

# THE RIVER CLUB

## BRUNCH & LUNCH

### BRUNCH CLASSICS

- Eggs Benedict, *smoked Quigley's bacon on toasted muffin, poached Riverview eggs, Hollandaise sauce* €12  
Eggs Florentine, *buttered spinach on toasted muffin, poached Riverview eggs, Hollandaise sauce (V)* €11  
Eggs Royale, *Ballycotton smoked salmon on toasted muffin, poached Riverview eggs, Hollandaise sauce* €13  
House granola yoghurt pot *your choice yoghurt - Natural / Coconut / Greek*  
*Banana, blueberry, honey & roasted hazelnuts* €7 OR *lemon curd & mixed berry compote* €7  
Warm crêpes, *mango and passion fruit compote, Chantilly cream* €10  
Sautéed forest mushrooms, *toasted brioche, poached Riverview eggs, Béarnaise sauce (V)* €12

### TO START

- Half-dozen Carrigtwohill oysters, *shallot vinaigrette* €16 with a glass of Charles Heidsieck Champagne €38  
Soup of the day, *Guinness brown bread* €8  
Ballycotton Seafood chowder, *dill Albariño cream, Guinness brown bread* €11  
Italian burrata, *heirloom tomatoes, basil focaccia (V)* €14  
Crispy chicken karaage, *kimchi, wasabi aioli* €10  
English Market tasting board €22

### SANDWICHES

- All served with choice of fries or green side salad  
Ballycotton smoked salmon and crab, *Guinness bread, house pickle, Cognac Marie Rose* €15  
Vegan BBQ jackfruit bap, *crisp baby gem lettuce, Folláin red pepper relish (V)* €14  
Dukkah-spiced chicken wrap, *fire-roasted peppers, Toons Bridge mozzarella, coriander hummus* €13

### SALADS

- Classic Caesar salad, *rosemary croutons, aged Parmesan, bacon lardons, poached egg* €12  
Superfood grain salad, *quinoa, beetroot, pomegranate, broccoli, toasted pumpkin seeds, Toons Bridge feta cheese (V)* €12  
Heritage tomato salad, *grilled Toons Bridge halloumi, black olives, cucumber, mint (V)* €13  
ADD Peri-peri chicken €4 / ADD Prawns €5

### MAINS

- Grilled Ballycotton seabass fillets, *purple potato, samphire, organic leaves, pomegranate* €18  
Thai green curry, *tofu, holy basil, steamed jasmine rice (VE)* €15  
ADD Chicken €4 ADD Prawns €5  
Irish beef burger, *streaky bacon, Bandon Vale cheddar, tomato relish, fries* €19  
Beer-battered Ballycotton fish and chips, *pea purée, tartar sauce* €19

### SIDES €5 EACH

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|---|--|---|
| Potatoes –<br>Creamed potato / Fries /<br>Pont Neuf / Buttered new potatoes | Sweet potato fries<br>Tenderstem broccoli,<br><i>chilli &amp; lemon (VE)</i> | Young spinach -<br>steamed / buttered / olive oil<br>Green salad (VE) |
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### DESSERTS €9 EACH

- Pear and almond frangipane, *crème Anglaise*  
Wexford strawberry panna cotta, *bee pollen biscotti*  
Classic lemon tart, *raspberry sherbet sorbet*  
Chocolate parfait hazelnut crunch, *chocolate gelato (VE)*  
Apple Tarte Tatin, *vanilla gelato, salted butterscotch sauce*  
Selection of Scúp gelato  
Five Farms affogato €11  
Local farmhouse cheese, *crackers, quince* €14

(V) Vegetarian (VE) Vegan

(Vegan menu available on request)

We are delighted to source our ingredients from an array of local suppliers including English Market stall holders. All beef served is 100% Irish. Some of our dishes contain allergens. 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. This menu is printed on 100% recycled paper.

PAUL LANE  
HEAD CHEF

