

<b><u>Appetisers</u></b>	<b>Chef's Soup of the Day</b>	<b>5.50</b>
	<b>Creamy Seafood Chowder</b>	<b>8.30</b>
	<b>Duck &amp; Vegetable Spring Roll</b> , served with sweet chilli sauce	<b>8.30*</b>
	<b>Caesar Salad</b> , mixed salad of baby gem, cajun chicken, crispy croutons, parmesan shavings & a creamy caesar dressing	<b>8.30*V</b>
	<b>Linguini Pasta</b> , tossed with bacon, sundried tomatoes & pesto, finished with cream & parmesan cheese, served with garlic bread	<b>8.85*V</b>
	<b>Tagliatelle Pasta</b> , tossed with smoked salmon, asparagus & spring onion with a lemon & herb oil, parmesan cheese & garlic bread	<b>8.95*V</b>
	<b>Chilled Spiced Chicken &amp; Mango Salad</b> , with a peanut & soy dressing	<b>8.95*</b>
	<b>Goodness Bowl</b> , filled with spinach, quinoa, spiced chickpeas, beetroot, carrot, pumpkin seeds, sunflower seeds, toasted walnut & a citrus vinaigrette	<b>8.95*V</b>
	<b>Crispy Fried Chicken Wings</b> , tossed in our own hot sauce with sesame seeds & spring onion	<b>8.95</b>
	<b>Sharing Platter for two people</b>	<b>14.95</b>
	<b>Grilled Vegetable &amp; Caramelised Goats Cheese Salad</b> , with a balsamic dressing	<b>9.95V</b>
	<b>Duo of Dressed Crab served on a crispy sourdough herb croûte &amp; BBQ Smoked Salmon Arancini with a BBQ Aioli</b>	<b>9.95</b>

**(\* Denotes starters available as Main Course size at a cost of €15.95)**

**V Denotes is or can be made suitable for vegetarians**

**All main courses served with your choice of chips, baby boiled or gratin potatoes, except where rice or pasta is served.**

<b><u>From the Char-Grill</u></b>	<b>8oz Beef Burger</b> , topped with crisp bacon, melting Wexford cheddar & a soft fried egg, served in a floury bap with iceberg, tomato, onion & our own burger sauce, garnished with a whole gherkin	<b>15.50</b>
	<b>Trio of Sliders</b> , Beef with Wexford cheddar & burger sauce, turkey with a tomato chutney, chicken with a Cajun mayo	<b>15.50</b>
	<b>Oven Baked Chicken Supreme</b> , served on a bed of Lyonnaise potatoes with carrot puree & a red wine jus	<b>16.65</b>
	<b>6oz Steak</b> , served on garlic focaccia bread with peppercorn sauce & onion ring garnish	<b>16.95</b>
	<b>10oz Sirloin Steak</b> , cooked to your liking, served with sautéed mushrooms & onions, served with a choice of sauces – creamy peppercorn sauce or garlic butter	<b>26.55</b>
<b><u>Other Main Course</u></b>	<b>Mexican Chicken &amp; Mixed Pepper Wrap</b> , topped with a spicy tomato sauce, cheese, sour cream & garnished with guacamole	<b>14.85 V</b>
	<b>Spicy Beef Burrito</b> , toasted tortilla wrap, filled with chilli beef, cheddar cheese, Jalapeños & Mexican rice, served with sour cream & guacamole	<b>15.50 V</b>
	<b>Duo of Slow Cooked BBQ Ribs &amp; Crispy Chicken Wings</b> , tossed in hot sauce, served with buttered corn & spicy coleslaw	<b>15.50</b>
	<b>Thai Green Chicken &amp; Vegetable Curry</b> , finished with basil & chilli, served with steamed basmati rice	<b>16.25</b>
	<b>Crispy Fried Duck, Vegetables &amp; Noodle Stir Fry</b> , tossed in a chilli & oyster sauce with stir fry vegetables & toasted cashew nuts	<b>18.50</b>
<b><u>From the Ocean</u></b>	<b>Golden Fried Haddock</b> , in a crisp batter, served with green pea purée & tartar sauce	<b>17.65</b>
	<b>Seafood Mornay</b> , chunky pieces of cod, salmon, smoked haddock & prawns in a creamy cheese sauce, topped with a parsley & cheddar crust	<b>18.75</b>

