SET IN THE HEART OF KILKENNY, RIVE GAUCHE REOPENED ITS DOORS FOLLOWING REFURBISHMENT ON APRIL 28TH 2015.

THE NEW KITCHEN AND COCKTAILS BAR, CLOSE TO KILKENNY CASTLE ON THE PARADE, HOUSES TWO DISTINCTIVE AREAS; THE BAR, A CHIC AND SOPHISTICATED DRINKING AREA AND THE DINING AREA, WHERE ITS MODERN DISHES TAKE CENTRE STAGE. OUR SPACE IS FILLED WITH RICH WOOD AND VINTAGE FINISHES THROUGHOUT, EXPOSED BRICK WALLS AND A BAR AREA.

OUR KITCHENS ARE OVERSEEN BY OUR EXECUTIVE CHEF GERARD DUNNE, WHO ENSURES EVERY DISH IS PERFECT & HIS ETHOS IS THAT THE BEST MEALS START WITH THE VERY BEST OF INGREDIENTS. WHEREVER POSSIBLE HE WILL SOURCE THE FINEST LOCAL , NATURAL, ORGANIC & SEASONAL INGREDIENTS, WITHIN AN 80KM RADIUS OF THE PROPERTY.

HIS FRENCH, CLASSIC, GENEROUS, DEEPLY FLAVOURSOME DISHES DISPLAY TRUE TECHNICAL PRECISION, AS WELL AS A CLOSE RELATIONSHIP WITH THE SOURCE OF EVERY INGREDIENT, BE IT FISHERMAN OR GARDENER.

OUR CHEESE SELECTION CELEBRATES THE REMARKABLE REBIRTH OF IRISH CHEESES FROM SMALL FARMS ALL OVER THE COUNTRY.

OUR IN- HOUSE BAKER PRODUCES ALL OUR BREADS & CONFECTIONARY.

WE HOPE YOU ENJOY YOUR DINING EXPERIENCE HERE WITH US IN RIVE GAUCHE.

Rive GAUCHE

ENTRÉES

SOUP DU JOUR, HOUSE MADE GRAINS AND
TREACLE BROWN BREAD
8

SUMMER CAPRESE SALAD, HEIRLOOM TOMATOES,
TOONSBRIDGE MOZZARELLA, GARDEN HERB PESTO, ROCKET,
BALSAMIC GLAZE
11.5

FRESH CALAMARI RINGS, MARINATED IN SWEET CHILLI &
LIME, GOLDEN FRIED, MIXED LEAVES, CAPER &
CITRUS AIOLI
11

SCALLOP & PRAWN ST JACQUES, WEST CORK SCALLOPS,
WHITE WINE & GRUYÈRE SAUCE, BABY SPINACH,
PARMESAN MASH GRATIN
15

ARMAGNAC CHICKEN LIVER PARFAIT, ROASTED PEAR &
SHALLOT CHUTNEY,
HOUSE BAKED TOASTED BUTTERMILK BRIOCHE
12

HONEY & BUTTER BAKED WHOLE CAMEMBERT, CRISPY
HOUSE BAKED BREADS, PEAR & SHALLOT CHUTNEY
FOR TWO PERSONS SHARING
24

MAINS

CATCH OF THE DAY,
PLEASE ASK YOUR SERVER FOR TONIGHT'S CHEF SPECIAL
32

SLOW COOKED PORK BELLY, WINTER CABBAGE, CHANTENAY CARROTS,
SAVORY MASH, LAKESHORE SEED MUSTARD & JUS
29

WEST CORK SCALLOPS, NORTH ATLANTIC PRAWNS, SAVORY MASH,
THERMIDOR SAUCE, BROCCOLI FLORETS & FINE BEANS
32

ROASTED ARTICHOKE & BUTTERNUT TARTE FINE, WHIPPED GOAT'S CHEESE,
CRISPY WINTER KALE, HERB OIL, POLENTA FRIES
24

BARBARY DUCK BREAST, FIVE SPICE AND CORRIANDER RUB, RED WINE CABBAGE,
GARLIC POTATO GRATIN, BITTER CHOCOLATE AND CLEMENTINE JUS
34

10 OZ HEREFORD STRIPLOIN STEAK, CHAR GRILLED,
HOUSE CUT FRIES, CARAMELISED ONION PURÉE, HERB & GARLIC BUTTER OR FIVE
PEPPERCORN COGNAC CREAM
35

ROSEMARY ROASTED CORN FED CHICKEN SUPREME, CRISPY SKIN & GRAIN
CRUMB, ROASTED ROOT VEGETABLES, WILD WOODLAND MUSHROOM CREAM,
FONDANT POTATO
25

28 DAY MATURED HEREFORD CÔTE DE BOEUF,
COOKED TO ORDER AND SERVED WITH SEASONAL VEGETABLES,
SAVOURY MASH, HOUSE-CUT FRIES, BÉARNAISE & PEPPER SAUCE

AVAILABLE FRIDAY & SATURDAY NIGHTS ONLY
FOR TWO PERSONS TO SHARE
80

SIDES

HOUSE CUT FRIES

4

RIVERSFIELD ORGANIC BABY SALAD, HOUSE DRESSING

4.5

SWEET POTATO FRIES

4

SAVOURY POTATO CHAMP

4

ORGANIC SEASONAL GREENS

4

DESSERTS

HOMEMADE CHEESECAKE OF THE DAY,
SEASONAL PRODUCE (ASK YOUR SERVER)

9

VANILLA INFUSED CLASSIC CRÈME BRÛLÉE,
GOLDEN SYRUP BISCUIT

9

COCONUT AND LEMONGRASS PANNA COTTA
STRAWBERRY JELLY, RED WINE POACHED PEAR,
TOASTED PISTACHIO

9

FORAGED WILD BLACKBERRY & APPLE CRUMBLE,
ELDERFLOWER CRÈME ANGLAISE

9

CHOCOLATE & ORANGE FONDANT,
SALTED CARAMEL ICE-CREAM

10

A TASTING OF THREE SELECTED CHEESE OF THE EVENING,
PEAR & SHALLOT CHUTNEY, OAT COOKIES

10.5

Rive
GAUCHE