

THE RIVER CLUB

SET DINNER MENU

€55

TO START

Soup of the day, *Guinness brown bread*

Ballycotton Seafood chowder, *dill Albariño cream, Guinness brown bread*

Crispy chicken karaage, *kimchi, wasabi aioli*

Seared tuna carpaccio, *miso, ginger seaweed*

Classic Caesar salad, *rosemary croutons, aged Parmesan, bacon lardons, poached egg*

MAINS

Roast rack of East Cork lamb, *glazed heritage carrots, fondant potato, minted jus*

Corn-fed Michael Twomey's spatchcock chicken, *charred corn, polenta chips, chimichurri*

Miso-blackened Ballycotton salmon, *Asian sesame greens, edamame, shiitake dashi*

Aubergine & vegan mozzarella tomato gratin (VE)

10oz Robata-grilled Sirloin steak

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

SIDES

(YOUR CHOICE OF ONE. €5 PER ITEM THEREAFTER.)

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

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)*

Selection of Scúp gelato

(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



BAR & TERRACE