

# THE RIVER CLUB

## VEGETARIAN & VEGAN MENU

Superfood grain salad,  
*quinoa, beetroot, broccoli, toasted pumpkin seeds* (VE) €17 1E,14

Endive salad,  
*Cashel blue cheese, apple,  
walnut & wholegrain mustard dressing* (V) €16.50 1E,14,6E,8B,10

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

Raw cauliflower, herb tabbouleh,  
*golden raisins, pomegranate, preserved lemon* (VE) €15 1E,14

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

Roast butternut squash and Ardsallagh goats cheese risotto,  
*toasted pine nuts* €23 6A,6C,6E,8C,14

Massaman curry,  
*potato, green beans, spiced cashews, fragrant rice* (VE) €18 8A,9,10,11,12,14

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

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

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.

This menu is printed on 100% recycled paper  
which will be responsibly recycled after use.

PAUL LANE - EXECUTIVE HEAD CHEF

## THE GRILL ROOM