

BAR MENU

THE RIVER CLUB

BAR MENU

Daily 5pm - 10pm

SMALL PLATES

Soft-baked bread,
dill & garlic butter €8

Pan-seared Ballycotton scallops,
pickled raddish, Nduja, squash purée €15

Crispy lasagna al forno,
citrus slaw €14

Tian of Ballycotton crab,
tomato gazpaccio, avocado emulsion, Goatsbridge caviar €15.50

Italian burrata,
olive tapenade, heirloom tomato, aged Balsamic (V) €16.50

Harissa gambas pil pil €15.50

Ballycotton oysters,
shallot vinaigrette
Trio €12 / Half-dozen €24

Ballycotton crispy fried calamari,
lemon aioli €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

BAR MENU

Daily 5pm - 10pm

SMALL PLATES

Smoked Gubbeen mac & cheese
€9.50

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

Chicken karaage,
house kimchi €14.50

Fire-roasted pepper & courgette,
hummus, crispy chickpeas, salted lemon dressing (VE) €15.50

English Market tasting board €23

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

Roast Irish lamb & pistachio croquette,
cucumber riata €14

SWEETS

Dessert assiette €11.50

Selection of Irish cheeses,
fig and lime jam, artisan crackers €16

Plates will be served as soon as they are prepared.

If you or a member of your party require further information relating to allergens please ask your server for a copy of our allergens menu, which contains a full listing of our dishes & itemises the allergenic ingredients of each, where applicable.

BAR & TERRACE
