

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 GAUCH.

Rive  
GAUCHE



## S M A L L B I T E S

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### 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

### WINTER BEETROOT & MOZZARELLA SALAD 13.95

Mooncoin winter beets, Toonsbridge mozzarella, roasted  
cinnamon squash, cold frame greens, pomace oil &  
house dressing

### 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, St Tola goat's 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,  
rustic potato salad, spring onion & smoked paprika

## LEFT BANK SIGNATURE BURGER 18.5

char grilled beef burger, mature white cheddar, streaky bacon, tomato,  
lettuce, bacon & 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

pinto bean and ratatouille cassoulet, polenta textures, crispy winter kale

## ROASTED CAULIFLOWER, BUTTERNUT SQUASH & CHICKPEA CURRY MASALA 17.95



coconut, pilau rice, poppadom

## 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

For Allergen Information, please ask your server

**S I D E S 5**

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HOME CUT FRIES

SWEET POTATO FRIES

RED CABBAGE & APPLE SLAW

ORGANIC RIVERFIELD LEAVES,  
VINAIGRETTE DRESSING

**S W E E T S 9**

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VANILLA CRÈME BRÛLÉE

golden syrup cookie

CHEESECAKE OF THE DAY

homemade, seasonal produce (ask your server)

BUTTERED BRIOCHE BREAD &  
CRANBERRY PUDDING

white chocolate, vanilla ice-cream, creme anglaise

FORAGED BLACKBERRY AND BRAMLEY  
APPLE CRUMBLE

elderflower crème anglaise

WHITE CHOCOLATE AND MORELLO  
CHERRY MOUSSE

chocolate flake