

RIVER


BAR & RESTAURANT

LUNCH MENU

starters

BREAD & HOUSE DIP
Leia’s homemade bread selection
dips & Irish butter
€7.90
1, 7, 8, 12, 14

HOMEMADE SOUP OF THE DAY
Leia's homemade bread selection
€8.50
1, 5, 7, 8, 12

ATLANTIC SEAFOOD CHOWDER 
Cathals of Doonbeg hake, salmon, mussels, shrimp
& Leia's freshly baked bread
€10.50
1, 4, 5, 7, 8, 11, 12, 13

STRAND CHICKEN WINGS
strand hot sauce OR BBQ Sauce
served with blue cheese dip
Small €12.00 Large €16.60
8, 12

sandwiches
ADD SOUP TO ANY SANDWICH €4.50

STRAND CHICKEN CAESAR SALAD WRAP
baby gem, streaky bacon, garlic croutons, parmesan
shavings & strand caesar dressing with fries & salad
€14.50
1,7,8,12,13,14

ROUNDSTONE SOURDOUGH TOASTED SPECIAL
Limerick ham, smoked Effin cheddar, onion & tomato
with fries & salad (5,8)
€14.50
1,7,8,12

LIMERICK STRAND WRAP
sweet chilli chicken, peppers with fries & salad
€14.50
1,7,8,12,13

**BURREN SMOKED SALMON &
CREAM CHEESE BAGEL**
With Fries & Salad
€14.50
1, 8, 13

SOUP & SAMBO OF THE DAY
€14.50
ask your server for details
allergens available on request

sides €6.00 each

FRIES
1, 3, 12
ONION RINGS
1
SAUTÉED ONIONS
8
SEASONAL LEAVES
with honey & mustard dressing
12, 14

SEASONAL VEGETABLES
8
SWEET POTATO FRIES
1
CAJUN SPICED FRIES
1, 3, 5, 12
NO ADDED GLUTEN BREAD

At the estuary of the powerful River Shannon where the Wild Atlantic waters meet the rushing river, Discover Limerick, a Wild Atlantic Way Gateway City. Explore waves of history shaped by our unique Atlantic connection with the energy and excitement of our city streets. We take pride in our City & all the Wild Atlantic Way has to offer by sourcing fresh & local ingredients wherever possible in our menus. Try our Wild Atlantic Way Dishes, noted with the WAW logo, to get a true Taste of the Way!



lite bites & salads

STRAND CHICKEN CAESAR SALAD
baby gem, streaky bacon, garlic croutons, parmesan shavings
& strand caesar dressing
small €11.50 large €17.50
1, 7, 8, 12, 13, 14


BLUE CHEESE, PEAR & BEETROOT SALAD
urban farmer leaves, raspberry dressing
small €11.50 large €17.50
7, 8, 14

WARM SPINACH, TOMATO & GOATS CHEESE QUICHE
urban farmers salad, basil pesto
€12.50
1, 7, 8, 14

mains

DISH OF THE DAY
served from 12pm
ask your server for details
€17.95
allergens are available on request

CRISPY BUTTERMILK CHICKEN BURGER
brioche bun, tomato, garlic mayonnaise, onion rings, baby gem & fries
€22.95
1,8,12,14

CATHALS OF DOONBEG BREADED FRESH HAKE & CHIPS 
golden fried fresh hake, Urban Farmers seasonal salad, fries & homemade
tartar sauce
€22.50
1,7,8,12,13,14

SEAMUS BUTLERS 100% IRISH BEEF BURGER
brioche bun, garlic mayonnaise, tomato relish, lettuce, smoked effin cheese,
onion ring & fries
add organic Croom fried egg €2.00, Add grilled bacon €2.50
€22.50
1,8,14

RIGNEYS FARM FREE RANGE PORK BANGERS & MASH
Rigney’s farm free range pork sausages, mustard
infused mashed potato, Herbertstown mushrooms,
green peas & spinach
€22.00
1,7,8,12,13,14

 **MILD COCONUT CURRY**
roasted vegetables & steamed rice 3
roasted vegetables & tofu €19.00
chicken €20.50
Cathal's Doonbeg tiger prawns €22.50 11

1 Gluten 2 Peanuts 3 Soya 4 Molluscs 5 Celery 6 Lupin 7 Egg
8 Lactose 9 Nuts 10 Sesame 11 Crustaceans 12 Sulphites 13 Fish 14 Mustard



desserts

RED WINE POACHED PEAR
with fragrant cooking juices & raspberry sorbet
€9.50
1,7,8,9

CHOCOLATE ORANGE SLICE
served with candied orange & orange gel
€9.50
1, 7, 8, 9

PECAN TART
served with whiskey ice-cream & salted caramel sauce
€10.50
1, 7, 8, 9

WARM BLONDIE
served with berries & vanilla ice-cream
€10.00
1, 7, 8, 9

GLENOWN 100% IRISH DAIRY ICE CREAM SELECTION
served in brandy snaps & seasonal fruit
please ask your server for todays selection
€8.50
1, 7, 8

SELECTION OF IRISH CHEESE
homemade chutney, fresh fruit and crackers
€13.45
1, 5, 8

sweet treats

FRESHLY BAKED MUFFIN
€2.95
1, 7, 8, 9

LEIA'S HOMEMADE COOKIES
€2.50 each
1,7,8,9

FRESHLY BAKED SCONE
fresh cream, butter & homemade jam
€4.40 each
1, 7, 8, 9

All of our desserts and sweet treats are made in house everyday by our Head Pastry Chef Leia and her talented pastry team.



LUNCH
MENU



1 Gluten 2 Peanuts 3 Soya 4 Molluscs 5 Celery 6 Lupin 7 Egg 8 Lactose 9 Nuts 10 Sesame 11 Crustaceans 12 Sulphites 13 Fish 14 Mustard
(GA) - Available Gluten Free (V) - Vegetarian (VE) - Vegan

We handle multiple food allergen ingredients in our kitchen and while we make every effort to prevent cross contamination during prep and service we cannot guarantee the complete absence of allergens. If you suffer from severe food allergies, please let your server know to discuss further requirements.