

Apéritif

APEROL SPRITZ • €10
aperol, prosecco, soda

TERESA RIZZA PROSECCO SNIPE -
ITALY • €8.5

Starters

TODAY'S SOUP • €6
with homemade bread

THE COTTAGE CHOWDER • €9.5
with homemade bread

DUNMORE EAST FISH CAKE • €8.5
garden salad, sweet chili dip

CRISPY FRIED CALAMARI • €10
lemon pepper, garlic mayonnaise, garden salad

PRAWNS & CHORIZO • €10.5
grilled chorizo, sautéed prawns, sundried tomato
marinade, garlic ciabatta

HOMEMADE PATÉ • €9
smooth chicken liver paté, toasted sourdough,
Cumberland sauce

WILD MUSHROOM BRUSCHETTA • €8.5
creamy white wine sauce, toasted sourdough,
fresh rocket, basil pesto

SPICY CHICKEN WINGS • €9.5
blue cheese dip, celery sticks
Main • €16

Sandwiches

Served until 3pm

OPEN SMOKED SALMON • €10
homemade brown bread, lemon dill, cream cheese,
green salad

TUNA MELT • €9
rocket, red onion, tuna, melted cheddar, citrus
aioli, ciabatta

The Riverside Cottage

BAR & RESTAURANT

Salads

CHICKEN CAESAR • €13.5
crispy cos, garlic croutons, smoked bacon, grated
parmesan, grilled chicken, hardboiled egg

BLACK PUDDING & PICKLED PEAR • €13.5
mixed leaves, rocket, goats cheese, honey lemon
dressing

Burgers

CAJUN CHICKEN BURGER • €14.5
cajun spiced chicken, rocket mayo, cos lettuce, roasted
peppers, brioche bun, hand-cut fries

CHARGRILLED 6OZ BEEF BURGER • €16
local beef tomato, cos lettuce, smoked bacon, melted
cheddar, onion ring, brioche bun, hand-cut fries

VEGAN BURGER • €13.5
onion, pickles, local tomato, cos lettuce, Ballymaloe
relish

Are you having a private function or celebration?

The River Room upstairs can seat 90 people or hold up
to 150 people standing cocktail style.

We are happy to help you tailor a menu or package to
suit your party.

Dear Customers

We are unable to split bills by item, but you are
welcome to divide the bill among separate cards if
you are paying separately.

Mains

FISH & CHIPS • €16.5
beer battered haddock, tartar sauce, mushy peas,
hand-cut fries

BAKED SEAFOOD PIE • €16.5
local fresh fish, white wine, cream, garlic ciabatta,
garden salad

PAN FRIED ATLANTIC PRAWNS • €18.5
garlic chilli butter, fresh lemon, garlic ciabatta,
garden salad

ASIAN NOODLE STIR-FRY • €13
egg noodle, stir-fried vegetables, sesame seeds
Add chicken +€3 | prawns +€4 | dry-aged sirloin +€6

THAI RED CURRY • €13
basmati rice, poppadoms
Add chicken +€3 | prawns +€4 | both +€5

PENNE BOSCAIOLA • €16.5
diced bacon, wild mushrooms, creamy tomato sauce,
fresh parmesan

GENOVESE PESTO PASTA • €16.5
sautéed mushrooms, chicken slices, tossed in a
creamy pesto sauce
"Our twist on an all time classic..."

Sides

HAND-CUT FRIES • €4
SWEET POTATO FRIES • €4
ROCKET & PARMESAN SALAD • €4
GARDEN SALAD • €4
CREAMY MASH • €4
STEAMED VEGETABLES • €4

28 Day Dry-Aged Steaks

STEAK SANDWICH • €16.5
6oz sirloin, toasted ciabatta, flat mushroom,
caramelized onion, hand-cut fries

SIRLOIN STEAK • €23
8oz sirloin, flat mushroom, caramelized onion
garlic butter or pepper sauce
hand-cut fries or rocket parmesan salad

Pizza Oven

Served daily from 5pm - 9pm

MARGHERITA • €10
mozzarella, fresh basil

HAWAIIAN • €14
mozzarella, ham, pineapple, sweetcorn

VEGETARIAN • €14
mozzarella, marinated grilled vegetables

SPICY CHICKEN • €14
mozzarella, roasted peppers, chorizo

COTTAGE SPECIAL • €14
mozzarella, ham, pepperoni, mushrooms, fresh tomatoes

DIAVOLA • €14
mozzarella, hot sopressa salami, fresh chili,
kalamata olives

Homemade Desserts • €6

Apple Crumble, fresh cream

Chocolate & Guinness Brownie, vanilla ice-cream

Sticky Toffee Pudding, vanilla ice-cream

Strawberry jelly, vanilla ice-cream

WINE LIST & DRINKS

Sparkling

TERESA RIZZA PROSECCO SNIPE - ITALY • €8.5

SERENELLO PROSECCO FRIZZANTE - ITALY • €28
straw yellow in colour, on the nose pleasant and fruity, ripe peaches and pear flavours - the perfect aperitif

