

THE RIVER CLUB

VEGETARIAN & VEGAN MENU

Soft-baked bread **V** €8.5
dill & garlic butter 1C, 5, 6B, 6C

Vegan superfood grain salad **VE** €17.5
quinoa, beetroot, broccoli, toasted pumpkin seeds

Broccoli Romesco **VE** €15.5
almond & roasted pepper sauce, chilli crisp 7, 8G

Italian burrata **V** €16.5
heirloom tomato, toasted pine nuts, toasted focaccia 1C, 6A, 6B, 6E, 8I

House made gnocchi **V** €28
asparagus, pea, miso butter, Parmesan 1C, 6A, 6C, 6E, 10, 11

Massaman curry **VE** €18.5
potato, green beans, spiced cashews, pilau rice 8A, 11, 12
add Otofu €5

Grilled vegan burger **VE** €22
vegan cheese, Folláin red pepper relish, sweet potato fries 10, 12

Spicy miso ramen **VE** €18.5
organic soba noodles, sesame Otofu 1C, 1D, 11, 12

CONDIMENTS

Mayonnaise 5, 10, 14 | Ketchup 1D, 14 | Relish 10, 14 | Mustard 10, 14
Mint sauce 14 | Brown sauce 1D, 14 | Horseradish 5, 10, 14 | BBQ sauce 1D, 11, 14
Sweet chilli sauce | Tabasco sauce

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