



Welcome to the Riverside Restaurant at the Kilkenny River Court Hotel.

We offer a dining experience that showcases the finest local ingredients, paired with exceptional service, all within a refined and inviting atmosphere.

Overlooked by the majestic Kilkenny Castle adjacent to the River Nore, our prime location offers easy access to the city's vibrant attractions, making it the ideal spot for an unforgettable dining experience.

Our restaurant opens daily from 6pm Monday to Sunday

A LA CARTE MENU

TO START

SOUP OF THE EVENING HOMEMADE BROWN BREAD, IRISH BUTTER (G,MK,E)	€ 9
ATLANTIC SEAFOOD CHOWDER WHITE WINE, DILL CREAM, VEGETABLE RAGOUT, HOMEMADE BROWN BREAD, IRISH BUTTER (MK,SP,F,E,CY,G,©)	€12
WARM BLUEBELL FALLS GOATS CHEESE TOASTED SEASAME SEED CRUMBS, BEETROOT, RED ONION, HONEY DRESSED ROCKET (G,MK,SP,SS)	€12
PANKO CRUMBED MOZZERELLA STICKS PUMPKIN SEEDS, HOUSE SALAD, SWEET CHILLI AND TOMATO RELISH (G,MK,SP,E)	€12
GOLDEN CRUMBED KILMORE QUAY FISH CAKES DRESSED ROCKET, TRUFFEL SCENTED MAYONNAISE, TOMATO AND CORRIANDER SALSA (G,MK,F,E,SP)	€13
CHICKEN LIVER PATE SMOKED BACON JAM, DRESSED LEAVES, CRISP SOURDOUGH (SP,G,MK,©)	€12
CONFIT DUCK CROQUETTE PANKO BREADCRUMBS, WILTED SPINACH, FENNEL ORANGE SALAD (G,E,SP,MK)	€13
SLOW ROASTED PORK BELLY SALAMI CRISP, APPLE PUREE, HOUSE PICKLE (MK,SP) (€3 SUPPLEMENT ON DINNER PACKAGE)	€14

ALLERGEN INDEX

**G = GLUTEN, C = CRUSTACEANS, E = EGGS, F = FISH, M = MOLLUSCS,
S = SOYABEANS, SP = SULPHITES, P = PEANUTS, MK = MILK, CY = CELERY
MD = MUSTARD, SS = SESAME SEEDS, L = LUPIN, N = NUTS © = COELIAC**

SORBET

(€5 SUPPLEMENT ON DINNER PACKAGE)

CHAMPAGNE WITH FRESH STRAWBERRIES (SP)	€ 5
MANGO WITH BURNT ORANGE SYRUP (SP)	€ 5
RASPBERRY DRIZZLED WITH IRISH GIN (SP)	€ 5

MAINS

VEGETARIAN

LINGUINE TINTO	€22
ROAST VEGETABLES, GOATS CHEESE, TOMATO BASIL RAGOUT, SHAVED PARMESAN, GARLIC BREAD (G,MK,SP,E)	
RIVERVIEW RISOTTO	€24
ROAST BUTTERNUT SQUASH, ARTICHOKE HEARTS, GORGONZOLA, CASHEL BLUE CHEESE, PINE NUTS, CRÈME FRAICHE (MK,SP,N)	

FROM THE SEA

GOATSBRIDGE TROUT ALMONDINE	€25
CRUSHED BABY POTATOES, BROCCOLI, GARLIC WHITE WINE CREAM SAUCE (G,E,MK,SP)	
TEMPURA OF MONKFISH AND TIGER PRAWN	€28
SAUTE SPRING ONION, PEPPERS, BASMATI RICE, COCONUT CURRY SAUCE (€6 SUPPLEMENT ON DINNER PACKAGE) (G,MK,SP)	

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FROM THE LAND

HALF ROAST ROTISSERIE CHICKEN €25

PANCETTA AND HERB STUFFING, FONDANT POTATOES,
CONFIT CARROTS, JUS

(G,MD,SP,MK)

MEDALLIONS OF PORK FILLET LAUTREC €25

PORK BON BON, TENDER STEM BROCCOLI,
WILD MUSHROOM CREAM SAUCE

(G,MD,SP,MK)

SLOW ROAST SLANEY VALLEY LAMB SHANK €28

SPRING ONION MASH, SAUTED GREEN BEANS, RED CURRANT AND MINT JUS

(G,MD,SP,MK)

