

# THE RIVER CLUB

## ROOM SERVICE MENU

12pm to 10.30pm

### TO START

\*\*\* 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 €15.50 1A, 1B, 1C, 1D, 1E, 4, 5, 6A, 6B, 6C, 6D, 9, 10, 14

Italian burrata, spiced delicata squash, crispy kale, herb crostini (V) €16.50 1A, 1C, 6A, 6B, 6B

### SALADS

Caesar salad, rosemary croutons, aged Parmesan, Quigleys smoked lardons, poached Riverview hens egg €16.50 1C, 1E, 4, 5, 6E, 9, 10, 14

Superfood grain salad, quinoa, beetroot, broccoli, Greek feta, toasted pumpkin seeds (V) €17.50 1E, 5, 6E, 14

ADD chicken €5 6C, 14 / ADD prawns €6 2, 6C, 14

### MAIN COURSE

Grilled Quigleys Angus beef burger, streaky bacon, Jack cheddar, house pickle, chunky chips €23 1C, 1E, 5, 6C, 6E, 10, 11, 14

\*\*\* Massaman curry, potato, green beans, spiced cashews, Pilau rice (VE) €18.50 8A, 9, 10, 11, 12, 14

ADD chicken €5 6C, 14 / ADD prawns €6 2, 6C, 14

Grilled vegan burger, vegan cheese, Folláin red pepper relish, sweet potato fries (VE) €22 1C, 1E, 11, 14

10oz Quigley's Angus Sirloin steak €39

oxtail stuffed shallot, herb rosti, parsnip purée and your choice of sauce 5, 6A, 6C, 9, 14

Jameson peppercorn 6A, 6C, 9, 10, 14 / tarragon Béarnaise 1E, 5, 6C, 14 / Confit garlic butter 6C / Cabernet jus 6C, 9, 10, 14

### SIDES

Chunky Chips / Fries / Sweet potato fries (VE) €6 1C Smoked Gubbeen mac & cheese €9.50 1C, 5, 6A, 6C, 6E

Crispy onion rings (VE) €7 1C, 1D

Creamed potato €6 6A, 6C

Steamed greens €6 6C

Side salad €5 10, 14

### DESSERTS

Tonka Bean crème brûlée, apricot langue de chat €11 1C, 5, 6A, 6C

Milk chocolate mousse, Rebel Red ale caramel, chocolate tuille, roasted barley gelato €11 1C, 1D, 5, 6A, 6B, 6C, 14

Autumnal Pavlova, sea buckthorn cremeux, quince compôte,  
white chocolate ganache, apple sorbet €11 1C, 5, 6A, 6B, 6C

Pumpkin and maple syrup baked cheesecake, pumpkin seed brittle, cranberry gel, cinnamon gelato €11 1C, 5, 6A, 6B, 6C

Selection of Irish cheeses, fig and lime jam, artisan crackers €16 1A, 1B, 1C, 1D, 6C, 6E, 8D, 14

\*\*\*Denotes items available 24-hours. €4 tray charge applies to beverage only orders, €6 tray charge applies to food and beverage orders.

CONDIMENT 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 chili sauce -NO ALLERGENS Tabasco sauce -NO ALLERGENS

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

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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PAUL LANE - EXECUTIVE HEAD CHEF

BAR & TERRACE

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## DRINKS MENU

### COCKTAILS

<b>Pure Crabbit</b>	14
<i>Olmecca Altos Blanco Tequila, Pineapple Shrub, Agave Nectar, Fresh Lime, Fever-Tree Ginger Ale</i>	
<b>East 8 Hold Up</b>	14
<i>Absolut Vodka, Aperol, Pineapple, Passionfruit, Fresh Lime</i>	
<b>Oliver's Lemonade</b>	14
<i>Method and Madness Irish Gin, Fresh Lemon, "Cherry" Lemon Cordial, Peychaud's Bitters, Fever-Tree Soda Water</i>	
<b>Safe Harbour</b>	14
<i>Havana Club 7 Rum, Fresh Lime, Demerara, Fever-Tree Ginger Beer, Beamish Float 1C, 1D, 1E</i>	
<b>Honeycomb Old Fashioned</b>	15
<i>Tullamore D.E.W. XO Irish Whiskey, Chef's Honeycomb, Orange and Aromatic Bitters</i>	

