

**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

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

7.95

### CLASSIC CAESAR SALAD\*E2.00 add Chicken

Strand Pantry Range Award Winning Caesar Dressing, Croutons & Lardons, Parmesan Shavings

*1,3,7,8,12,13,14*

6.95

### THAI FISHCAKE

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

8.95

### HOMEMADE SOUP OF THE DAY

Our Own Freshly Baked Sourdough

5.75

## MAIN COURSE

### FREE RANGE LOCAL CHICKEN BREAST

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

17.95

### 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*

22.95

### FILLET OF SALMON

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

14.95

### SPICED CHICKPEA KATAIFI

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

13.95

### 8OZ IRISH RUMP STEAK BURGER

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

16.95

## 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*

8.95

### 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*

8.95

## 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* | Sautéed Onions *3,8* | Onion Rings *1,3* | No Added

Gluten Rooster Chips *3* | Ballyagran Seasonal Salad *3,12,14*

3.50

Home-Cut Chips *1,3*

4.00