

THE RIVER CLUB

VEGETARIAN & VEGAN MENU

Superfood grain salad,

quinoa, beetroot, broccoli, toasted pumpkin seeds (VE) €17

Endive salad,

*Cashel blue cheese, apple,
walnut & wholegrain mustard dressing (V) €16.50*

Fire-roasted pepper & courgette,

hummus, crispy chickpeas, salted lemon dressing (VE) €15

Raw cauliflower, herb tabbouleh,

golden raisins, pomegranate, preserved lemon (VE) €15

Italian burrata,

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

Roast butternut squash and Ardsallagh goats cheese risotto,

toasted pine nuts €23

Massaman curry,

potato, green beans, spiced cashews, fragrant rice (VE) €18

Grilled vegan burger,

vegan cheese, Folláin red pepper relish, sweet potato fries (VE) €22

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