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| <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.

\*All items in Sandwich Items are available on Coeliac Bread/Wraps. Please advise your waiter

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| <b><u>Classic Sandwiches</u></b>  | <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><u>From the Char-Grill</u></b> | <b>6oz Beef Burger</b> , topped with bacon & cheese in a glazed bun with iceberg lettuce, tomato, onion & our own burger sauce  | <b>10.95</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>   |
|                                   | <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>Riverbank Double Burger</b> , topped with bacon & chilli cheddar with iceberg lettuce, beef tomato & our own hot sauce served in a BBQ black sesame bun  | <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>10 inch Meat Lovers Pizza</b> topped with pepperoni, Cajun chicken, bacon, bell peppers, red onion & mozzarella cheese   | <b>10.95</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> |

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| <b>Duo of Slow Cooked BBQ Ribs &amp; Crispy Chicken Wings,</b><br>tossed in hot sauce, served with buttered corn & spicy coleslaw        | <b>15.50</b> |
| <b>Thai Green Chicken &amp; Vegetable Curry,</b><br>finished with basil & chilli, served with steamed basmati rice                       | <b>16.25</b> |
| <b>Fried Duck, Vegetables &amp; Noodle Stir Fry,</b><br>tossed in a chilli & oyster sauce with stir fry vegetables & toasted cashew nuts | <b>18.50</b> |

#### From the Ocean

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| <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

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| <b>Thai Green Vegetable Curry,</b><br>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><br>served with hummus, mint yoghurt, tomato, red onion, mixed leaves & pitta bread                                  | <b>14.55V</b> |
| <b>Grilled Halloumi &amp; Portobello Mushroom,</b> served in a BBQ black sesame bun with iceberg lettuce, tomato & a siracha mayonnaise                  | <b>14.55V</b> |

#### Side Dishes

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| * hand cut chips * baby boiled potatoes * onion fritters * sautéed mushrooms * gratin potatoes<br>* mixed salad bowl (mixed leaves, cherry tomatoes, peppers, olives & crispy croutons)<br>* 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

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|-----------------|---|-------------|
| <b>Desserts</b> | <b>Fresh Greenhill Wexford Strawberries &amp; Gourmet Vanilla Ice Cream</b>                                   | <b>6.50</b> |
|                 | <b>Raspberry &amp; Chocolate Bourbon Biscuit Cheesecake,</b><br>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 Pudding,</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

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

