

THE RIVER CLUB

BRUNCH & LUNCH MENU

JUICES MENU €9

Mad about mango, *mango, ginger, carrot, apple*
Green citrus boost, *pear, rocket, cucumber, lemon, mint, kale, coconut water*
Smoothie of the day

BRUNCH CLASSICS - AVAILABLE UNTIL 3PM

Buttermilk chicken waffles, *sriracha sauce, maple glazed bacon* €15.50
Eggs Benedict, *Quigleys smoked bacon, toasted sourdough, poached Riverview hens egg, hollandaise* €15.50
Ballycotton smoked salmon royale, *Guinness bread, poached Riverview hens egg, dill hollandaise* €15.50
Eggs Florentine, *spinach, toasted muffin, poached Riverview hens egg, chestnut mushrooms, hollandaise* €15.50
Steak & eggs, *Café de Paris butter, tomato concassé, toasted sourdough* €20

STARTERS

Soup of the day, *Guinness brown bread* (V) €9
Ballycotton seafood chowder, *dill Albariño cream, Guinness brown bread* €15.50
Italian burrata, *spiced delicata squash, crispy kale, herb crostini* (V) €16.50
Chicken karaage, *house kimchi* €14.50
Harissa gambas pil pil, *warm crusty bread* €15.50

SALADS

Classic Caesar salad, *rosemary croutons, aged Parmesan, Quigleys smoked lardons, poached Riverview hen's egg* €16.50 ADD chicken €5 / ADD prawns €6
Broccoli Romesco, *almond & roasted pepper sauce, chili crispy* €15
Superfood grain salad, *quinoa, beetroot, broccoli, Greek feta, toasted pumpkin seeds* (V) €17.50
Tuna Niçoise salad, *green beans, Kalamata olive, poached Riverview hens egg, shallot vinaigrette* €18

SANDWICHES

All served with fries
Ballycotton smoked salmon and poached Atlantic prawn, *Guinness bread, house pickle, cognac Marie-Rose* €18.50
Toasted Hegarty cheddar sourdough, *heritage tomato, harissa* (V) €15.50
Rebel Reuben, *Michael Twomeys spiced beef, Coolea cheese, sauerkraut, Reuben dressing, rye bread* €18

MAINS

Chefs daily special (market price)
Grilled Angus beef burger, *streaky bacon, Monterey Jack cheddar, house pickles, chunky chips* €23
Massaman curry, *potato, green beans, spiced cashews, pilau rice* (VE) €18.50
ADD chicken €5 / ADD prawns €6
Beer battered fish and chips, *pea purée, tartar sauce* €23
Robata-grilled Quigleys Angus steak, *fries, béarnaise sauce* €27
Moules marinière, *white wine cream, toasted sourdough, french fries* (VE) €24
Miso ramen, *organic soba noodles, sesame tofu* €18.50

SIDES

Chunky Chips / Fries €6
Sweet potato fries (VE) €6
Crispy onion rings (VE) €7
Steamed greens €6

Smoked Gubbeen mac & cheese €9.50
Creamed potato €6
Side salad €5

(V) Vegetarian (VE) Vegan - Vegan Menu available on request

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