

BAR MENU

THE RIVER CLUB

BAR MENU

Daily 5pm - 10pm

SMALL PLATES

Soft-baked bread,
dill & garlic butter €7.50

Ballycotton crispy fried calamari,
saffron aioli €13.50

Seared lemon and pepper albacore tuna,
miso €15

Crispy Skeaghanore duck confit,
Puy lentils €16

Crisp tostadas,
whipped hummus, Kalamata olives, feta €13.50 (V)

Italian burrata,
olive tapenade, heirloom tomato, aged Balsamic (V) €16

Harissa gambas pil pil €15

Ballycotton oysters,
shallot vinaigrette
Trio €12 / Half-dozen €24

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

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

Chicken karaage,
house kimchi €14

Charred corn 'ribs',
chive sour cream €12 (VE)

Foie gras crème brûlée,
brioche €15

English Market tasting board €23

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

Selection of Irish cheeses,
glazed figs, artisan crackers €16

SWEETS

Dessert assiette €11.50

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