

HARRY'S ON THE RIVER

CAFÉ • BAR • RESTAURANT

LUNCH MENU

HAM, CHEESE, ONION & TOMATO TOASTED SOURDOUGH €8.50
CARVED HAM, CHEDDAR CHEESE, ONION AND BEEF TOMATO ON TOASTED SOURDOUGH, SERVED WITH CHIPS & SIDE SALAD

HALLOUMI SALAD (CF) (V) €9.00
GRILLED HALLOUMI, ROAST RED PEPPERS, TOMATO, ONION, BABY GEM LETTUCE, HONEY & MUSTARD DRESSING

GRILLED CHICKEN CAESAR SALAD (ACF) €9.50
BACON LARDONS, CROÛTONS, SHAVED PARMESAN, BABY GEM LETTUCE, HOMEMADE DRESSING

FRESH & SMOKED SEAFOOD CHOWDER (ACF) €7.50
OUR OWN MIXED SEED SODA BREAD

SPICY BUFFALO WINGS (ACF) €9.00
SPICY BALSAMIC GLAZE, BLUE CHEESE DIP, CELERY STICKS

SMOKED FISHCAKE €8.50
BREADED FISHCAKE, PICKLED VEGETABLES, SALAD, CITRUS AIOLI

GNOCCHI (V) €12.50
CHEESE CREAM SAUCE, SPINACH, TRUFFLE OIL

HALF ROAST CHICKEN (CF) €13.00
CORN ON THE COB, COLESLAW, HOUSE GRAVY & CHIPS

FISH & CHIPS (ACF) €13.00
CRISP BATTERED ATLANTIC HAKE, HOMEMADE TARTAR SAUCE, CHIPS, PUREED PEAS

CHEESE BURGER (ACF) €13.00
BEEF BURGER, CHEESE, SALAD, HOUSE BURGER SAUCE. SERVED WITH FRIES

SLOW COOKED DAUBE OF BEEF (CF) €13.00
BACON LARDONS, PEARL ONIONS, MUSHROOM, RICH JUS AND ROAST BABY POTATOES

DESSERTS

CHOCOLATE MARQUISE (ACF) €6.00
CHOCOLATE MOUSSE, CHOCOLATE CUP, RASPBERRY SORBET, RASPBERRY COULIS

APPLE & BERRY CRUMBLE €6.00
STEWED APPLE, MIXED BERRIES, SHORTCRUST PASTRY, VANILLA ICE CREAM

VANILLA PANNA COTTA (ACF) €6.00
SET VANILLA CREAM, SPRING BERRIES, HONEYCOMB ICE CREAM

SELECTION OF GLENOWN DAIRY ICE-CREAMS (CF) €6.00

VEGETARIAN (V)
COELIAC FRIENDLY (CF)
AVAILABLE COELIAC FRIENDLY (ACF)

DRINKS

HOUSE WHITE WINE

NEBLINA
SAUVIGNON BLANC
CENTRAL VALLEY, CHILE (2015)
HINTS OF STRAW, SHINY COLOR. RIPE,
GRAPEFRUIT AND LEMON ZEST.

€7.00
PER GLASS

€26.00
PER BOTTLE

LUCCI
PINOT GRIGIO
ITALY (2015)
LEMONY ON THE NOSE, EASY-TO-DRINK DRY
WHITE AND GORGEOUS LINGERING FINISH.

€7.00
PER GLASS

€27.00
PER BOTTLE

HOUSE RED WINE

NEBLINA
CABERNET SAUVIGNON
CENTRAL VALLEY, CHILE (2015)
INTENSE RUBY RED COLOR, TANNINS IN
QUANTITY AND QUALITY.

€7.00
PER GLASS

€26.00
PER BOTTLE

J. MOREAU
MERLOT
FRANCE (2015)
A DRY, SMOOTH TEXTURED, SOFT AND FRUITY,
LIGHT BODIED RED WINE.

€7.00
PER GLASS

€27.00
PER BOTTLE

COCKTAILS

COSMOPOLITAN €9.00
THE "COSMO" IS A SWEET COMBINATION OF
VODKA, CITRUS AND CRANBERRY FLAVORS.
AVAILABLE WITH PEAR, MANDARIN OR CITRUS
VODKA.

MOJITO €9.00
THE "MOJITO" IS A TRADITIONAL CUBAN
DRINK, MADE WITH HAVANA CLUB 3Y/O
RUM, SUGAR SYRUP, MINT LEAVES AND
LIMES.

STRAWBERRY DAIQUIRI €9.00
A BLEND OF FRESH STRAWBERRIES, LIME
JUICE AND SUGAR SYRUP, PERFECTLY
BALANCED WITH CAPTAIN MORGAN
SPICED RUM.

BOTTLED BEER

BUDWEISER €5.25

COORS LIGHT €5.25

HEINEKEN €5.25

BULMERS PINT €5.90

TREATY CITY CRAFT BEER €6.50

DIETARY INFO:

AS WE ARE HANDLING MULTIPLE FOOD ALLERGEN INGREDIENTS
WITHIN OUR KITCHEN, WE MAKE EVERY EFFORT TO PREVENT A
POSSIBLE 'CROSS-OVER' DURING PREPARATION & SERVICE,
HOWEVER CANNOT 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.

VEGETARIAN (V)
COELIAC FRIENDLY (CF)
AVAILABLE COELIAC FRIENDLY (ACF)

SOME OF OUR DISHES MAY CONTAIN ONE OR MORE ALLERGENS.

PLEASE ASK YOUR SERVER FOR THE ALLERGEN GUIDELINE

DOCUMENT AVAILABLE.

FOR A FULL SELECTION OF ALL OUR DRINKS,
PLEASE SCAN THE QR CODE BELOW WITH
YOUR SMART PHONE CAMERA.



WE PROUDLY SERVE LOCAL PRODUCE

CS FISH, DOONBEG, CO CLARE
FLESK MEATS, CO CORK
GOLD RIVER FARM LEAVES, CO WICKLOW
ALL OUR BEEF IS 100% IRISH