

HOMEMADE DESSERT

RASPBERRY CRÈME BRULÉE

Pistachio Biscotti 1,7,8,9

6.95 EACH

WARM APPLE PUDDING

Apple Compote, Crumble Ice- Cream 1,7,9

SELECTION OF THE STRAND HOMEMADE ICE CREAMS

“Achill Island Sea Salt” Cracked Black Pepper Tuille
Your server will inform you of tonight’s selection 1,7,8,9

VALRHONA CHOCOLATE

Hazelnut Praline 1,7,8,9

RHUBARB PARFAIT

Ginger Sponge 1,7,8

STRAWBERRY SHORTBREAD

Basil Oil 1,7,8

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

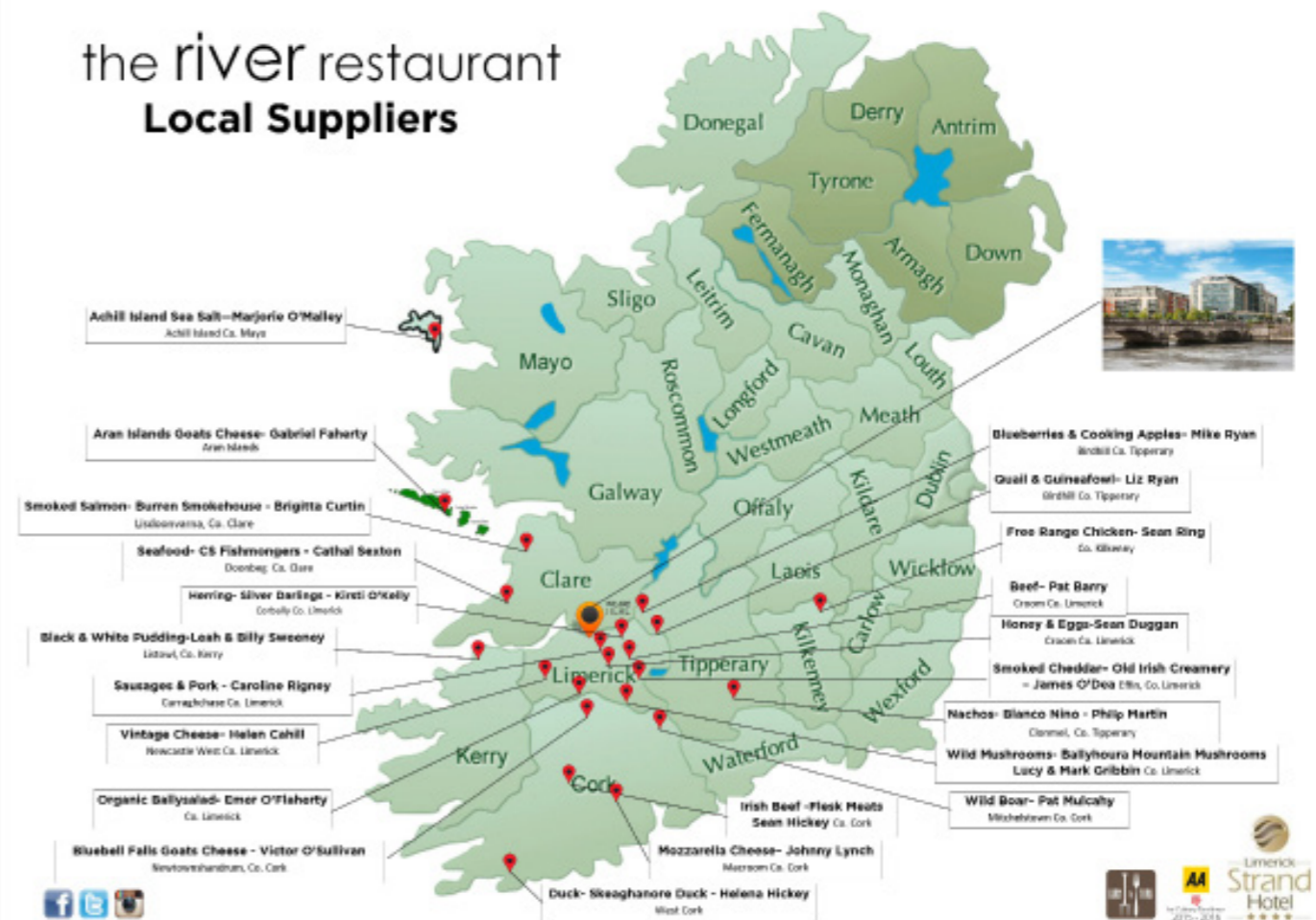


TABLE D'HOTE

2 COURSE Starter, Main or Dessert

3 COURSE Main, Starter & Dessert

24.95

29.95

STARTERS

HOMEMADE SKEAGHANORE DUCK LIVER PARFAIT

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

CLASSIC CAESAR SALAD

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

THAI FISHCAKE

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

HOMEMADE SOUP OF THE DAY

Our Own Freshly Baked Sourdough

MAIN COURSE

SEAN RINGS ORGANICALLY FED, FREE RANGE CHICKEN

Cherry Tomato Confit, Asparagus, Chorizo, Pimiento *3,5,8,12*

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

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

FILLET OF SALMON

Wild Rice, Pak Choy, Sesame, Wasabi, Yuzu *1,3,7,8,10,13,14*

GRILLED VEGETABLE SOURDOUGH CROSTINI

Ardasallagh Irish Feta and Wicked Whole Foods Granola Crumble, Basil Oil, Balsamic Reduction *1,3,8,9,10*

8OZ IRISH RUMP STEAK BURGER

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

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

9.95

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

7.95

PAT MULCAHYS WILD PORK BELLY

Apples, Pears *5,12,14*

9.95

ST TOLA ASH AND GABRIELS ARAN ISLAND GOATS CHEESE

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

9.95

SORBET

MAIN COURSE

LOCAL FISH OF THE DAY

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

24.95

SKEAGHANORE FARM DUCK BREAST, LEG BON BON

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

23.95

BALLYHOURA WILD MUSHROOM & SPELT BERRY RISOTTO

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

17.95

PAT BARRY'S DRY AGED 8OZ ANGUS SIRLOIN

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

26.95

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*
Mashed Potato *8,12*

3.50

| Sautéed Onions *3,8* | Onion Rings *1,3,7* | No Added Gluten Rooster Chips *3*

4.00

Home-Cut Chips *1,3* | Ballyagran Seasonal Salad *3,12,14*

2.00