

THE RIVER CLUB

DINNER MENU

NIBBLES

Marinated Kalamata olives (VE) €4 14
Hickory-smoked almonds (VE) €4 8G,14

House bread & salted butter (V) €4
1A,1B,1C,1D,1E,5,6A,6B,6C,6D,6E,7,9,10,11,13,14

TO START

Half-dozen Carrigtwohill oysters, shallot vinaigrette €16 3,9,14 with a glass of Charles Heidsieck Champagne €38

Soup of the day, Guinness brown bread €8 1A,1B,1C,1D,1E,5,6A,6B,6C,6D,9,10,14

Ballycotton Seafood chowder, dill Albariño cream, Guinness brown bread €11 1A,1B,1C,1D,1E,2,3,4,5,6A,6B,6C,6D,9,10,14

Grilled Dublin Bay prawns, confit garlic butter €15 2,6C,9,10,14

Italian burrata, heirloom tomatoes, basil focaccia (V) €14 1C,1E,5,6B,14

Crispy chicken karaage, kimchi, wasabi aioli €10 1C,1D,1E,5,10,11,12,14

English Market tasting board €22 1C,1D,1E,6B,6D,6E,9,10,14

Seared tuna carpaccio, miso, ginger seaweed €11 1E,4,9,10,11,12,14

SALADS

Classic Caesar salad, rosemary croutons, aged Parmesan, bacon lardons, poached egg €12 1C,1E,4,5,6E,9,10,14

Superfood grain salad, quinoa, beetroot, pomegranate, broccoli, toasted pumpkin seeds, Toons Bridge feta cheese (V) €12 1E,6E,14

Heritage tomato salad, grilled Toons Bridge halloumi, black olives, cucumber, mint (V) €13 5,6E,14

ADD Peri-peri chicken €4 6C,14 / ADD Prawns €5 2,6C,14

MAINS

Roast rack of East Cork lamb, glazed heritage carrots, dauphinoise potato, minted jus €29 1E,6A,6B,6C,6E,9,10,14

Irish beef burger, streaky bacon, Bandon Vale cheddar, tomato relish, fries €19 1C,5,6C,6E,14

Beer-battered Ballycotton fish and chips, pea purée, tartar sauce €19 1C,4,5,6A,6B,6C,14

Thai green curry, tofu, holy basil, steamed jasmine rice (VE) €15 9,10,11,12,14 ADD Chicken €4 6C,14 / ADD Prawns €5 2,6C,14

Corn-fed Michael Twomey's spatchcock chicken, charred corn, polenta chips, chimichurri €24 1E,6A,6C,9,10,14

Grilled vegan burger, vegan cheese, Folláin red pepper relish, sweet potato fries (VE) €20 1C,1E,11,14

Miso-blackened Ballycotton salmon, Asian sesame greens, edamame, shiitake dashi €26 1C,1D,1E,4,6C,9,10,11,12,14

Grilled Dover sole, citrus caper butter, asparagus spears, minted new potatoes (market price) 1E,4,6C,14

10oz Robata-grilled Hereford Sirloin steak €30 / 8oz Robata-grilled Hereford fillet steak €35

Served with Pont Neuf potato, sautéed mushrooms, with your choice of sauce: 1C,6C,14

Jameson peppercorn 6A,6C,9,10,14 / Tarragon Béarnaise 1E,5,6C,14 / Confit garlic butter 6C / Cabernet jus 6C,9,10,14

SIDES €5 EACH

Potatoes –
Creamed potato 6A,6B,6C / Fries 1C /
Pont Neuf 1C / Buttered new potatoes 6C

Sweet potato fries 1C
Tenderstem broccoli,
chilli & lemon (VE)

Young spinach -
steamed / buttered 6C / olive oil
Green salad (VE) 1E,14

DESSERTS €9 EACH

Pear and almond frangipane, crème Anglaise 1C,5,6A,6C,8G

Wexford strawberry panna cotta, bee pollen biscotti 1C,5,6A,6B,6C,14

Classic lemon tart, raspberry sherbet sorbet 1C,5,6A,6C,14

Chocolate parfait hazelnut crunch, chocolate gelato (VE) 1C,8D

Apple Tarte Tatin, vanilla gelato, salted butterscotch sauce 1C,5,6A,6B,6C

Selection of Scúp gelato 5,6A,6B

Five Farms affogato €11 5,6A

Local farmhouse cheese, crackers, quince €14 1A,1B,1C,1D,5,6C,6E,12,14

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

We are delighted to source our ingredients from an array of local suppliers including English Market stall holders.
All beef served is 100% Irish. This menu is printed on 100% recycled paper which will be responsibly recycled after use.

PAUL LANE
HEAD CHEF