### SIGNATURE G&T

<b>Homemade Pink Dingle Irish Gin</b>	13
<i>Hibiscus, Fresh Lime, Fresh Berries, Fever-Tree Elderflower Tonic</i>	
<b>Monkey 47 German Gin</b>	15
<i>Raspberries, Fresh Lime, Fever-Tree Premium Indian Tonic</i>	
<b>Bertha's Revenge Irish Gin</b>	15
<i>Elderflower, Orange, Cherry, Fever-Tree Refreshingly Light Tonic</i>	
<b>Kinsale Irish Gin</b>	13
<i>Fresh Lime, Pomegranate, Fever-Tree Refreshingly Light Tonic</i>	
<b>Drumshanbo Gunpowder Irish Gin</b>	13
<i>Lychee, Fresh Grapefruit, Fever-Tree Premium Indian Tonic</i>	
<b>Hendrick's Scottish Gin</b>	13
<i>Cucumber, Pink Peppercorn, Rose Water, Fever-Tree Elderflower Tonic</i>	
<b>Method and Madness Irish Gin</b>	13
<i>Orange Cordial, Cinnamon, Fever-Tree Refreshingly Light Tonic</i>	

### LOW IN ALCOHOL

<b>Aperol Spritz</b>	12
<i>Aperol, Prosecco, Fever-Tree Soda Water</i>	
<b>Scott's Spritz</b>	13
<i>Graham's Blended No 5 White Port, Elderflower Cordial, Prosecco, Fever-Tree Soda Water</i>	
<b>Vermouth Sour</b>	11
<i>Lillet Rosé, Lychee, Fresh Lemon, Orange Bitters, Egg Whites 5</i>	

### ALCOHOL FREE

<b>Spicy Pal-No-Ma</b>	10
<i>CleanCo Non-Alcoholic Tequila, Pineapple, Chili, Fresh Lime, Fever-Tree Soda Water</i>	
<b>Free &amp; T</b>	10
<i>Ceder's Non-Alcoholic Gin, Rose Water, Lemon Cordial, Fever-Tree Mediterranean Tonic</i>	

### SPARKLING

	175ml	bottle
<b>Prosecco Frizzante, Ca' di Alte</b>	11	42
<i>Veneto Italy (organic, vegan)</i>		
<b>Sparkling Rose, Mirabeau 'La Folie' NV</b>	11	42
<i>South of France</i>		

### CHAMPAGNE

	175ml	bottle
<b>Charles Heidsieck Brut Reserve NV</b>	23	105
<i>Champagne, France</i>		
<b>Charles Heidsieck Rose Reserve NV,</b>	25	125
<i>Champagne, France</i>		

### WHITE

	175ml	bottle
<b>Trebbiano / Garganega, Cantina di Custoza 9</b>		34
<i>Veneto, Italy</i>		
<b>Pinot Grigio, Bosco Dei Cirmioli IGT</b>	9.50	36
<i>delle Venezie, Italy</i>		
<b>Loureiro, Escapada Vinho,</b>	9.50	36
<i>Verde, Portugal</i>		
<b>Sauvignon Blanc, Montford Estate</b>	11	42
<i>Marlborough New Zealand</i>		
<b>Chablis, Domaine Charly Nicolle</b>	16	65
<i>Burgundy, France</i>		
<b>Sancerre, Domaine Sylvain Bailly</b>	17	70
<i>Loire, France</i>		

### ROSÉ

	175ml	bottle
<b>Grenache, Mirabeau 'Belle Annee'</b>	11	42
<i>Provence, France</i>		
<b>Whispering Angel, Château d'Esclans</b>	15	60
<i>Provence, France</i>		

### RED

	175ml	bottle
<b>Monastrell, Molinico Loco</b>	9	34
<i>Yecla, Spain</i>		
<b>Merlot/Corvina, Ponte Pietra</b>	9.50	35
<i>Veneto, Italy</i>		
<b>Cabernet Sauvignon, Chateau Haut Pognan</b>	9.5	40
<i>Bordeaux, France</i>		
<b>Tempranillo, Baron de Ley 'Club Privado'</b>	11	40
<i>Rioja, Spain</i>		
<b>Malbec, Kaiken Clasico</b>	11.50	42
<i>Menodoza, Argentina</i>		
<b>Pinot Noir, Edouard Delaunay 'Septembre'</b>	16.50	70
<i>Burgundy, France</i>		

<b>CONDIMENT</b>	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 chili sauce -NO ALLERGENS	Tabasco sauce -NO ALLERGENS		

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

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