

SMALL BITES

Soup Du Jour 9

local organic seasonal ingredients, homemade treacle
brown bread

(add a cup of soup to your meal for €6)

Rive Gauche Creamy Fish Chowder 15.95

Atlantic fish, fresh mussels, prawn, crunchy fennel, pernod,
homemade treacle brown bread

Golden Fried Fresh Calamari 15

fresh calamari, tossed in garlic & chilli, dressed in river field leaves,
citrus aioli

Clementine & Ricotta Spring Salad 14.5

peas & kale, roasted sweet potato, mojito vinaigrette, green apple,
mixed seeds

(add cajun chicken €5)

LB'S Sticky Wings 15.95

crispy free-range chicken wings with a choice of Louisiana hot sauce,
honey & mustard or sticky BBQ sauce, stem celery, cashel blue cheese dip

Prawns Pil Pil 16

Atlantic prawns, garlic, white wine, chilli oil,
parsley, crusty bread

Slow Cooked Pork Shoulder 12

Pear gravy, kimchi

Armagnac Chicken Liver Parfait 14

house baked brioche, Mooncoin Beetroot &
horseradish relish, blackberry mousse

Allergen information available at service station

BIGGER PLATES

Pan Seared Fillet Of Atlantic Hake 22

clementine & fennel cream, roasted baby potato, cajun squid, garlic, cherry tomato, sugar snap peas

Rive Gauche Burger 20.5

homemade ground chuck & brisket patty, pickled red onion, bacon, Knockanore red cheddar, iceberg, gherkin & mayo relish, five seeded bun, home cut fries

Crispy Beer Battered Kilmore Daily Catch 19.9

garden peas & pancetta, remoulade sauce, home cut fries

Rotisserie Half Chicken 19.5

herb roasted free range chicken, classic caesar salad, home cut fries, roasting pan jus, French mustard glaze

Tempeh aux Aubergine 20

softened aubergine, roast pepper & tomato paste, creamy polenta, Tempeh crumb, walnuts, olive oil



Savoury Cottage Pie 19

fresh ground Paddy Kenna's topside beef, combined with fresh herbs & vegetables, topped with mashed potato, roasted seasonal vegetables

Pulled Beef Brisket Sandwich 21

slowly braised beef brisket, pickle de Gallo, fried onions, rustic ciabatta, fries

Rack Of Baby Back Ribs 20

natural spice marinade, barbeque glaze, char-grilled spicy lime corn on the cob, home cut fries

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SIDES 5

Home Cut Fries

Sweet Potato Fries

Red & White Cabbage & Apple Slaw

Organic Riverfield Leaves,
Vinaigrette Dressing

SWEETS

Vanilla Bean Classic Crème Brûlée 9
raspberry & golden syrup cookie

Cheesecake Of The Day 9
homemade, seasonal produce (ask your server)

Crumble 9
Wexford rhubarb & green apple, crème anglaise

Pavlova Bomb 9
blackcurrant & citrus curd, white chocolate cream, mint

Piña Colada Mousse 10
pineapple & coconut mousse, coconut crumb, mint

Watermelon & Basil Granita 10
Sicilian watermelon, fresh basil, white chocolate cream, lime

Selection of Ice-Cream 8
salted caramel, chocolate, vanilla

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