ALL SERVED WITH DUCK FAT FONDANT POTATOES, BUTTER WHIPPED POTATOES

QUIGLEY BUTCHERS AGED IRISH STEAKS

8OZ SIRLOIN STEAK €28

(€6 SUPPLEMENT ON DINNER PACKAGE)

10OZ SIRLOIN STEAK €34

(€8 SUPPLEMENT ON DINNER PACKAGE)

BEER BATTERED ONION RINGS, PORTOBELLO MUSHROOM,
GRILLED BEEF TOMATO

(G,MD,SP)

BUTTER WHIPPED POTATOES **OR** HAND CUT CHIPS
CHOICE OF ROAST PEPPERCORN SAUCE, RED WINE JUS **OR** GARLIC BUTTER

SIDE ORDERS

SEASONED FRIES €5 **HOUSE SALAD** €5

(G)

BEER BATTERED ONION RINGS €5 **DUCK FAT ROAST POTATOES** €5

(G) **(G,MK)**

CREAMY MASH (G) €5 **SEASONAL GREENS** €5

(G) **(MK)**

HONEY ROAST VEGETABLES €5

DESSERTS

OAT AND APPLE CRUMBLE CRÈME ANGLAISE, VANILLA ICE CREAM (G,E,MK,SP)	€10
PASSION FRUIT AND RASPBERRY TART VANILLA ICE CREAM (G,E,MK,SP)	€10
STICKY TOFFEE PUDDING TOFFEE SAUCE, SALTED CARAMEL ICE CREAM (G,E,MK,SP)	€10
CHOCOLATE BROWNIE CHOCOLATE SAUCE, VANILLA ICE CREAM (G,E,MK,SP)	€10
CHEESECAKE OF THE DAY RUM AND RAISIN ICE CREAM (G,E,MK,SP)	€10
GLENOWEN ICE CREAM SELECTION TUILLE BASKET, FRUIT COULIS (G,E,MK,SP)	€ 9

AFTER DINNER DRINKS AND HOT BEVERAGES

IRISH COFFEE (MK)	9	CAPPUCCINO (MK)	4.20
BAILEYS COFFEE (MK)	9	FLAT WHITE (MK)	4.20
CALYPSO COFFEE (MK)	9	LATTE (MK)	4.20
IRISH HOT WHISKEY	9	AMERICANO	3.20
HENNESSY (SP)	7	ESPRESSO	3.20
SANDEMAN PORT	7	HOT CHOCOLATE (MK)	4.50
BAILEYS (MK)	6.50	TRADITIONAL TEA	3.20
TIA MARIA	6.50	SPECIALITY TEA	3.20

WHITE WINE

TOCORNAL SAUVIGNON BLANC, CHILE **8.50 / 30**

REFRESHING CITRUS AROMAS, WHITE PEACHES, LYCHEE AND A PALATE OF GREEN APPLES BALANCED BY A CRISP DRY FINISH.

VILLA DEL LAGO PINOT GRIGIO, ITALY **9.50 / 34**

ON THE PALATE IS DRY AND ROUND YET FRESH AND CRISP WITH ATTRACTIVE FLAVOURS OF PEAR AND APPLE ON THE CLEAN FINISH.

VILLA DEL LAGO PINOT GRIGIO ROSE, ITALY **9.50 / 34**

REFRESHING BLEND OF RIPE FRUIT FLAVOURS WITH FRESH AROMAS OF STRAWBERRY AND GRAPEFRUIT GIVES A BALANCED FINISH.

J MOREAU CHARDONNAY, FRANCE **9.50 / 34**

ELEGANT AND CREAMY CHARDONNAY WITH HINTS OF RIPE APPLE, CITRUS AND A TOUCH OF VANILLA.

KOANGI SAUVIGNON BLANC, NEW ZEALAND **10 / 41**

FULL, CRISP AND POWERFUL SHOWING INTENSE FLAVOURS. MOUTH - WATERING ACIDITY AND BALANCED BY A FULL YET ELEGANT PALATE WITH A LONG, LINGERING FINISH.

PIONERO MUNDI ALBARINO, SPAIN **39**

CRISP, VIBRANT WHITE WITH CITRUSY NOTES, HINTS OF TROPICAL FRUITS WITH A REFRESHING FINISH.

