

DESSERTS...

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- INDIVIDUAL BANOFFEE PIE** €8.50
BISCUIT BASE, TOFFEE, BANANA & FRESH CREAM (2 wheat,3,8)
- ABSOLUTE FLOURLESS CHOCOLATE ORANGE TORTE** (3,8) ACF €8.50
CHANTILLY CREAM & FRESH BERRIES
- STICKY TOFFEE PUDDING** (2 wheat,3,8) €8.50
STEAMED TOFFEE PUDDING, BUTTERSCOTCH SAUCE & CHANTILLY CREAM
- RASPBERRY PANNA COTTA** (3,8,9 almonds) CF €8.00
RASPBERRY & VANILLA CREAM
- SELECTION OF GLENOWN IRISH DAIRY ICE CREAMS** €8.00
FRENCH VANILLA, STRAWBERRY, DOUBLE CHOCOLATE, SERVED WITH BERRY COMPOTE (3,8)

DRINKS...

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



HARRY'S ON THE RIVER
CAFÉ • BAR • RESTAURANT

ROOM SERVICE
MENU

AVAILABLE FROM 9PM 'TIL LATE

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|---|--------|
| HAM & CHEESE PANINI | €10 |
| STONE BAKED PANINI CARVED HAM & MATURE CHEDDAR (2 wheat,8) | |
| BBQ PORK PANINI | €10 |
| STONE BAKED PANINI, SWEET BBQ'D PULLED PORK, MONTEREY JACK CHEESE (2 wheat,8) | |
| MARGARITA PIZZA | €12.95 |
| STONE BAKED 12" (2 wheat,8,12,14) | |
| PEPPERONI PIZZA | €13.95 |
| STONE BAKED 12" (2 wheat,8,12,14) | |

*PLEASE NOTE THERE IS A TRAY CHARGE OF €5 PER ROOM SERVICE

A LA CARTE

MENU AVAILABLE FROM: 13:00 - 21:00

IF YOU'RE A LITTLE PECKISH...?

-
- SMOKED FISHCAKE** €12.50
RED ONION, CAPER & BALSAMIC VINIAGRETTE
GOLD RIVER LEAVES (2 wheat,3,4,8,13,14)
- ATLANTIC SEAFOOD CHOWDER** €12.00
SALMON, HAKE AND SMOKED HADDOCK IN A FENNEL FISH CREAM. SERVED WITH FRESH BAKED MIXED SEED SODA BREAD (1,2 wheat,3,4,5,6,8,11,13) ACF
- HARRY'S BUFFALO CHICKEN WINGS** €12.50
TENDER CHICKEN WINGS, OUR OWN BALSAMIC & FRANKS HOT SAUCE GLAZE, CASHEL BLUE CHEESE DIP AND CELERY STICKS (1,2 wheat,3,8) ACF
- GOATS CHEESE & BEETROOT SALAD** (v) €12.50
BOILIE GOATS CHEESE, ROAST BEETROOT & PICKLED VEG, WINTER LEAVES & HOUSE DRESSING (8,13,14) CF
- TRADITIONAL CAESAR SALAD** €12.50
BABY GEM LETTUCE, BACON LARDONS, CIABATTA CROUTONS, SHAVED PARMESAN, HARRY'S CAESAR DRESSING (2 wheat,3,4,8,13) ACF
- ADD GRILLED CHICKEN BREAST TO YOUR CAESAR SALAD (8) €4.50

FROM THE LAND...

ROASTED IRISH CHICKEN SUPREME €23.00
GARLIC & THYME ROASTED CHICKEN, CONFIT LEG, CRISPY BONLESS,
SQUASH PUREE, PANCHETTA, KALE & WILD MUSHROOM SAUTE,
ROAST CHICKEN MASHED POTATO & CHICKEN JUS (1,8,13) CF

CHEEKY BEEF BOURGUIGNON €23.00
24 HOUR BRAISED DAUBE OF BEEF BOUDIN,
GLAZED BABY CARROTS, BOURGUIGNON SAUCE
AND CREAMED POTATOES (1,8,13,14) ACF

FROM THE SEA...

BATTERED DOONBEG HAKE & CHIPS €21.00
CRISP BATTERED ATLANTIC HAKE,
HOMEMADE TARTAR SAUCE, PEA PUREE
& SKINNY FRIES (2 wheat,3,4,8,13)

PAN ROAST ATLANTIC SALMON €23.00
TENDERSTEM BROCCOLI, ROAST BABY POTATOES, CHILLI
TOMATO COULIS & LEEK VELOUTE (4,8,13) CF

VEGGIE / VEGAN...

BEYOND MEAT VEGAN BURGER (VG) €21.00
PLANT BASED PATTY IN A WATERFORD BLAA, VEGAN
CHEESE, VEGAN MAYO, LETTUCE, TOMATO,
ONION, SERVED WITH FRIES (2 wheat,14) ACF

ORZO COURGETTE CAPONATA €21.50
ORZO PASTA, ROASTED VEGETABLE CAPONATA, BUFFALO
MOZZARELLA, BASIL PESTO, TOASTED PINE NUTS
(1,2 wheat,3,8,9 pine nut)

BURGERS & BEYOND...

HICKEY'S 6oz BEEF BURGER €21.00
IRISH SMOKED BACON, ONION, BEEF TOMATO, SMOKED CHEDDAR
BABY GEM LETTUCE, SOMKED ONION MAYONNAISE,
IN A BRIOCHE BUN, SERVED WITH FRIES (2 wheat,3,8,13) ACF

BUTTERMILK FRIED CHICKEN BURGER €21.00
BEEF TOMATO, BABY GEM LETTUCE, RED ONION, CHEDDAR
CHEESE, SRIRACHA MAYO IN A BRIOCHE BUN,
SERVED WITH FRIES (2 wheat,3,8,14)

FRIES & SIDES...

SEA SALTED FRIES (VG) CF €4.50

SIDE SALAD WITH OUR HOUSE DRESSING (V) (14) CF €4.50

MINI CAESAR SALAD (2 wheat,3,4,8,13) ACF €4.50

WHIPPED MASHED POTATOES (V) (8,13) CF €4.50

BUTTERED KALE & BROCCOLI (V) (8) CF €4.50

DIETARY INFO:

WHILST WE CAN PREPARE MEALS ON REQUEST
PLEASE BE ADVISED IF YOU HAVE A SERIOUS
ALLERGY OUR KITCHEN IS NOT COMPLETELY
ALLERGEN FREE SO SMALL TRACES MAY STILL
EXIST IN MEALS

FLESK MEATS, CO CORK
GOLD RIVER SALAD LEAVES, CO WICKLOW
CS FISH, DOONBEG, CO CLARE
GLENOWN IRISH DAIRY, CO CORK
TOURNAFULLA IRISH BACON, CO LIMERICK

VEGETARIAN (V) CELIAC FRIENDLY (CF)
VEGAN (VG) AVAILABLE CELIAC FRIENDLY (ACF)

V 01.24

ALLERGENS

1. CELERY 2. GLUTEN 3. EGGS 4. FISH 5. CRUSTACEANS 6. MOLLUSCS
7. LUPIN 8. DAIRY 9. NUTS 10. PEANUTS 11. SESAME 12. SOYA
13. SULPHUR 14. MUSTARD