

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

Seasonal Soup Du Jour

house made grains and treacle brown bread

8

Honey Glazed Halloumi And Black Mission Fig Salad

arugula, pearl cous cous & balsamic glaze

12

Five Spice Duck Confit Arancini

panko dressing, miso mayonnaise, young greens

13

Deconstructed Prawn Cocktail

poached pink prawns, pickled samphire, baby gem, bloody mary dressing, trout, caviar

13

Scallop & Prawn St Jacques

west cork scallops, white wine & gruyère sauce, baby spinach, parmesan mash gratin

13.5

Armagnac Chicken Liver Parfait

house baked toasted buttermilk croute

11.5

Honey & Butter Baked Whole Camembert

*crispy house baked breads, pear & shallot chutney
(for two persons sharing)*

24

MAINS

Atlantic Catch Of The Day

(please ask your server for tonight's chef special)

30

Ardal Farm Pork Fillet

gratin potato, braised red cabbage, pearl onion and wholegrain mustard jus

28

West Cork Scallops

north Atlantic prawns, savoury mash, thermidor sauce, broccoli florets & fine beans

33

Chickpea And Organic Cauliflower Rissoles

pinto bean and Mediterranean vegetable casserole, rocket pesto

24

Slow Cooked Shoulder of Lamb,

glazed chantenay carrots, savoury champ, roasted garlic & thyme jus

32

10 Oz Hereford Striploin Steak

char grilled, house cut fries, caramelised onion purée, herb & garlic butter or five peppercorn cognac cream

34

Rosemary Roasted Corn Fed Chicken Supreme

crispy skin & grain crumb, tenderstem broccoli, carrot puree, fondant potato, mushroom and tarragon jus

27



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 sharing)

85

SIDES 5

House Cut Fries

Riversfield Organic Baby Salad, House Dressing

Sweet Potato Fries

Savoury Potato Champ

Organic Seasonal Greens

DESSERTS

Homemade Cheesecake Of The Day

seasonal produce (ask your server)

9

Vanilla Infused Classic Crème Brûlée

golden syrup biscuit

9

Salted Caramel Panna Cotta

dulce de leche, poached pear,

9

Summer Rhubarb & Apple Crumble

elderflower crème anglaise

9

White Chocolate And Strawberry Mousse

shortbread texture

9

Dark Chocolate And Orange Torte

passionfruit sorbet

10

A Tasting Of Three Selected Cheese Of The Evening

pear & shallot chutney, savoury crackers

12

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GAUCHE