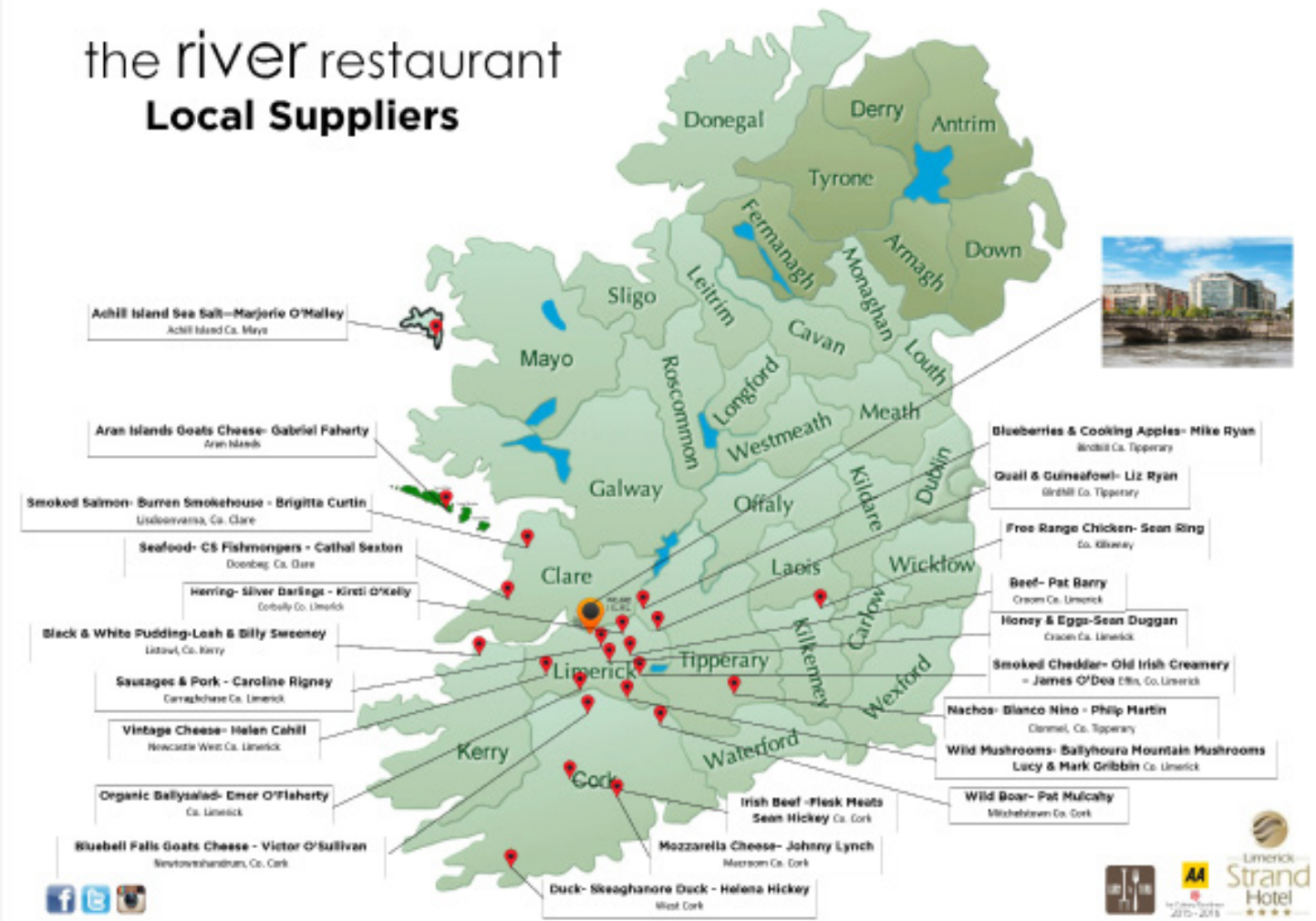


the river restaurant

DINNER MENU

the river restaurant Local Suppliers



for Culinary Excellence
2016 - 2017



TASTE THE PLACE

DINNER MENU

STARTERS

- SEXTONS CRAB CLAWS** 9.95
Herb & Garlic Butter, Piccalilli 8,11,12,14
- HOMEMADE SOUP OF THE DAY** 5.75
Your Server will Inform You of Todays Soup
- PAT MULCAHYS WILD PORK BELLY** 9.95
Apples, Pears 5,12,14
- ST TOLA ASH AND GABRIELS ARAN ISLAND GOATS CHEESE** 8.95
Fig, Tomato, Crouton 1,5,8,12
- IRISH ASPARAGUS, CONFIT DUCK YOLK** 9.95
Jim O'Briens Mature Smoked Cheddar, Durrrow Mills Tempura, Vinaigrette 1,7,8,12
- LIMERICK GREEK STYLE SALAD** 9.95 starter / 16.95 main
Jim O'Briens Cheese, Donies Leaves, Pickled Garlic Scapes, Wicked Wholefoods Granola 12,3,8,9,10,14
- HOMEMADE SORBET OF THE DAY** 4.95
Please ask your server for tonights offering

MAIN COURSE

- FREE RANGE LOCAL CHICKEN BREAST** 17.95
Cherry Tomato Confit, Asparagus, Garlic Scapes, Chicken Jus 3,5,7, 8,14
- CHARGRILLED IRISH 8OZ RIB EYE STEAK** 22.95
Rooster Chips, Onion Rings and Peppercorn Sauce 1,3,5,8,12
- ATLANTIC SALMON FILLET** 17.95
Rustic Mediterranean Salsa, Anchovies, Lemon Dressing 3,7,8,12,13,14
- SKEAGHANORE FARM DUCK BREAST, LEG BON BON** 23.95
Urban Farmer Vegetables, Pan Gravy 1,3,5,7,8,12
- SPICED CHICKPEA KATAIFI** 17.95
Warm Three Bean Salad, Red Pepper Coulis 1,3,5,14
- LOCAL FISH OF THE DAY** 24.95
Your Server will Inform You of Todays Fish
- *PAT BARRY'S DRY AGED 8OZ ANGUS SIRLOIN** 27.95
Smoked Ballyhoura Mushrooms, Béarnaise, Rooster Chips 3,5,7,8,12

