

THE RIVER CLUB

ROOM SERVICE MENU

12pm - 10:30pm

STARTERS

*** Soup of the Day, Guinness brown bread **V** €9 1A, 1B, 1C, 1D, 5, 6A, 6B, 6C, 6D, 9, 10, 14

English Market Tasting Board, selection of Irish cheeses & charcuterie, cracker, dips €24 1C, 5, 6B, 6C, 6E

Italian Burrata, roast squash, toasted pine nuts, toasted focaccia **V** €16.5 1C, 6A, 6C, 6E, 8I

SALADS

Classic Caesar Salad, rosemary croutons, aged Parmesan, Quigleys smoked lardons, poached Riverview hen's egg €17 1A, 1C, 4, 5, 6E | add chicken €6 6C | prawns €7 2, 6C | Otofu €5 11, 12

Superfood Grain Salad, quinoa, beetroot, broccoli, Greek feta, toasted pumpkin seeds **V** €18 6E
Add chicken €6 6C | prawns €7 2, 6C | Otofu €5 11, 12

Endive Salad, Cashel blue cheese, apple, candied walnuts, wholegrain mustard vinaigrette **V** €18 6E, 8B, 9, 10, 14

MAINS

10oz Quigley's Angus Sirloin Steak, beef fat fondant potato, mushroom ketchup & your choice of sauce €41 6B
Jameson peppercorn 6A, 9, 14 | Tarragon Béarnaise 5, 6C | Confit garlic butter 6C | Cabernet jus 9, 14

Grilled Quigleys Angus Beef Burger, streaky bacon, Monterey Jack cheddar, house pickles, chunky chips €24 1C, 5, 6B, 6E, 10, 11, 14

*** Massaman Curry, potato, green beans, spiced cashews, pilau rice **VE** €18.5 8A, 11, 12
Add chicken €6 6C | prawns €7 2, 6C | Otofu €5 11, 12

House-Made Gnocchi, forest mushrooms, truffle oil, Parmesan **V** €28 1C, 6A, 6C, 6E, 10, 11

SIDES

Chunky Chips €6 1C | Fries **VE** €6 1C | Sweet Potato Fries **VE** €6 1C | Cream Potatoes €6

Fried Onion Rings €7 | Green Salad €6 1E, 5, 10, 14 | Steamed Greens €6 6C | Roast Miso Sprouts €7 1C, 11, 14

DESSERTS

Hazelnut Crème Brûlée, seed biscotti €11 1C, 5, 6A, 8D, 11

Coffee Caramel Tartelette, miso marshmallow, popcorn, peanut gelato €11 1C, 5, 6A, 6B, 6C, 7, 11, 14

Jameson Chocolate Mousse, cocoa sponge, orange jam €11 1C, 5, 6A, 6C, 8G, 11

Traditional Christmas Pudding, brandy crème anglaise €11 1C, 1D, 5, 6A, 6B, 6C, 8G, 11, 14

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

V Vegetarian | **VE** Vegan

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

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

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DRINKS MENU

SIGNATURE COCKTAILS

Shamomile Sparkler	€15
<i>Tullamore DEW XO Caribbean Rum Cask Whiskey, Killahora Ice Wine, Amontillado, Apple, Chamomille, Crème de Peche</i>	
East 8 Hold Up	€15
<i>Absolut Vodka, Aperol, Pineapple, Passionfruit, Fresh Lime</i>	
Hibernian Heatwave	€15.5
<i>Pineapple Infused Olmeca Repasado Tequila, Chocolate, White Cacao</i>	
Safe Harbour	€15
<i>Havana Club 7 Rum, Fresh Lime, Demerara, Fever-Tree Ginger Beer, Beamish Float 1C, 1D, 1E</i>	
Honeycomb Old Fashioned	€15.5
<i>Powers Three Swallows Whiskey, Chef's Honeycomb, Orange & Aromatic Bitters</i>	

ALCOHOL FREE

Cuban Club	€10
<i>CleanCo Non-Alcoholic Rum, Raspberry, Lemon, Egg White 5</i>	
Free & T	€10
<i>Tanqueray 0.0% Non-Alcoholic Gin, Rose Water, Lemon Cordial, Fever-Tree Mediterranean Tonic</i>	

CHAMPAGNE

	175ml	Btl
Charles Heidsieck Brut Réserve NV	€23	€105
<i>Champagne, France</i>		
Charles Heidsieck Rosé Réserve NV	€25	€125
<i>Champagne, France</i>		

SPARKLING

	175ml	Btl
Prosecco Frizzante, Ca' di Alte	€11	€42
<i>Veneto Italy (organic, vegan)</i>		
Sparkling Rosé, Mirabeau 'La Folie' NV	€11	€42
<i>Provence, France</i>		

WHITE

	175ml	Btl
Trebbiano/Vermentino	€9	€33
<i>Ambleri, Italy</i>		
Loureiro, Escapada Vinho	€9.5	€36
<i>Verde, Portugal</i>		
Pinot Grigio, Bosco Dei Cirmioli IGT	€10	€37
<i>Delle Venezie, Italy</i>		
Sauvignon Blanc, Montford Estate	€11	€42
<i>Marlborough New Zealand</i>		
Chablis, Domaine Charly Nicolle	€16.5	€65
<i>Burgundy, France</i>		
Sancerre, Domaine Sylvain Bailly	€17	€70
<i>Loire, France</i>		

ROSÉ

	175ml	Btl
Grenache, Mirabeau 'Belle Année'	€11	€42
<i>Provence, France</i>		
Grenache, Mirabeau 'Pure'	€16	€60
<i>Provence, France</i>		
Grenache, Minuty 'Prestige'		€65
<i>Provence, France</i>		

RED

	175ml	Btl
Monastrell, Molinico Loco	€9	€34
<i>Yecla, Spain</i>		
Merlot/Corvina, Ponte Pietra	€9.5	€35
<i>Veneto, Italy</i>		
Cabernet Sauvignon, Chateau Haut Pougnan	€11	€40
<i>Bordeaux, France</i>		
Tempranillo, Baron de Ley 'Club Privado'	€11.5	€42
<i>Rioja, Spain</i>		
Malbec, Kaiken Clasico	€11.5	€42
<i>Menodoza, Argentina</i>		
Pinot Noir, Edouard Delaunay 'Septembre'	€16.5	€70
<i>Burgundy, France</i>		