLUB

BRUNCH & LUNCH MENU

JUICES MENU

- Mad About Mango, *mango, ginger, carrot, apple* €9
KINS Skin Kind Green Citrus Boost, *pear, rocket, cucumber, lemon, mint, kale, coconut water* €9
Smoothie of The Day 6B €9
KINS Skin Kind Wellness Shot, *lemon, ginger, turmeric, orange, black pepper* €3

BRUNCH CLASSICS Available until 3pm

- Buttermilk chicken waffles, *sriracha sauce, maple-glazed bacon* 1C, 5, 6B, 6C, 6D €16
Eggs Benedict, *Quigleys smoked bacon, toasted sourdough, poached Riverview hens egg, Hollandaise* 1A, 1C, 5, 6C €16
Ballycotton smoked salmon royale, *Guinness bread, poached Riverview hens egg, dill Hollandaise* 1B, 1C, 1D, 4, 5, 6C, 6D €16
Eggs Florentine, *spinach, toasted muffin, poached Riverview hens egg, chestnut mushrooms, Hollandaise* 1C, 5, 6C, 11 €15.5

STARTERS

- Soup of the day, *Guinness brown bread* 1A, 1B, 1C, 1D, 5, 6A, 6B, 6C, 6D, 9, 10, 14 €9
Ballycotton seafood chowder, *dill Albariño cream, Guinness brown bread* 1A, 1B, 1C, 1D, 2, 3, 4, 5, 6A, 6B, 6C, 6D, 9, 14 €15.5
Italian burrata, *heirloom tomato, toasted pine nuts, toasted focaccia* V 1C, 6A, 6B, 6E, 8I €16.5
Chicken karaage, *house kimchi* 1C, 11, 12 €14.5
Harissa gambas pil pil, *warm crusty bread* 1C, 2, 6C €15.5

SALADS

- Classic Caesar salad, *rosemary croutons, aged Parmesan, Quigleys smoked lardons, poached Riverview hen's egg* 1A, 1C, 4, 5, 6E €16.5
add chicken €5.5 6C | *prawns* €6 2, 6C | *Otofu* €5 11, 12
Broccoli Romesco, *almond & roasted pepper sauce, chilli crisp* VE 7, 8G €15.5
KINS Skin Kind Superfood, *quinoa, beetroot, broccoli, Greek feta, toasted pumpkin seeds* V 6E €17.5
KINS Skin Kind Lemon-cured mackerel, *sesame seaweed salad, roasted peanut oil* 1C, 4, 9, 10, 12 €18.5

SANDWICHES

- All served with fries*
Ballycotton crab & lobster roll, *dill & horseradish aioli* 1C, 2, 4, 5, 9, 10, 14 €20
Mozzarella & sundried tomato bruschetta, *pesto, dressed rocket* 1B, 6A, 6B, 6E €17
Rebel Reuben, *Michael Twomey's spiced beef, Coolea cheese, sauerkraut, Reuben dressing, rye bread* 1A, 1C, 5, 6E, 10, 14 €18

MAINS

- Dashing Lunch, *Chef's daily special of starter, main & dessert* €25 (available Mon - Fri until 3pm)
Chef's daily special (market price)
Grilled Angus beef burger, *streaky bacon, Monterey Jack cheddar, house pickles, chunky chips* 1C, 5, 6B, 6E, 10, 11, 14 €24
Massaman curry, *potato, green beans, spiced cashews, pilau rice* VE 8A, 11, 12 €18.5
add chicken €5.5 6C | *prawns* €6 2, 6C | *Otofu* €5 11, 12
Beer-battered fish & chips, *pea purée, tartar sauce* 1C, 1D, 4, 5, 6A, 6C, 10, 14 €24
Robata-grilled Quigleys Angus steak, *fries, Béarnaise sauce* 1C, 5, 6C €28
Spicy miso ramen, *organic soba noodles, sesame Otofu* VE 1C, 1D, 11, 12 €18.5
Corn-fed chicken Milanese, *capers, rocket, Parmesan, fries* 1C, 5, 6B, 6C, 6E, 9 €24

SIDES

- Chunky chips €6 1C | Sweet potato fries VE €6 1C | Fries VE €6 1C
Fried onion rings €7 | New season potatoes €6 6C | Tomato & shallot salad €6

V Vegetarian | VE Vegan | Vegan menu available on request

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

We are delighted to source our ingredients from an array of local suppliers including English Market stall holders. We strive to source all of our fish from sustainable sources. 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.