Rive GAUCHE

EARLY BIRD

2 course 26 / 3 course 30

Sun - Thurs 5:30 - 7pm / Fri & Sat 5:30 - 6:30pm

***Soup Du Jour**, house made grains & treacle brown bread*

***Armagnac Chicken Liver Parfait**, roasted pear & shallot chutney, house baked toasted buttermilk brioche*

***Heirloom Tomato & Toonsbridge Mozzarella**, basil pesto, toasted pine nuts, tender leaves, aged balsamic*

***Coquille St Jacques Classic**, West Cork scallops, white wine & Gruyère sauce, parmesan mash gratin (6 euro supplement)*

***Golden Fried Calamari Rings**, marinated in sweet chilli & lime, with river field leaves, citrus aioli*

***Pan Seared Fillet of Atlantic Hake,** sauté of fine beans & chorizo, new season potatoes, chablis dill velouté*

***Slow Cooked Shoulder of Lamb,** glazed chantenay carrots, savory champ, roasted garlic & thyme jus*

***Portobello Mushroom Wellington,** thyme & garlic, puff pastry textures, roasted butternut squash purée*

***Rosemary Roasted Corn Fed Chicken Supreme**, white bean purée, wild mushroom, asparagus, duck fat fondant potato, pan jus*

***10oz Hereford Striploin Steak**, char grilled, house cut fries, café de Paris butter or five peppercorn cognac cream (8 euro supplement)*

***Vanilla Crème Brûlée**, golden syrup biscuit*

***Homemade Cheesecake,** seasonal produce, ask your server*

***Zesty Lemon Eton Mess,** meringue textures, summer berries*

***White Chocolate Mousse**, blood orange jelly*

For Allergen Information, please ask your server