

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 HEAD CHEF DAWID WASIEL, 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.

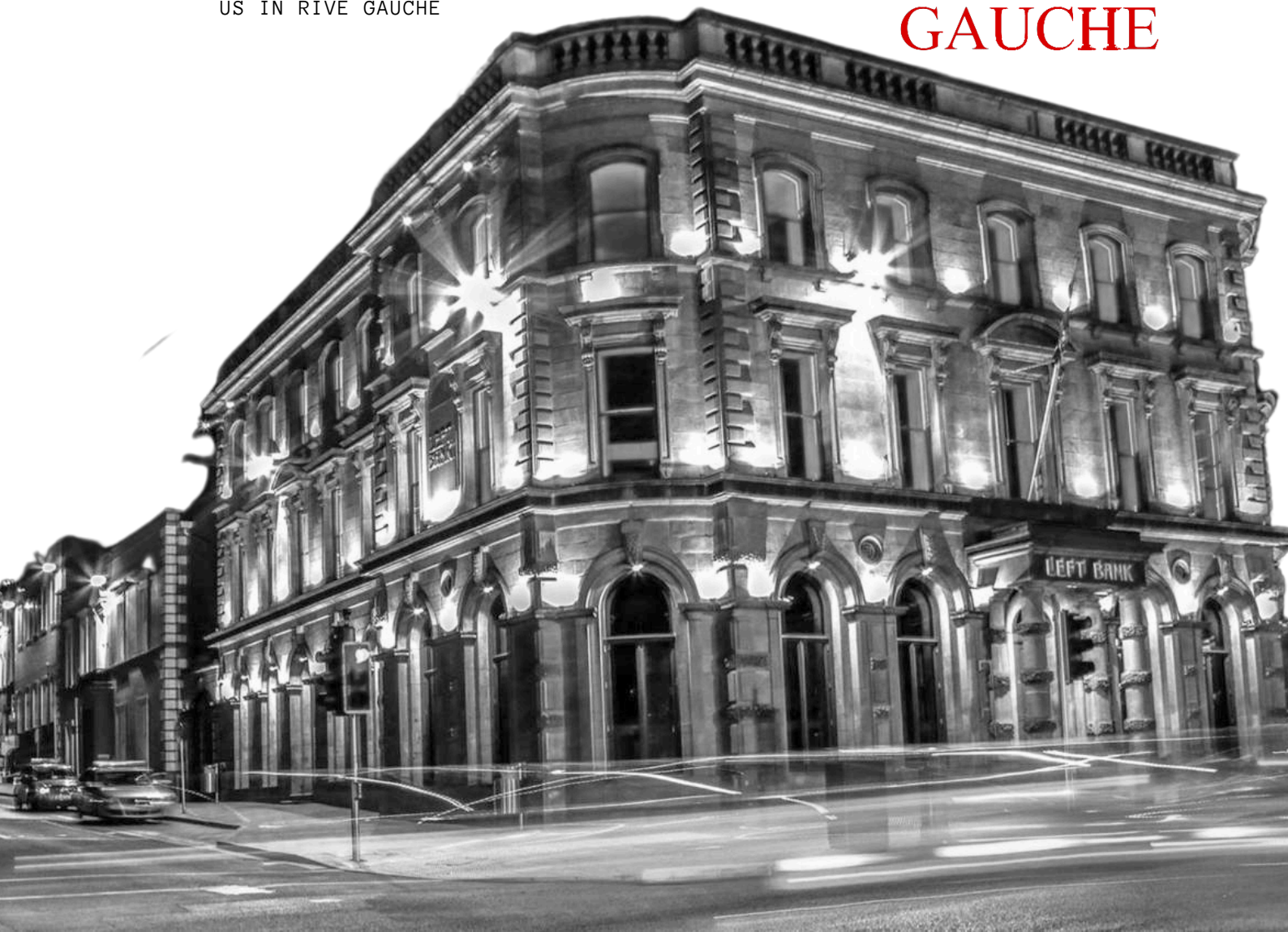
HIS FRENCH, CLASSIC, GENEROUS, DEEPLY FLAVOURSOME DISHES DISPLAY TRUE TECHNICAL PRECISION, AS WELL AS A CLOSE RELATIONSHIP WITH THE SOURCE OF EVERY INGREDIENT, BE IT FISHERMAN OR GARDENER.

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

crunchy fennel, pernod, homemade  
treacle brown bread

## GOLDEN FRIED FRESH CALAMARI 15

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

## GOATS CHEESE AUTUMN SALAD 14.5 ✓

warm goats cheese, quinoa, organic leaves, rainbow  
tomatoes, pink lady, pomegranate 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

## FRESH SICILIAN PINK PRAWN PIL PIL 16.5

fine roasted in a fresh chilli & garlic pomace oil, house  
baked flat bread, citrus

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

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## PAN SEARED FILLET OF ATLANTIC HAKE 22

Bouillabaisse sauce, roasted new baby potatoes,  
olives, chorizo, West Cork black mussels

## THE 1870 BURGER 20.5

homemade ground chuck & brisket patty, pickled gherkin  
and red onion salad, bacon, Applewood smoked cheese, iceberg,  
bourbon dressing, five seeded bun, served with home cut fries

## 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, French mustard glaze

## HARISSA ROASTED BUTTERNUT SQUASH 19



cauliflower & forest fruits, celery, pine kernels,  
marinated tofu, sauce Vierge

## 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

slowly braised beef brisket, Korean BBQ sauce,  
gherkin & jalapeno salad, rocket, crispy onions,  
signature homemade white mixed seed bun, fries

## RACK OF BABY BACK RIBS 19.8

Barbecue sauce, fresh apple and crunchy fennel slaw

Allergen information available at service station

## **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 BEAN CLASSIC  
CRÈME BRÛLÉE 9

raspberry & golden syrup cookie

CHEESECAKE OF THE DAY

homemade, seasonal produce (ask your server)

BRAMLEY APPLE & FOREST FRUIT  
CRUMBLE 9

crème anglaise

SEASONAL PANNA COTTA 10

(ask your server for today's special )

crushed blondie, glass tuile

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**Rive**  
GAUCHE