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

- Sautéed Mushrooms 3,8 | Steamed Vegetables 8 | Rooster Chips 3.50
Mashed Potato 8,12 | Sautéed Onions 3,8 | Ballyagran Seasonal Salad 3,12,14

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HOMEMADE DESSERT

- ELDERFLOWER & RHUBARB PANACOTTA** 7.50 EACH
Elderflower Caviar 8
- CHOCOLATE CAKE**
Lavender Ice Cream, Candied Pecans 7,8,9
- WEXFORD STRAWBERRIES**
White Chocolate Bavarois, Strawberry Textures 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
- APPLE MOUSSE**
Attyflin Estate Apple, Highbank Orchards Organic Gin 1,7,8,9
- SELECTION OF IRISH CHEESE** 8.95
Cheese Biscuits, Homemade Chutney, Celery, Grapes 1,5,7,8,9,12
- SELECTION OF TEAS OR FRESHLY BREWED COFFEE** FROM 2.90

THE BIRTH OF "TASTE THE PLACE"

It is difficult to put into words the dedication, passion & enthusiasm that exudes from Tom Flavin our Executive Chef a Limerick Native & Fáilte Ireland Food Champion. Over the past 10 years we have been lucky to develop our strong local food message and passion behind it on a national basis. Tom's ethos is to champion local producers where possible in all of our various menus and strives to promote the importance of using local food. Hence the birth of our "Taste The Place" Menu, a menu which celebrates food provenance and local suppliers. The exceptionally good value menus allows you to really Taste The Place. Winner "Ireland's Menu Provenance Award" at the 2017 Gold Medal Awards

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.

