

Breads (V)

Warm Breads with a selection of Pesto, Aged Balsamic & Olive Oil	€ 3.90
Crusty Ciabatta Garlic Butter	€ 3.90
Or Melted Mozzarella & Garlic Butter	€ 4.50
Bruschetta Vine Tomatoes, Black Olives, Onion & Basil with a hint of Garlic Topped with Parmesan Cheese & Aged Balsamic	€ 5.50

Soups

(Gluten Free Bread available on request)

Soup of the day Served with Homemade Brown Bread	€ 5.50
Creamy Irish Seafood Chowder Served with Homemade Brown Bread	€ 8.90

Starters

Basket of Spicy Chicken Wings with Celery Sticks & Blue Cheese Dressing	€ 12.50
Nachos - Crisp Tortilla Chips with Tomato Salsa, Jalapenos, Melted Cheddar, Guacamole & Sour Cream (V)	€ 7.90
Goat's Cheese on a Pastry Base with Beetroot & Orange Salsa finished with Baby Spinach Salad (V)	€ 7.90
Grilled Fig & Blue Cheese Salad with a Roast Walnut Dressing (V)	€ 7.50
Steamed Bantry Bay Mussels in Garlic, Shallot & White Wine Cream (GF) With Homemade Brown Bread	€ 9.50
Jane Russell's Black Pudding with Tomatoes, Onion & Basil a Hint of Garlic Topped with a Poached Organic Duck Egg	€ 8.90
Fresh & Smoked Irish Salmon Fish Cake Cucumber Ribbons & Shallot topped with a Minty Réata	€ 6.90
Duck & Vegetable Spring Roll with Asian Salad & Sweet Chilli Dressing	€ 6.90
Twice Cooked Confit of Pork Belly & King Prawns Tomato Onion Concasse & Aged Balsamic	€ 9.90

We can adapt some of our dishes on request to (V) Vegetarian or (GF) Coeliac Friendly

For Parties of 8 or more a 10% Discretionary Service Charge will be added to your final bill
& distributed directly to all the Staff

Large Salads

Caesar Salad - Crisp Bacon, Garlic Croustini & Shaved Parmesan topped With Classic Caesar Dressing	€ 10.00
Add Grilled Chicken	€ 12.50
Smoked Chicken Niçoise Salad - Black Olives, Red Onion, Sundried Tomatoes Green Beans & a Soft Poached Egg Dressed with Extra Virgin Olive Oil	€ 10.00
Spinach Salad - Red Onion, Candied Pecans, Feta Cheese, Smoked Bacon & Cranberries Dressed with Balsamic & Olive Oil (GF)	€ 12.00
Add Grilled Chicken	€ 14.50
Crispy Calamari & Warm Noodle with a Sesame & Chilli Dressing	€ 12.50
Salad Caprese - Sliced Buffalo Mozzarella, Vine Tomato with Fresh Basil & Pesto Oil (V/GF)	€ 10.90

Main Courses

Avenue's Smoked Fish & Chips Wright's Natural Smoked Haddock in Crispy Batter with Chunky Chips, Tartar Sauce & Mushy Peas	€15.90
Creamy Fish Pie Wright's Selection of Fresh & Smoked Fish with King Prawns. Garden Pea & Spring onion Topped with Parmesan Mash Potato	€ 16.90
Pan Fried Fillet of Sea Bass With a Tarragon Crust served with Boulangere Potatoes & Baby Fennel	€ 24.50
Bangers & Mash Jane Russell's Handmade Pork Sausages with Creamy Mash, Red Onion Marmalade & Red Wine Jus	€ 13.50
Half Roast Silver Hill Crispy Duck on Chilli Glazed Noodles & Mixed Vegetable Stir Fry	€ 19.90
Pan Roast Irish Chicken Supreme with Aged Balsamic, Roast Tomatoes, Wilted Baby Spinach, Oven Dried Parma Ham Crisp with Garlic Potatoes (GF)	€17.90
Glazed Shank of Kildare Lamb Melt in your mouth Lamb Braised for 6 hours Served with Herb Crumb Sautee Potatoes, Winter Vegetables & Red wine Jus	€ 18.90
Risotto Arborio Rice (Cooked until tender but a little firm to the bite), Cream, White Wine & Parmesan Cheese Combine into a Creamy Risotto topped with Parmesan Shavings & Fresh Asparagus (GF)	
Wild Mushroom & Garden Pea (V)	€ 14.00
Or Smoked Chicken & Garden Pea	€ 16.00

Avenue Burgers

We Prepare our Burgers using only 100% Irish Beef. (GF) Cooked Through. We add our own Special Seasoning. All Burgers are Garnished with Lettuce, Tomato, Onion & Served with Fries

Char Grilled (plain with garnish)	€ 11.00
Lettuce, Tomato, Onion & Gherkins	€ 13.50
Smoked Bacon & Melted Cheddar Cheese	€ 13.50
Lettuce, Tomato, Onion & Avenue Coleslaw	€ 14.00
Mozzarella, Pesto & Vine Tomatoes	€ 14.50
Jalapenos, Chilli Cheese & Sour Cream	€ 15.00
Creamy Brandy & Pepper Sauce topped with Crispy Onions	€ 14.00
Red Onion Marmalade & Blue Cheese	€ 14.50
Vegetarian Burger Homemade Chickpea Falafel with Tomato & Chilli Salsa (V)	€ 13.00
Avenue's Cajun Chicken Burger Lettuce, Tomato, Onion & Salsa	€ 13.00

Avenue Steaks

Our Certified Angus Steaks are Aged for 30 Days to ensure quality. Seasoned with our own Special Recipe then Char Grilled at a Very High Temperature to Sear the Outside to keep the Centre Tender & Juicy

Rare: Very red, cool centre

Medium rare: red, warm centre

Medium: warm pink centre

Medium well: light pink centre

Well Done: Cooked through

10 oz Fillet of Prime Irish Beef	€ 29.90	12oz Irish Hereford Sirloin	€ 24.90
Avenue Crispy Onions, Grilled Mushroom & Vine Tomato			
Choice Of			
Champ Mash, Chunky or Skinny Chips		Pepper Sauce or Garlic Butter	

Surf & Turf 10oz Rib Eye	€ 24.90
Garlic Buttered Tiger Prawns & Crispy Calamari	
Choice of Champ Mash, Chunky or Skinny Chips	

Side Orders € 3.80

Skinny Crispy Fries	Creamy Mash Potato	Avenue Crispy Onions	
Homemade Twice Cooked Chunky Fries	Mixed Salad	Sautee Mushrooms	Buttered Vegetables

Our suppliers guarantee that our Beef, Duck, Pork, & Chicken Supreme are 100% Irish & HACCP traceable from Farm to Fork
Suppliers: Robinson Butcher, Dowling's Fruit & Veg, Wrights Fish, Pallas Foods, Jane Russell Sausages, Traditional Cheese, Gluten Free Foodie
We only use Bord Bia Quality Assured Irish Prime Beef