

The Riverside Cottage

BAR & RESTAURANT

Apéritif

APEROL SPRITZ • €10
aperol, prosecco, soda

CASA DEFRA PROSECCO SNIPE - ITALY • €9.5

Starters

TODAY'S SOUP • €6
with homemade bread

THE COTTAGE CHOWDER • €10
with homemade bread

DUNMORE EAST FISH CAKE • €9.5
garden salad, sweet chili dip
main portion with homemade chips • €15.5

CRISPY FRIED CALAMARI • €11
lemon pepper, garlic mayonnaise, garden salad

PRAWNS & CHORIZO • €11.5
grilled chorizo, sautéed prawns, sundried tomato
marinade, garlic ciabatta

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

BREADCRUMBED CHICKEN • €12.5
curry mayo, red onion, tomato, rocket leaves

Salads

CHICKEN CAESAR • €14
crispy cos, garlic croutons, smoked bacon, grated
parmesan, grilled chicken, hardboiled egg

THAI STYLE CARROT SALAD • €12
julienne carrot, green beans, cherry tomatoes,
chopped spring onion, thai peanut dressing
add chicken +€2

TOSSED VEGETABLE & HERB SALAD • €12
fresh leaves, chopped herbs, cherry tomatoes,
cucumber, red onion, roasted sunflower seeds,
dressed with olive oil and lemon

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
smoked streaky bacon, applewood cheddar, BBQ
mayo, onion ring, 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.

Mains

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

BAKED SEAFOOD PIE • €18
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 • €14
egg noodle, stir-fried vegetables, sesame seeds
Add chicken +€3 | prawns +€4

PRAWN LINGUINE • €17.5
king prawns cooked in garlic, lemon & chili, fresh
parsley, grated parmesan

PENNE ARRABIATA • €14
penne tossed in garlic & tomato sauce, hint of chili,
fresh parmesan, garlic ciabatta

Sides

HAND-CUT FRIES • €4

ONION RINGS • €4

GARDEN SALAD • €4

CREAMY MASH • €4

STEAMED VEGETABLES • €4

Dear Customers

Please note, we can only facilitate
one bill per table or group and
cannot split bills.

28 Day Dry-Aged Steaks

STEAK SANDWICH • €18.5
6oz sirloin, toasted ciabatta, flat mushroom,
caramelized onion, hand-cut fries

SIRLOIN STEAK • €24.5
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

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

Homemade Desserts • €6

Lemon posset, shortbread

Chocolate & Guinness Brownie, vanilla ice-cream

Cheesecake of the day, fresh cream

Strawberry jelly, vanilla ice-cream

WINE LIST & DRINKS

Sparkling

CASA DEFRA PROSECCO SNIPE - ITALY • €9.5

TERRE DE BUTH PROSECCO FRIZZANTE, ORGANIC - ITALY • €30
delicate foam and a lovely fizz, the nose is light and aromatic, golden apples and lemon sherbet, lemon tangy palate and bright, clean finish

BOSIO CUVÉE BRUT SPUMANTE - ITALY • €40
Superior Italian bubbly made from Champagne grapes, Chardonnay, Pinot Noir and Pinot Blanc, punchy and expressive, green apple and lemon peel, hints of stone fruit and white flowers

DUVAL LEROY CHAMPAGNE BRUT RESERVE - FRANCE • €80
perfect balance between finesse and power, light toast and citrus zest with a delicate fresh mousse, perfect as an apéritif!

White

ANTAWARA SAUVIGNON BLANC – CHILE • €6 ~ €24
aromas of tropical fruits, fresh herbs and citrus notes, a fresh and balanced wine with a clean, citrusy finish

ANTAWARA CHARDONNAY – CHILE • €6 ~ €24
tropical aromas of pineapple, melon and citrus, the Palate is lively and fresh, a lovely balance of tropical fruits and crisp citrus acidity

CAMPO FLORES SAUVIGNON/VERDEJO, ORGANIC – SPAIN • €6.5~€25
blended from organically grown grapes, bright straw yellow with notes of grapefruit, pear and honeysuckle, fresh with a hint of lime on the finish

BELLA MODELLA PINOT GRIGIO – ITALY • €6.5 ~ €25
crisp wine, floral perfume and succulent body, perfectly flaunts juicy crisp flavours of melon and pear, clean, fresh finish

DIEZ SIGLOS VERDEJO – SPAIN • €28
bright gold in appearance, nose of pear and pineapple with a hint of fresh grass, the palate is lively with citrus and apple flavours, lingering long finish

LA MARINIÈRE MUSCADET – FRANCE • €30
a french classic with crisp apple and citrus flavours and a hint of white pepper and sea salt, a cool mineral finish

WAIPARA SPRINGS SAUVIGNON BLANC – NEW ZEALAND • €8 ~ €32
floral and fragrant with notes of zesty citrus oil and grapefruit, the palate is structured, light and a natural fruit sweetness

7 INCHES ALBARINO - SPAIN • €32
this stands out for its freshness and soft tropical hints of pineapple and passion fruit mixed with citrus and floral notes, soft and lush on the finish

Rosé

FOLONARI PINOT GRIGIO BLUSH ROSÉ - ITALY • €6.5 ~ €25
this is summer in a glass, wild flowers and a hint of honey on the nose, palate is soft and rounded with fleshy pear and melon flavours and bone dry on the finish

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

ANTAWARA CABERNET SAUVIGNON – CHILE • €6 ~ €24
deep red in colour, fruity on the nose, packed with red berry aromas and a touch of vanilla, the palate is ripe and medium bodied

ANTAWARA MERLOT – CHILE • €6 ~ €24
this wine bursts with aromas of ripe red berries and vanilla, the palate shows intense fruit flavours and silky tannins, round and smooth and a nice long finish

CAMPO FLORES TINTO, ORGANIC – SPAIN • €6.5 ~ €25
a beautiful blend of Tempranillo and Syrah, bright, juicy with supple strawberry and blackberry flavours with a warming finish

MAN MEETS MOUNTAIN MALBEC – ARGENTINA • €7 ~ €26
this Malbec is packed with blueberry, blackcurrant and plum, partly oaked giving a soft and complex finish

30 MILE SHIRAZ – AUSTRALIA • €28
beautiful deep colour in the glass, sweet nose of blackberry and vanilla, mouthfeel is round and smooth, big and bold, with ripe peppery tannins

DON JACOBO RIOJA CRIANZA – SPAIN • €32
deep ruby-Garnet in colour, on the nose, full of black and red berries backed up by spicy notes of toasted oak, vanilla and cigar box

SPIGALLO CHIANTI – ITALY • €34
mid ruby in colour with enticing perfume of roses, blackcurrant and blueberry, rich polished palate full of black cherry and pepper sweet tannins, crisp clean finish

CHATEAU CLOU DU PIN BORDEAUX SUPERIEUR – FRANCE • €34
raspberry, cherries and cool blackcurrant combine with earthy, soft tannins with warm spice and figs, balanced velvety wine made for flavoursome grilled meats

CHATEAU DE LESCOURS SAINT EMILION GRAND CRU – FRANCE • €58
dark in colour with aromas of red and black fruits, this wine shows great character, rich in fruit but elegant and layered on the long finish

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

We love to support local

BILLY BURKE SEAFOOD
CJ O'LOUGHLIN
COUNTRYSTYLE FOODS
DUNPHY'S OF ANNESTOWN
FANCY FUNGI
MICKEY FINN

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

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