

RIVER

BAR & RESTAURANT

EARLY BIRD SPECIAL

Available Sunday– Thursday from 5pm to 7pm

2 Course Dinner & a Glass of House Wine - €30 per person

Starter

HOMEMADE SOUP OF THE DAY

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

GOATS CHEESE SALAD

Kevin Wallace Leaves, Roasted Vegetables, Hazelnut & Bluebell Falls Goats Cheese
1, 7, 8, 12, 13, 14

STRAND CHICKEN WINGS

choice of hot sauce or BBQ sauce served with blue cheese dip
1, 7, 8, 12, 14

STRAND GRILLED CHICKEN CAESAR SALAD

Baby Gem, Bacon, Garlic Croutons, Parmesan Shavings & Strand Caesar Dressing
1, 7, 8, 12, 13, 14

Add Dessert €9.00

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

Ask server for details
1, 7, 8, 9

Main

CHARGRILLED SUPREME OF CHICKEN

Seasonal Vegetables, Creamed Potato & red wine jus
5,8,12

THAI COCONUT CURRY

Roasted Vegetables & Steamed rice
3



GRILLED FILLET OF SALMON

Seasonal Vegetables, Creamed Potato & White Wine Sauce
5, 8, 12, 13

CAROLINE RIGNEY'S FARM RARE BREED PORK BANGERS & MASH

Mustard Mashed Potato, Seasonal Roast Vegetables & Wild Mushroom Sauce
1, 3, 5, 8, 12, 14

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.