

BAR MENU

THE RIVER CLUB

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Daily 5pm – 10pm

SMALL PLATES

Soft-baked bread,
dill & garlic butter €7.50 1C, 5, 6B, 6C

Ballycotton crispy fried calamari,
lemon aioli €13.50 1C, 3, 5, 6B, 14

Wild venison carpaccio,
roasted pistachio, Pecorino shavings €15 8F

Ardsallagh goat cheese tartlet,
caramelised red onion, candied walnuts €14 1C, 5, 6E, 8B, 14

Italian burrata,
olive tapenade, heirloom tomato, aged Balsamic (V) €16 1E, 5, 6E, 14

Harissa gambas pil pil €15 1C, 2, 6C, 14

Ballycotton oysters,
shallot vinaigrette
Trio €12 / Half-dozen €24 1E, 3, 9, 14

Plates will be served as soon as they are prepared.

(V) Vegetarian (VE) Vegan

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

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BAR & TERRACE

SMALL PLATES

Baked Camembert,
berry compote, toasted sourdough crostini €14 1C, 6E

Triple cooked pont neuf potatoes,
smoked aioli €7.50 (V) 5

Chicken karaage,
house kimchi €14 1C, 1E, 10, 11, 12, 14

Fire-roasted pepper & courgette,
hummus, crispy chickpeas, salted lemon dressing (VE) €15 12

Kale vegan salad,
roasted butternut squash toasted pumpkin seeds, lemon Dressing €15

Foie gras crème brûlée,
brioche €15 1C, 5, 6A, 6C, 9, 10, 14

English Market tasting board €23 1C, 1D, 6B, 6C, 6E, 9, 10, 14

Seared garlic and herb Quigley's hanger steak,
chimichurri €15 10, 14

Selection of Irish cheeses,
glazed figs, artisan crackers €16 1C, 6E, 8B, 9, 14

Skeaghanore duck croquettes,
hoisin aioli, cucumber pickle €14 1C, 5, 6C, 14

SWEETS

Dessert assiette €11.50

PLEASE ASK SERVER FOR ALLERGENS

Plates will be served as soon as they are prepared.

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

BAR & TERRACE