

S M A L L B I T E S

SOUP DU JOUR 8

local organic seasonal ingredients,
homemade treacle brown bread
(add a cup of soup to your meal €4.50)

WILD ATLANTIC FISH CHOWDER 13

fennel textures, pernod, homemade
treacle brown bread

HONEY GLAZED HALLOUMI AND BLACK MISSION FIG SALAD 13.95

arugula, pearl couscous & balsamic glaze



GOLDEN FRIED CALAMARI RINGS 13

fresh calamari, tossed in ginger, garlic, chilli,
dressed in river field leaves, sweet chilli &
coriander aioli

LB'S HOT & STICKY WINGS 15.95

crispy free-range chicken wings tossed in our hot & sticky
Louisiana sauce or sticky BBQ sauce, stem celery,
cashel blue cheese dip

BAKED ARTICHOKE AND SPINACH DIP 16

organic artichoke hearts, cream cheese, baby spinach
dip, artisan bread

For Allergen Information, please ask your server

Rive
GAUCHE

B I G G E R P L A T E S



ROTISSERIE HALF CHICKEN 18.95

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

MANOR FARM BABY BACK PORK RIBS 19.5

24hr slow roasted barbecue rack of pork ribs, charred corn on the cob,
celeriac and apple slaw

LEFT BANK SIGNATURE BURGER 18.5

char grilled beef burger, mature white cheddar, streaky bacon, tomato,
lettuce, red onion jam, chipotle bun,
bourbon mayonnaise, home cut fries

CRISPY BEER BATTERED KILMORE

DAILY CATCH 19.5

garden peas & bacon, remoulade sauce, home cut fries

PAN SEARED FILLET OF ATLANTIC HAKE 19.5

roasted new baby potato and smoked bacon, charred corn, red onion &
tomato salsa

CHICKPEA AND ORGANIC CAULIFLOWER RISSOLE 17.95



pinto bean and mediterranean vegetable casserole, rocket pesto

SAVOURY COTTAGE PIE 17

fresh ground Paddy Kenna's topside beef, combined with fresh
herbs & vegetables, topped with mashed potato, mixed baby
leaves, parmesan shavings

HEREFORD STEAK SANDWICH 19.5

open-faced, served on thyme focaccia,
char grilled, 6oz hereford beef striploin, five peppercorn
sauce, sauteed onions, tomato, rocket, house cut fries

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S I D E S 5

HOME CUT FRIES

SWEET POTATO FRIES

RED CABBAGE & APPLE SLAW

ORGANIC RIVERFIELD LEAVES,
VINAIGRETTE DRESSING

S W E E T S 9

VANILLA CRÈME BRÛLÉE

golden syrup cookie

CHEESECAKE OF THE DAY

homemade, seasonal produce (ask your server)

SALTED CARAMEL PANNA COTTA

dulce de leche, poached pear

SUMMER RHUBARB AND BRAMLEY
APPLE CRUMBLE

elderflower crème anglaise

WHITE CHOCOLATE AND STRAWBERRY
MOUSSE

shortbread texture