SPARKLING WINE

DOGARINA FRIZZANTE PROSECCO, ITALY **38**

EFFERVESCENT, LIVELY BUBBLES WITH HINTS OF GREEN APPLE AND CITRUS. REFRESHING AND DELIGHTFUL.

TERESA RIZZI PROSECCO SNIPE, ITALY **12**

THE PALATE IS FRESH AND COMBINES POWER AND FINESSE WITH GOOD ACIDITY. AN EXCELLENT CHAMPAGNE.

MONTVILLERS CHAMPAGNE, FRANCE **89**

PRODUCING A RICH, CREAMY MOUSSE, LIVELY ACIDITY IS DELICIOUSLY BALANCED WITH RIPE APPLES AND PINEAPPLE NOTES.

RED WINE

TOCORNAL CABERNET SAUVIGNON, CHILE

8.50 / 30

VERY APPROACHABLE AND EASY DRINKING, IT IMMEDIATELY DISPLAYS RICH CONCENTRATED BLACKCURRANT FLAVOURS.

CAMINO REAL RIOJA CRIANZA, SPAIN

10 / 35

ELEGANT AND COMPLEX WITH RICH RED FRUIT, SUBTLE OAK AND SMOOTH TANNINS. A DELIGHTFUL INDULGENCE.

JACK DUGGAN SHIRAZ, AUSTRALIA

9.50 / 34

BOLD AND ROBUST WITH RICH BLACKBERRY AND SPICE NOTES DELIVERING A SATISFYING AND VELVETY FINISH.

MONTANA MERLOT, CHILE

9 / 32

SMOOTH AND VELVETY WITH RIPE BLACKBERRY, SUBTLE OAK AND A HINT OF SPICE. ELEGANT AND SATISFYING.

FINCA LOS OLMOS MALBEC, ARGENTINA

9.50 / 36

INTENSE AND ELEGANT RED FRUIT AND SPICY AROMAS OF BLACKBERRIES AND PEPPER. WELL BALANCED WITH A MEDIUM BODY.

CHÂTEAU LA GRANGE ST.EMILION, FRANCE

39

A BOLD AND ROBUST RED WINE WITH NOTES OF BLACKBERRY, CHOCOLATE AND SPICE. STRUCTURED BY THE WELL INTEGRATED TANNINS.

SIGNATURE COCKTAILS

€14

MOJITO

BACARDI, SUGAR SYRUP, FRESH LIME JUICE, MINT LEAVES, BUBBLY CLUB SODA

BRAMBLE

GORDONS GIN, SUGAR SYRUP, LIME JUICE, CRÈME DE CASSIS

ESPRESSO MARTINI

SMIRNOFF VODKA, COFFEE LIQUEUR, SUGAR SYRUP, ESPRESSO

WHISKEY SOUR

BOURBON WHISKEY, LEMON JUICE, SUGAR SYRUP, EGG WHITE, BITTERS

PASSION FRUIT MARTINI

VANILLA VODKA, PASSION FRUIT LIQUEUR, PASSION FRUIT SYRUP, FRESH LEMON JUICE, EGG WHITE, SHOT OF PROSECCO

OLD FASHIONED

BOURBON WHISKEY, SUGAR SYRUP, ORANGE BITTERS

FUN ON THE BEACH

SMIRNOFF VODKA, PEACH SCHNAPPS, ORANGE JUICE, CRANBERRY JUICE, GRENADINE

WOO WOO

SMIRNOFF VODKA, PEACH SCHNAPPS, FRESH LIME JUICE, CRANBERRY JUICE

STRAWBERRY DAIQUIRI

BACARDI, TRIPLE SEC, FRESH LIME JUICE, STRAWBERRY PUREE, STRAWBERRY SYRUP

MOCKTAILS

€8.50

STRAWBERRY DAIQUIRI

FRESH LIME JUICE, STRAWBERRY PUREE,
STRAWBERRY SYRUP

FUN ON THE BEACH

ORANGE JUICE, CRANBERRY JUICE,
GRENADINE

LEMONADE

LEMON JUICE, SUGAR SYRUP, MINT,
SODA WATER

TROPICAL

PINEAPPLE JUICE, ORANGE JUICE,
PASSIONFRUIT SYRUP, COCONUT SYRUP

