

LEFT BANK, A FORMER BANK OF IRELAND BRANCH WAS CONSTRUCTED IN 1870 TO A DESIGN BY SANDHAM SYMES. THE BUILDING WAS A PURPOSE-BUILT BANK AND FACILITATED THE RELOCATION OF THE BANK OF IRELAND FROM NO. 10 THE PARADE, WHICH IT OCCUPIED FROM 1835 TO 1871.

THE PROMINENCE OF THE BUILDING IS INCREASED BY SANDHAM SYMES'S DECISION TO ORIENTATE ITS FRONT FAÇADE ON THE PERPENDICULAR TO THE PARADE SO AS TO FACE NORTH-WEST DOWN HIGH STREET. AS A CONSEQUENCE, THE BUILDING TERMINATES THE EAST END OF HIGH STREET AND FORMALLY TURNS THE CORNER ONTO THE PARADE.

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 IN-HOUSE BAKER PRODUCES ALL OUR BREADS & CONFECTIONARY.

WE HOPE YOU ENJOY YOUR DINING EXPERIENCE HERE WITH US IN LEFT BANK.

LEFT
BANK



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 €6)

LEFT BANK'S CREAMY FISH CHOWDER 15.95

Atlantic fish, fresh mussels, prawns, crunchy fennel, pernod,
homemade treacle brown bread

GOLDEN FRIED FRESH CALAMARI 15

fresh calamari, tossed in garlic & chilli, dressed in river field
leaves, sweet chilli & mango aioli

SPRING RICOTTA SALAD 14.5

spring ricotta salad, peaches, mixed baby leaves, cherry
tomatoes, roasted candy beetroot, toasted almonds, basil
vinaigrette (add chicken €5)

LB'S STICKY WINGS 15.95

crispy free-range chicken wings with a choice of Louisiana hot sauce,
honey & mustard or sticky BBQ sauce, stem celery,
cashel blue cheese dip

SLOW COOKED PORK CHEEK 16.5

pumpkin risotto, Guinness sauce

Allergen information available at service station



LEFT
BANK

B I G G E R P L A T E S

PAN SEARED FILLET OF ATLANTIC HAKE 22

Pan seared fillet of Atlantic hake, lemongrass velouté, roasted new baby potatoes, shallots, chorizo, fried squid, peas

THE BOURBON 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

RATATOUILLE PROVENÇALE 19



traditional ratatouille, marinara sauce, miso glazed aubergine, potato terrine, herb oil

RACK OF BABY BACK RIBS 19.8

natural spice marinade, barbeque glaze, char-grilled corn on the cob

FORK PULLED BEEF BRISKET SANDWICH 20.95

slowly braised beef brisket, gherkin & jalapeno salad, rocket, crispy onions, gourmet black sesame seed bun, fries

SAVOURY COTTAGE PIE 19

(AVAILABLE UNTIL 5PM)

fresh ground Paddy Kenna's topside beef, combined with fresh herbs & vegetables, topped with mashed potato, roasted seasonal vegetables

Allergen information available at service station
most of our dishes can be prepared gluten free



S A M B O S & W R A P S

AVAILABLE UNTIL 5PM

GREEN GODDESS CHICKEN BLT 13

smoked bacon, smashed avocado, chicken, beef tomato and gremolata ranch dressing served on sourdough bread

CHICKEN CORONATION WRAP 12.5

breast of cajun spiced chicken, mild curry mayonnaise, toasted almonds, baby rocket, shredded carrot & beetroot

CAPRESE OPEN FACED SANDWICH 12.5

mozzarella, beef tomatoes, roasted red pepper hummus, aged balsamic glaze, signature sun dried tomato foccacia

S I D E S 5

HOME CUT FRIES

SWEET POTATO FRIES

RED CABBAGE & APPLE SLAW

ORGANIC RIVERSFIELD LEAVES, VINAIGRETTE DRESSING

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LEFT
BANK

S W E E T S

VANILLA BEAN CLASSIC CRÈME BRÛLÉE 9

raspberry & golden syrup cookie

CHEESECAKE OF THE DAY 9

homemade, seasonal produce (ask your server)

BRAMLEY APPLE & PLUM CRUMBLE 9

crème anglaise

BLUEBERRY PAVLOVA 9

cream of blueberry, compote

SEASONAL MOUSSE 10

(ask your server for today's special) coulis

C O F F E E / T E A

AMERICANO 3.5

CAPPUCCINO 3.9

LATTE 3.9

FLAT WHITE 3.9

HOT CHOCOLATE 4

MOCHA 4.5

ESPRESSO 3.2

DOUBLE ESPRESSO 3.5

MACCHIATO 3.7

TEA 3.5

*(breakfast tea, camomile, peppermint, ginger & lemongrass,
rooibos, earl grey & green tea available)*

LIQUER COFFEE 9

*(Irish coffee, Bailey's coffee, French coffee or
Calypso coffee available)*

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