

THE RIVER CLUB

DESSERT MENU

Hazelnut Crème Brûlée €11

Seed biscotti 1C, 5, 6A, 8D, 11

Jameson Chocolate Mousse €11

Cocoa sponge, orange jam 1C, 5, 6A, 6C, 8G, 11

Black Sesame Semifreddo €11

Cassis gel, honey sponge, crisp tuille 1C, 5, 6A, 6B, 6C, 12

Sticky Date Pudding €11

Vanilla gelato, dark rum butterscotch 1C, 5, 6A, 6B, 6C

Coffee Caramel Tartelette €11

Miso marshmallow, popcorn, peanut gelato 1C, 5, 6A, 6B, 6C, 7, 11, 14

Selection of Munster cheeses €16

glazed figs, artisan crackers 1A, 1B, 1C, 1D, 6C, 6E, 8D, 14

DIGESTIFS

Five Farms €7

Limoncello €6.4

Killahora Rare Apple Ice Wine €13

Sanderman Ruby Port €9.3

Graham No.5 White Port €8

Killahora Pom'O Apple Port €12.5

V Vegetarian | VE Vegan

ALLERGENS

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

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.

PAUL LANE - EXECUTIVE HEAD CHEF