

# THE RIVER CLUB

## ROOM SERVICE MENU

### TO START

\*\*\*Soup of the day, Guinness brown bread €8

Ballycotton Seafood chowder, dill Albariño cream, Guinness brown bread €11

English Market tasting board €22

### SALADS

Classic Caesar salad, rosemary croutons, aged Parmesan, bacon lardons, poached egg €7.50 / €12

Superfood grain salad, quinoa, beetroot, pomegranate, broccoli, toasted pumpkin seeds, vegan mozzarella (VE) €7.50 / €12  
ADD Peri-peri chicken €4 / ADD Prawns €5

### MAIN COURSE

Irish beef burger, streaky bacon, Bandon Vale cheddar, tomato relish, fries €19

Beer-battered Ballycotton fish and chips, pea purée, tartar sauce €19

\*\*\*Thai green curry, tofu, holy basil, steamed jasmine rice (VE) €15  
ADD Chicken €4 ADD Prawns €5

Grilled vegan burger, vegan cheese, Folláin red pepper relish, sweet potato fries (VE) €20

10oz Robata-grilled Hereford Sirloin steak €30

Served with Pont Neuf potato, sautéed mushrooms, with your choice of sauce:  
Jameson peppercorn / Tarragon Béarnaise / Confit garlic butter / Cabernet jus

### SIDES €5 EACH

Potatoes –  
Creamed potato / Fries /  
Pont Neuf / Buttered new potatoes

Sweet potato fries  
Tenderstem broccoli,  
chilli & lemon (VE)

Young spinach -  
steamed / buttered / olive oil  
Green salad (VE)

### DESSERTS €9 EACH

Pear and almond frangipane, crème Anglaise

Wexford strawberry panna cotta, bee pollen biscotti

Chocolate parfait hazelnut crunch, chocolate gelato (VE)

Local farmhouse cheese, crackers, quince €14

\*\*\*Denotes items available 24-hours.

(V) Vegetarian (VE) Vegan

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

