

# THE RIVER CLUB

## IN ROOM DINING MENU

### STARTERS

Today's soup €7 1A,1B,1C,1D,1E,5,6A,6B,6C,9,10,14 \*\*\*

Ballycotton seafood chowder, Guinness brown bread €11 1C,1D,1E,2,3,4,5,6A,6C,6D,9,10,14

Chicory salad, blue cheese, poached pear, toasted walnuts, Pommery mustard vinaigrette €13 1E,5,6E,8B,9,10,14

Caesar salad, smoked bacon, cos lettuce, garlic & herb croutons, topped with poached egg €11.50 1C,5,6E,9,10,14

ADD Piri piri chicken €4.50 9,10,12,14 / Smoked salmon €4.50 4,14

Vegan salad, kale, broccoli, roast squash, cashew nut, lemon dressing €12 6C,8A,10,14

### MAINS & SANDWICHES

Thai red curry, basmati rice, poppadum, ADD Chicken €19 9,10,12,14 / Vegan tofu & chickpea €19 9,10,11,12,14 \*\*\*

Beer-battered Ballycotton Bay fish & chips, garden pea purée, citrus aioli, tartar sauce €19 1C,4,5,6B,11,14

Flame-grilled prime Irish beef burger, streaky bacon, Bandon Vale cheddar, garlic aioli, beef tomatoes, fries €19 1C,5,6E,9,10,14

Grilled Vegan burger, vegan cheese, Folláin red pepper relish, fries €19 1C,1E,11,14

Robata-grilled prime Irish Sirloin of beef served with fondant potato, sautéed forest mushrooms with your choice of sauce: Béarnaise 5,6C,14 Brandy Peppercorn 6C,9,10,14 Confit garlic butter 6C or Cabernet jus 6C,9,10,14 €30

### DESSERTS €8.50 EACH

White chocolate and Bailey's mousse, espresso gelato 1C,5,6A,6B,14

Rich vegan chocolate mousse, chocolate sorbet 8G

Lemon posset with spiced fruits, shortbread biscuit 1C,6A,6C,14

Pear and almond frangipane, anglaise, vanilla gelato 1C,5,6A,6C,8G

### SIDES

Creamed potato €5 6A,6B,6C

Braised red cabbage €4.50 1E,14

Brussels sprouts with bacon €5.50 6C,14

Garden salad €5 1E,5,6E,9,10,14

Truffle fries, Parmesan €6.50 1C,1E,5,6E

Sweet potato fries, paprika aioli €5 1C,5

Fries €4.50 1C

Chunky chips €5 1C

A €6 tray charge applies. Served from 12.00hrs to 22.00hrs. \*\*\*Denotes items also available from 22.00hrs to 12.00hrs

#### ALLERGENS

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

We are delighted to source our ingredients from an array of local suppliers including English Market stall holders. All beef served is 100% Irish. This menu is printed on 100% recycled paper which will be responsibly recycled after use.

PAUL LANE  
HEAD CHEF

