

RIVER

BAR & RESTAURANT

Graduation Menu

3 course - € 42 per person

Starter

HOMEMADE SOUP OF THE DAY

Served with Crusty Bread Rolls
(ask your server for details)
1, 5, 7, 8, 12

STRAND SMOKED CHICKEN CAESAR SALAD

baby gem, streaky bacon, garlic croutons,
Parmesan shavings & Strand house Caesar dressing
1, 7, 8, 12, 13, 14

STRAND CHICKEN WINGS

choice of hot sauce served with blue cheese dip
7, 8, 12, 14

ROASTED VEGETABLE ARANCINI

Kevin Wallace Local Organic Leaves with Wild Garlic
Mayo 1, 7, 8, 14



Main

CHARGRILLED SUPREME OF CHICKEN

roasted vegetables, mashed potato & gravy
5, 8, 12

RIGNEYS FARM FREE RANGE PORK BANGERS & MASH

roasted vegetables, mashed potato & gravy
1, 5, 8, 12, 14

TIKKA MASALA

Steamed rice & Garlic Naan
1, 7, 8, 12, 14



PAN SEARED FILLET OF SALMON

roasted vegetables, mashed potato
5, 8, 12, 14



100% IRISH SOURCED 8^{oz} HEREFORD STEAK

roasted vegetables & homemade cut fries
1, 5, 8, 12
(supplement of €10.00 applies)

Dessert

CHOCOLATE BROWNIE

Served with Chocolate Sauce & Vanilla Ice Cream
1, 7, 8, 9

WARM APPLE & CINNAMON CRUMBLE

Served with Vanilla Ice Cream
1, 7, 8, 9

SELECTION OF ICE CREAM

Wafer Basket
1, 7, 8

CHEESECAKE OF THE DAY

To Refill the Batteries *(not included)*

AMERICANO	€4.00
DECAF COFFEE	€3.50
ESPRESSO	€3.50
DOUBLE ESPRESSO	€4.00
MOCHA	€4.00
MACCHIATO	€4.00
CAPPUCCINO	€4.00
FLAT WHITE	€4.30
LATTE	€3.50
SELECTION OF TEAS	€3.50



Vegan



Gluten Free



Dairy Free

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

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 and we can discuss further requirements.