<b>Pan Seared Seabass</b> , served on a bed of lightly fried green with a white wine cream & drizzled with an herb oil to finish	<b>18.95</b>
<b>Golden Fried Monkfish Goujons</b> , in a samphire crumb, served with a chilli, coriander & lime mayonnaise	<b>18.95</b>
<b>Oven Baked Salmon</b> , with a prawn & saffron mousse, topped with smoked salmon, served on asparagus spears with white wine cream	<b>18.95</b>

**Vegetarian Options**

<b>Thai Green Vegetable Curry</b> , with basil & chilli, served with steamed basmati rice	<b>14.55V</b>
<b>Mexican Quinoa Wrap</b> , tortilla wrap filled with quinoa, bell peppers, red onion, black beans, corn & chilli with BBQ sauce, sour cream & guacamole	<b>14.55V</b>
<b>Chickpea &amp; Herb Falafels</b> , served with hummus, mint yoghurt, tomato, red onion, mixed leaves & pitta bread	<b>14.55V</b>
<b>Veggie Sliders</b> , mushroom with blue cheese & walnut, halloumi, tomato chutney, mozzarella, sundried tomato & pesto	<b>14.55V</b>

**Side Dishes**

* hand cut chips* baby boiled potatoes * onion fritters * sautéed mushrooms * gratin potatoes * mixed salad bowl (mixed leaves, cherry tomatoes, peppers, olives & crispy croutons) * toasted garlic baguette * boiled rice	<b>All side orders 3.75</b>
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**All our Beef is of Irish Origin  
Our Fish is locally caught and subject to availability**

**Sandwich Corner**

<b>Riverbank Toasted Special</b> , thick cut bread with our own home cooked ham, Wexford cheddar, tomato & onion	<b>10.35 V</b>
<b>Riverbank Club Sandwich</b> , filled with bacon, tomato, iceberg, chicken, egg mayonnaise, onion & Wexford cheddar	<b>11.95</b>
<b>Caribbean Style Grilled Chicken, Bacon &amp; Pineapple Sandwich</b> , served in a glazed BBQ bun	<b>12.45</b>
<b>Open Mexican Style Steak Sandwich</b> , marinated beef served on ciabatta bread with guacamole, sautéed peppers & red onion, sour cream & crushed tortilla chips	<b>12.95</b>
<b>Slow Cooked Pork Belly Sandwich</b> , with spicy coleslaw & BBQ sauce	<b>12.95</b>

**\*All items in Sandwich Corner are available on Coeliac Bread/Wraps. Please advise your waiter  
All items in Sandwich Corner served with hand cut chips**

**Desserts**

<b>Raspberry &amp; Chocolate Bourbon Biscuit Cheesecake</b> , served with raspberry compote & whipped cream	<b>6.50</b>
<b>Crème Brûlée Tart</b> , with a hazelnut brittle & a rhubarb & orange compôte	<b>6.50</b>
<b>Blackberry &amp; Almond Bakewell Tart</b> , served with lemon curd ice-cream	<b>6.50</b>
<b>Chocolate &amp; Salted Caramel Fondant</b> , with salted caramel ice cream	<b>6.50</b>
<b>Selection of Luxury Wexford Ice Creams</b> , served in a tuile basket	<b>6.50</b>
<b>Riverbank Cheese Board</b> , with red onion marmalade, savoury artisan biscuits & grapes	<b>9.95</b>

**All desserts, like all our dishes are made in house**

**Light Bites**

<b>Homemade Fruit Scone</b> served with lightly whipped cream and berry jam	<b>3.25</b>
<b>Portion Homemade Selection of Biscuits</b>	<b>1.90 each</b>

**Beverages**

<b>Tea</b>	<b>2.70</b>	<b>Coffee (freshly ground Americano)</b>	<b>2.70</b>
<b>Speciality Tea</b>	<b>3.00</b>	<b>Large Coffee</b>	<b>3.15</b>
<b>Cappuccino/Macchiato/Flat White</b>	<b>3.10</b>	<b>Latte/Mocha</b>	<b>3.40</b>
<b>Hot Chocolate</b>	<b>3.80</b>	<b>Espresso</b>	<b>2.70</b>

**Gluten Friendly**

Special Gluten friendly menu available. Your waiter will advise

**Allergens**

Full food allergy information for our A La Carte Menu & Children's Menu available upon request

**Wine List**

Full wine list available. Your waiter will assist you

