

HOMEMADE DESSERT

DARK CHOCOLATE BOMB

Salted Caramel Ice Cream, Chocolate Decadence Cake, Warm White Chocolate Sauce 7,8 **6.95 EACH**

VANILLA & LEMON CURD BAKED ALASKA

Served with Oreo Biscuit Crumb, Strawberry & Black Pepper Sauce 1,7,8

RHUBARB POSSET

Poached Rhubarb, Ginger Tuile 7,8

STEAMED APPLE & BLACKBERRY PUDDING

Caramel Sauce, Mascarpone Ice Cream 1,7,8

SELECTION OF THE STRAND HOMEMADE ICE CREAMS

Florentine Shortbread Biscuit, Rich Dark Chocolate & Orange Sauce
Your server will inform you of tonight's selection 1,7,8,9

SELECTION OF IRISH CHEESE *E3 supplement on set menu

Cheese Biscuits, Homemade Chutney, Celery, Grapes 1,5,7,8,9,12

SELECTION OF TEAS OR FRESHLY BREWED COFFEE

FROM 2.90



for Culinary Excellence
2016 - 2017



the river restaurant

DINNER MENU

the river restaurant Local Suppliers



TABLE D'HOTE

2 COURSE Starter, Main or Dessert

3 COURSE Main, Starter & Dessert

24.95
29.95

STARTERS

HOMEMADE SKEAGHANORE DUCK LIVER PARFAIT 7.95

Sourdough Cruton, Cumberland Sauce, Orange Crisp *1,7,8,12,14*

CLASSIC CAESAR SALAD*E2.00 add Chicken 6.95

Strand Pantry Range Award Winning Caesar Dressing, Croutons & Lardons, Parmesan Shavings
1,3,7,8,12,13,14

THAI FISHCAKE 8.95

Seasonal Leaves, Sesame Dressing *1,3,5,7,10,13*

HOMEMADE SOUP OF THE DAY 5.75

Our Own Freshly Baked Sourdough

MAIN COURSE

FREE RANGE LOCAL CHICKEN BREAST 17.95

Cherry Tomato Confit, Asparagus, Wild Garlic *3,5,8,12*

CHARGRILLED IRISH 8OZ RIB EYE STEAK *E6.00 supplement applies 22.95

(Rib Eye Steak Contains an Eye of Fat) Served with Chips, Onion Rings and Peppercorn Sauce *1,3,5,8,12*

ATLANTIC SALMON FILLET NICOISE 14.95

Ballymakenny Potatoes, Quail Egg, Beans, Olives, Cherry Tomatoes, Anchovies, Lemon Dressing
3,7,8,12,13,14

SPICED CHICKPEA KATAIFI 13.95

Warm Three Bean Salad, Red Pepper Coulis *1,3,5,14*

8OZ IRISH RUMP STEAK BURGER 16.95

Limerick Smoked Cheddar, McCarren Bacon, Country Relish, Waterford Blaa, Rooster Chips *1,3,7,8,12,14*

DESSERT MENU OVERLEAF

DIETARY REQUIREMENTS

As we are handling multiple food allergen ingredients within our kitchens, we make every effort to prevent a possible 'cross-over' during preparation & service, however can not guarantee complete absence of traces of other Food Allergens or the presence of possible airborne allergens. Should you suffer from a SEVERE Food Allergy, please make this known to us and we will discuss further requirements to accommodate your needs.



TASTE THE PLACE

2 COURSE Starter, Main or Dessert

3 COURSE Main, Starter & Dessert

34.95
39.95



We partner with local farms & dairies wherever possible along the Wild Atlantic Way to source the finest seasonal ingredients allowing you to really taste the place!

STARTERS

SEXTONS CRAB SALAD 9.95

Pickled Cauliflower, Cucumber, Ballyagran Wild Rocket *3,11,12,14*

ARAN PRAWN BISQUE *3,5,8,11,12* 8.95

PAT MULCAHYS WILD PORK BELLY 9.95

Apples, Pears *5,12,14*

ST TOLA ASH AND GABRIELS ARAN ISLAND GOATS CHEESE 8.95

Fig, Gooseberry, Crouton *1,5,8,12*

SORBET

MAIN COURSE

LOCAL FISH OF THE DAY 24.95

Please Ask your Server for Tonights Dish *1,3,5,8,12,13*

SKEAGHANORE FARM DUCK BREAST, LEG BON BON 23.95

Carrot, Parsnip, Baby Spinach *1,3,5,7,8,12*

BALLYHOURA WILD MUSHROOM & SPELT BERRY RISOTTO 17.95

The Little Milk Co. Vintage Cheddar *1,3,8*

PAT BARRY'S DRY AGED 8OZ ANGUS SIRLOIN 26.95

Beech Smoked King Oyster Mushrooms, Bernaise, Rooster Chips *3,5,7,8,12*

DESSERT MENU OVERLEAF

WHILE ALL OF OUR MAIN COURSES COME FULLY GARNISHED YOU MIGHT LIKE TO CONSIDER SHARING A SIDE DISH

Chips *1,3,12* | Sautéed Mushrooms *3,8* | Steamed Vegetables *8* 3.50

Mashed Potato *8,12* | Sautéed Onions *3,8* | Onion Rings *1,3* | No Added Gluten Rooster Chips *3* | Ballyagran Seasonal Salad *3,12,14*

Home-Cut Chips *1,3* 4.00