

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.

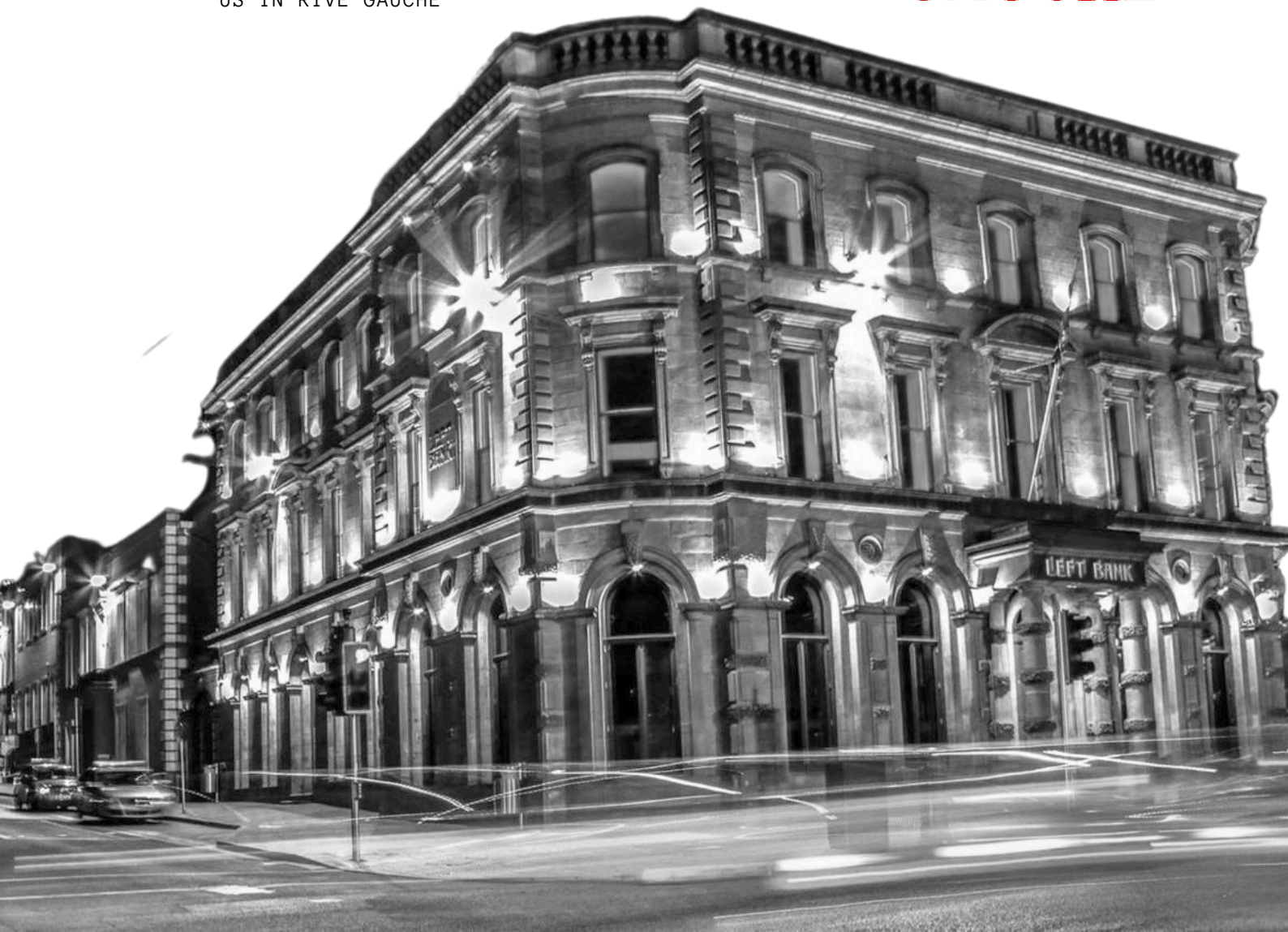
HIS FRENCH, CLASSIC, GENEROUS, DEEPLY FLAVOURSOME DISHES DISPLAY TRUE TECHNICAL PRECISION, AS WELL AS A CLOSE RELATIONSHIP WITH THE SOURCE OF EVERY INGREDIENT, BE IT FISHERMAN OR GARDENER.

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



S M A L L B I T E S



SOUP DU JOUR 9

local organic seasonal ingredients,
homemade treacle brown bread
(add a cup of soup to your meal for €5.50)

WILD ATLANTIC FISH CHOWDER 15

fennel textures, pernod, homemade
treacle brown bread

GOLDEN FRIED FRESH CALAMARI 15

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

COUNTRY STYLE NICOISE SALAD 14 ✓

Nicoise olives, romaine lettuce, roasted bell pepper, organic
potatoes, hens egg, fine beans & sundried tomatoes tossed
with our extra virgin olive oil & lemon vinaigrette

LB'S 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

Allergen information available at service station
Most of our dishes can be prepared gluten free!

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

PAN SEARED FILLET OF ATLANTIC HAKE 22

roasted new baby potatoes, citrus, nicoise olives, chorizo
& sundried tomato, wild garlic pesto vin blanc

THE 1870 BURGER 20.5

ground chuck & brisket patty, pickled gherkin and red onion salad,
bacon, Applewood smoked cheese, iceberg textures,
bourbon dressing, five seeded bun

CRISPY BEER BATTERED KILMORE DAILY CATCH 19.9

garden peas & bacon, remoulade sauce, home cut fries, citrus

ROTISSERIE HALF CHICKEN 19.5

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

HARISSA ROASTED BUTTERNUT SQUASH 19



cauliflower & cranberry rice, pine kernels, Mediterranean
vegetable sauce, feta textures

SAVOURY COTTAGE PIE 19

fresh ground Paddy Kenna's topside beef, combined
with fresh herbs & vegetables, topped with mashed potato,
garden peas & carrots

FORK PULLED BEEF BRISKET SANDWICH 20.95

open- faced, slowly braised beef brisket,
Korean BBQ sauce, gherkin & jalapeno salad, rocket,
tobacco onions, ciabatta bread, fries

RACK OF BABY BACK RIBS 19.8

Barbecue sauce, sweetcorn & coriander fresh cut salsa

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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)

NEW SEASON RHUBARB &
APPLE CRUMBLE

crème anglaise

CRANBERRY & WHITE CHOCOLATE
BRIOCHE BREAD & BUTTER PUDDING

crème anglaise, vanilla ice-cream

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