

THE RIVER CLUB

ROOM SERVICE MENU

12pm to 10.30pm

TO START

*** Soup of the day, Guinness brown bread €8.50 1A,1B,1C,1D,5,6A,6B,6C,6D,9,10,14

Ballycotton Seafood chowder, dill Albariño cream, Guinness brown bread €14.50 1A,1B,1C,1D,1E,4,5,6A,6B,6C,6D,9,10,14

Italian burrata, olive tapenade, heirloom tomato, aged Balsamic (V) €14.50 1E,5,6E,14

Chicken liver parfait, confit beet, walnut tuille €14 1C,5,6C,8B,14

SALADS

Caesar salad, Rosemary croutons, aged Parmesan, Quigleys smoked lardons, poached hen's egg €15.50 1C,1E,4,5,6E,9,10,14

Superfood grain salad, quinoa, beetroot, broccoli, Greek feta, toasted pumpkin seeds (V) €16 1E,5,6E,14

ADD Chicken €4 6C,14 / ADD Prawns €6 2,6C,14

MAIN COURSE

Grilled Quigley's Angus beef burger, streaky bacon, Jack cheddar, house pickle, chunky chips €21 1C,1E,5,6C,6E,10,14

*** Massaman curry, with potato, green beans & spiced cashews, fragrant rice (VE) €17 8A,9,10,11,12,14

ADD Chicken €4 6C,14 / ADD Prawns €6 2,6C,14

Grilled vegan burger, vegan cheese, Folláin red pepper relish, sweet potato fries (VE) €21 1C,1E,11,14

10oz Quigley's Angus Sirloin steak €38

Served with confit onions, forest mushrooms, chunky chips and 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

Chunky Chips / Fries / Sweet potato fries (VE) €6 1C

Roasted cauliflower & salsa verde (VE) €6 1C,1E,14

Beer-battered onion rings (VE) €7 1C,1D

Buttered new potatoes (V) €6 6C

Steamed greens €6 6C

Green Salad €6 1E,5,10,14

DESSERTS

Pavlova, Limoncello mousse, confit zest, bubble sugar €10 5,6A,6C,14

Pistachio tart, frangipane, blood orange gelée, white chocolate ganache €10 1C,5,6A,6C,8F,8G,11

Crème brûlée, burnt bergamot, lavender biscuits €10 1C,5,6A,6C

Irish chocolate, treacle cake, Whiskey mousse, toasted oats, sour honey €10 1B,1C,6A,6B,6C,6D,11,14

***Selection of Scúp Gelato €9.50

Selection of Irish cheeses glazed figs, artisan crackers €16 1A,1B,1C,1D,6C,6E,8D,14

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

CONDIMENTS Mayonnaise 5,10,14 Ketchup 1D,14 Relish 10,14 Mustard 10,14 Mint sauce 14 Brown sauce 1D,14
Horseradish 5,10,14 BBQ sauce 1D,11,14 Sweet chili sauce -NO ALLERGENS Tabasco sauce -NO ALLERGENS

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 Vegan Menu available on request
1B Oat 3 Molluscs 6C Butter 8B Walnuts 8G Almonds 12 Sesame Seeds
1C Wheat 4 Fish 6D Buttermilk 8C Pine Nuts 8H Brazil Nuts 13 Lupin
1D Barley 5 Egg 6E Cheese 8D Hazelnuts 9 Celery 14 Sulphur Dioxide / Sulphates

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

PAUL LANE - EXECUTIVE HEAD CHEF