

# 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

Mango & turmeric smoothie bowl, *pistachio, chia (VE) €7.50*  
Belgian waffles, *banana panna cotta, butterscotch sauce €14*  
Baked Shakshuka, *spiced chickpea and spinach ragout, poached Riverview hen's egg €15*  
Eggs Benedict, *Quigley's smoked bacon, toasted sourdough, poached Riverview hen's egg, Hollandaise €15*  
Ballycotton smoked salmon, *rösti potato, poached Riverview hen's egg, lemon & dill Hollandaise €15*  
Eggs Florentine, *toasted muffin, poached Riverview hen's egg, wild mushrooms, Hollandaise €15*  
Brunch Special: *Quigley's smoked bacon, Clonakilty black pudding, poached Riverview hen's eggs, English muffin, freshly squeezed orange juice, tea / coffee €18.75*

### STARTERS

Soup of the day, *Guinness brown bread (V) €8.50*  
Ballycotton seafood chowder, *dill Albariño cream, Guinness brown bread €14.50*  
Italian burrata, *olive tapenade, heirloom tomato, aged Balsamic (V) €16*  
Chicken karaage, *house kimchi €14*  
Harissa gambas pil pil, *warm crusty bread €15*

### SALADS

Classic Caesar salad, *rosemary croutons, aged Parmesan, Quigley's smoked lardons, poached Riverview hen's egg €16* ADD Chicken €5 / ADD Prawns €6  
Fire-roasted pepper & courgette, *hummus, crispy chickpeas, salted lemon dressing (VE) €15*  
Superfood grain salad, *quinoa, beetroot, broccoli, Greek feta, toasted pumpkin seeds (V) €17*  
Endive Salad, *Cashel blue cheese, apple, candied walnuts, wholegrain mustard vinaigrette (V) €16.50*  
Raw cauliflower, *herb tabbouleh, golden raisins, pomegranate, preserved lemon (VE) €15*

### SANDWICHES

All served with fries  
Ballycotton smoked salmon and crab, *Guinness bread, house pickle, Cognac Marie Rose €18*  
Toasted Heggarty cheddar sourdough, *heritage tomato, harissa (V) €15*  
Quigley's Hereford sirloin, *caramelised onions, Monterey Jack €20*

### MAINS

Chefs Daily special (market price)  
Grilled Angus beef burger, *streaky bacon, Monterey Jack cheddar, house pickles, chunky chips €22*  
Massaman curry, *potato, green beans, spiced cashews, fragrant rice (VE) €18*  
ADD Chicken €5 / ADD Prawns €6  
Beer battered fish and chips, *pea purée, tartar sauce €23*  
Robata-grilled Quigley's Angus steak, *fries, Béarnaise sauce €27*

### SIDES

Chunky Chips / Fries / Sweet potato fries (VE) €6  
Beer-battered onion rings (VE) €7  
Steamed greens €6  
Miso sprouts €6  
Buttered new potatoes (V) €6  
Green Salad €6

(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

## BAR & TERRACE