CONTI D'ARCO SPUMANTE PROSECCO BRUT NV - ITALY • €36
vibrant elegant wine with vivacious peach and pear fruits

CHAMPAGNE MONTVILLERS BRUT NV - FRANCE • €75
palate is fresh and combines power and finesse, with good acidity

White

MONTANAS Y MAR SAUVIGNON BLANC – CHILE • €5.5 ~ €22
intense aromas of citrus along with herbal accents and a lovely balanced finish

VILLA DEL LAGO PINOT GRIGIO – ITALY • €5.5 ~ €22
light, refreshing Italian Pinot Grigio with mouth watering fresh lemon

PANIZA VIURA/CHARDONNAY – SPAIN • €5.5 ~ €22
modern fruity wine with a bright unoaked Chardonnay character with crisp Viura

MOREAU ET FILS CHARDONNAY – FRANCE • €6 ~ €24
lovely unoaked Chardonnay - crisp, rounded with ripe fruit, herbaceous and good body with a nice long finish

VICARS CHOICE SAUVIGNON BLANC – NEW ZEALAND • €7.5 ~ €30
alive with complex aromas of gooseberry, papaya, fresh citrus and melon which follow on to the palate and combine with the classical Marlborough zing!

FONT- MARS PICPOUL DE PINET – FRANCE • €30
flavours of lemon and white blossom, medium bodied, bone dry and mouth watering acidity - great with any seafood

JEAN MAX ROGER SANCERRE - FRANCE • €48
a wine from the upper region of the Loire valley, 100% Sauvignon Blanc - crisp and aromatic with citrus and grapefruit notes and excellent length

Rosé

VILLA DEL LAGO PINOT GRIGIO ROSÉ - ITALY • €6 ~ €25
dry, crisp and fresh with a well rounded palate - strawberry and cream aromas, very food friendly wine

WHISPERING ANGEL ROSÉ - FRANCE • €12.5 ~ €45
a classic of the Côtes de Provence, flavours of grapefruit and citrus, a refreshing acidic taste that sits on your palate

Red

MONTGRAVET MERLOT – FRANCE • €5.5 ~ €22
a wonderful medium-bodied, easy drinking soft wine with red fruits

TOCORNAL CABERNET SAUVIGNON – CHILE • €5.5 ~ €22
complex and lively red fruit with delicate black pepper notes, rich in structure, giving a lasting finish

ANDEAN VINEYARDS MALBEC – ARGENTINA • €6.5 ~ €25
unoaked fruity Malbec with a hint of violet, wonderfully fresh on the palate

LOPEZ DE HARO CRIANZA – SPAIN • €32
a classic Rioja with intense colour and a pleasant bouquet, 18 months in American oak casks which adds depth and body to the spicy fruit character

CHÂTEAU LAGRANGE SAINT-ÉMILION – FRANCE • €36
made from 70% merlot and 30% Cabernet Franc, delightfully complex and elegant with plums and strawberry - a little oak ageing providing balanced flavours of vanilla and nutmeg

DE CHANSAC RESERVE CARIGNAN VIEILLES VIGNES – FRANCE • €30
dark berry flavours and gentle tannins, rounded in style with a lovely soft finish - sourced from vines over 40 years old

Tea & Coffee

ESPRESSO • €2.5
a single shot of espresso

CAPPUCCINO • €3
a double shot of espresso with equal parts steamed milk and foam

LATTE • €3
a double shot of espresso with steamed milk and a small layer of foam

FLAT WHITE • €3
a double shot of espresso with flat steamed milk

AMERICANO • €2.5
a cup of hot water topped with a double shot of espresso

MOCHA • €3
rich chocolate mixed with a double shot of espresso, served with steamed milk and a layer of foam

HOT CHOCOLATE • €3.5
rich chocolate with steamed milk and a small layer of foam

IRISH BREAKFAST TEA • €2.5

HEBAL TEA SELECTION • €2.5



Dessert Drinks

IRISH COFFEE • €7
irish whiskey, sugar, cream

BAILEY'S COFFEE • €7
Baileys Original Irish Cream Liqueur, coffee

CALYPSO COFFEE • €7
tia maria, sugar, cream



Contact Us

The Riverside Cottage

BAR & RESTAURANT

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We love to support local

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CLONA DAIRY
DAWN MEATS
DEREK WALSH MEATS
METALMAN BREWING CO.
PALLAS FOODS
POACHERS WELL

~If you are visiting Dunmore East, try our seaside sister restaurant, The Strand Inn ~