

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

Soup Du Jour

house made grains and treacle brown bread

8

Mooncoin Winter Beets, Toonsbridge Mozzarella

roasted cinnamon squash, cold frame greens, pomace oil, house dressing

12

Twice Baked Oak Smoked Gubeen Cheese Souffle

wild rocket, mulled pear, cranberry & Highbank dressing

12

Fresh Calamari Rings

marinated in sweet chilli & lime, golden fried, mixed leaves, sweet chilli and coriander aioli

12

Scallop & Prawn St Jacques

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

13.5

Armagnac Chicken Liver Parfait

*Mooncoin beetroot chutney,
house baked toasted buttermilk croute*

11

Honey & Butter Baked Whole Camembert

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

23

MAINS

Catch Of The Day

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

30

Ardal Farm Pork Fillet

*pistachio & apricot farce, parma ham, creamed cabbage, chantenay carrots,
savoury mash, Highbank apple & wholegrain mustard pearl onion jus*

28

West Cork Scallops

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

32

Squash & Chestnut Pithivier

roasted squash, winter leeks, chestnuts, sun ripe tomato tapenade, flaky pastry

24

Half Roast Silverhill Duckling

garlic gratin, braised red cabbage and winter greens, chocolate orange jus

30

10 Oz Hereford Striploin Steak

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

33

Rosemary Roasted Corn Fed Chicken Supreme

*crispy skin & grain crumb, roasted root vegetables,
braised winter leek fondue, smoked bacon*

26



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)

80

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

Buttered Brioche Bread & Cranberry Pudding

white chocolate, vanilla ice-cream, creme anglaise

9

Foraged Wild Blackberry & Apple Crumble

elderflower Crème anglaise

9

White Chocolate And Morello Cherry Mousse

chocolate flake

10

Salted Caramel & Dark Chocolate Delice

sable biscuit

10

A Tasting Of Three Selected Cheese Of The Evening

pear & shallot chutney, oat cookies

11

Rive
GAUCHE

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Riversfield Organic Baby Salad, House Dressing

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Savoury Potato Champ

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Organic Seasonal Greens

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