

THE RIVER CLUB

DESSERT MENU

DESSERTS

Tonka Bean crème brûlée

apricot langue de chat

€11

Milk chocolate mousse

*Rebel Red Ale caramel, chocolate tuille,
roasted barley gelato*

€11

Sticky toffee pudding

butterscotch sauce, brandy snap, vanilla gelato

€11

Autumnal Pavlova

*sea buckthorn cremeux, quince compôte,
white chocolate ganache, apple sorbet*

€11

Pumpkin and maple syrup baked cheesecake

pumpkin seed brittle, cranberry gel, cinnamon gelato

€11

CHEESE

Selection of Irish cheese

glazed figs, artisan crackers

€16

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.

Some of our menus contain allergens. For a full list of the allergens contained in our dishes, please ask your server for a copy of our detailed allergen menu.

This menu is printed on 100% recycled paper which will be responsibly recycled after use.

PAUL LANE - EXECUTIVE HEAD CHEF