

THE RIVER CLUB

BAR MENU

TO SHARE

- Soft-Baked Bread, *dill & garlic butter* **V** €8.5 1C, 5, 6B, 6C
- English Market Tasting Board, *selection of Irish cheeses & charcuterie, crackers, dips* €24 1C, 5, 6B, 6C, 6E
- Ballycotton Oysters, *mignonette sauce* Trio €12 / Half-Dozen €24 3, 14
- Italian Burrata, *roast squash, toasted pine nuts, toasted focaccia* **V** €16.5 1C, 6A, 6C, 6E, 8I

STARTERS

- Soup of the Day, *Guinness brown bread* €9 1A, 1B, 1C, 1D, 5, 6A, 6B, 6C, 6D, 9, 10, 14
- Ballycotton Seafood Chowder, *dill Albariño cream, Guinness brown bread* €16
1A, 1B, 1C, 1D, 2, 3, 4, 5, 6A, 6B, 6C, 6D, 9, 14
- Chicken Karaage, *house kimchi* €14.5 1C, 11, 12
- Harissa Gambas Pil Pil, *warm crusty bread* €15.5 1C, 2, 6C
- Broccoli Romesco, *almond & roasted pepper sauce, chilli crisp* **VE** €15.5 7, 8G

SALADS

- Classic Caesar Salad, *rosemary croutons, aged Parmesan, Quigleys smoked lardons, poached Riverview hen's egg* €17 1A, 1C, 4, 5, 6E | *add chicken* €6 6C | *prawns* €7 2, 6C | *Otofu* €5 11, 12
- KINS Skin Kind Superfood Salad, *quinoa, beetroot, broccoli, Greek feta, toasted pumpkin seeds* **V** €18 6E
- Endive Salad, *Cashel blue cheese, apple, candied walnuts, wholegrain mustard vinaigrette* **V** €18
5, 6E, 8B, 9, 10, 14

MAINS

- Chef's Daily Special (market price)
- Grilled Angus Beef Burger, *streaky bacon, Monterey Jack cheddar, house pickles, chunky chips* €24 1C, 5, 6B, 6E, 10, 11, 14
- Massaman Curry, *potato, green beans, spiced cashews, pilau rice* **VE** €18.5 8A, 11, 12
Add chicken €6 6C | *prawns* €7 2, 6C | *Otofu* €5 11, 12
- Ballycotton Fish & Chips, *pea purée, tartar sauce* €24 1C, 1D, 4, 5, 6A, 6C, 10, 14
- Steak Frites, *8oz Robata-Grilled Quigley's Angus Steak, fries, Béarnaise sauce* €30 1C, 5, 6C
- House-Made Gnocchi, *forest mushrooms, truffle oil, Parmesan* **V** €28 1C, 6A, 6C, 6E, 10, 11
- Pie Guys Beef & Beamish Pie, *roast miso sprouts* €28 1C, 4, 5, 6C, 9, 11, 12

SANDWICHES Available until 5pm

All served with fries

- Ballycotton Crab & Lobster Roll, *dill & horseradish aioli* €20 1C, 2, 4, 5, 9, 10, 14
- Roast Turkey, Brie, Cranberry Ciabatta, *burnt onion & thyme aioli* €18 1C, 5, 6C, 6E, 14
- Rebel Reuben, *Michael Twomey's spiced beef, Coolea cheese, sauerkraut, Reuben dressing, rye bread* €18 1A, 1C, 5, 6E, 10, 14

SIDES

- Chunky Chips €6 1C | Fries **VE** €6 1C | Sweet Potato Fries **VE** €6 1C | Cream Potatoes €6
- Fried Onion Rings €7 | Green Salad €6 1E, 5, 10, 14 | Steamed Greens €6 6C | Roast Miso Sprouts €7 1C, 11, 14

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V Vegetarian | VE Vegan

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.