

BAR MENU

THE RIVER CLUB

BAR MENU

Daily 5pm - 10pm

SMALL PLATES

Soft-baked bread,
dill & garlic butter €8 (VE)

Crispy Otofu tacos,
pickled jalapenos, red onion, Malay dressing €14

Atlantic prawn cocktail,
cognac Marie Rose, shredded lettuce, Guinness bread €17

Italian burrata,
spiced delicata squash, crispy kale, herb crostini €16.50 (V)

Harissa gambas pil pil €15.50

Ballycotton oysters,
ponzu dressing
Trio €12 / Half-dozen €24

Daily Kitchen Special (market price)
Chefs daily special showcasing fresh local produce

Smoked Gubbeen mac & cheese €9.50

Plates will be served as soon as they are prepared.

(V) Vegetarian (VE) Vegan

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.

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BAR & TERRACE

BAR MENU

Daily 5pm - 10pm

SMALL PLATES

Tuna tataki,
sea lettuce salad, wasabi crème fraîche €15.50

Triple cooked pont neuf potatoes,
smoked aioli €7.50 (V)

Chicken karaage,
house kimchi €14.50

Broccoli Romesco,
almond & roasted pepper sauce, chili crisp (V) €15

English Market tasting board €23

Seared garlic and herb Quigley's hanger steak,
chimichurri €15

Spicy miso ramen,
organic soba noodles, sesame Otofu €15

SWEETS

Dessert assiette €11.50

Selection of Irish cheeses,
fig and lime jam, artisan crackers €16

Plates will be served as soon as they are prepared.

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.

BAR & TERRACE
