



Early Bird Menu

Wednesday to Saturday till 6.30pm

Starter ~ Mains € 23.90
Mains ~ Dessert € 23.90
Starter ~ Mains ~ Dessert € 29.90
Complimentary triple filtered still water

Gin Special €8.25
Gordons Pink Gin
Fresh strawberries &
mint, Schweppes
1783 tonic water

Starters

Freshly prepared soup of the day
Served with homemade brown bread (GF on request)

Fresh & smoked Irish salmon fish cake
Cucumber ribbons & shallot topped with a minty riata

Spinach salad (GF)
Red Onion, candied Pecans, feta Cheese, smoked bacon &
cranberries dressed with balsamic & olive oil

Avenue bruschetta
Slow roasted cherry tomatoes, mixed peppers, black olives & a hint of garlic
with Parmesan cheese & vintage balsamic (V) (GF on request)

Deep fried brie (V)
with a with a seasonal salad of pumpkin seeds & cranberries

Main Courses

Avenue smoked fish & chips Wright's natural smoked Kilmore Quay
haddock in crispy beer batter with chips, tartar sauce & mushy peas

Braised Irish Lamb shank Braised for 6 hours with potato rosti, honey roast
veg & red wine jus (GF on request)

Pan roasted Irish Atlantic salmon with sautéed new baby potatoes, chorizo,
cherry tomatoes & fresh basil with a mint pea puree (GF on request)

Spicy Asian stir fried noodle with crispy buttermilk chicken
Sesame oil, sweet chilli, lime & soya sauce

Risotto with garden pea, parmesan cheese & fresh asparagus (GF)
With mushrooms & truffle oil

or

Irish smoked chicken (Supplement € 4)

Avenue burgers (GF option available)

Choose any of our char grilled beef, chicken or falafel burgers.
We use a brioche bun & garnish with lettuce, tomato & onion
Served with fries

Sides €5 Sweet potato fries, Honey roast veg, Green salad, Crispy onions
€ 1.50 Extra for, Pepper sauce, Blue cheese, Wing sauce



Desserts

Warm sticky toffee pudding

Luscious, warm sticky steamed pudding with rich butterscotch sauce & vanilla ice cream

Profiteroles with fresh cream

Little choux buns filled with cream & covered with chocolate sauce

Avenue meringue mess (GF)

Fresh cream with raspberry & strawberry coulis crushed sticky meringues folded together for one scrumptious dessert

Warm Chocolate Brownie (GF)

Moist chocolate cake with yummy orange zest & Cointreau infused raisins, gooey chocolate sauce served with vanilla ice cream

Vegan dessert option available
Extra scoop of ice cream € 1.50

Tea & coffee not included in offer, Early bird priced per person
Individual courses will be charged at A La Carte Price
Last food order 6.30pm sharp
Terms & conditions apply

Special

Vanilla Espresso

Martini €9.50

Absolut vanilla vodka, vanilla syrup, coffee & Kahlua

Liquor Coffees

€ 6.75

Baileys
French
Irish
Calypso

We prepare all food in house & cook to order. We strive to source as much local & Irish produce as possible. All our beef, duck, pork, & chicken supreme are 100% Irish & HACCP traceable from Farm to Fork

Our kitchen contains nuts & some of our dishes may contain nuts. We can adapt some of our dishes. Someone eating nuts may sit next to you. Please ask a member of staff if you require additional information on food or have a food allergy or intolerance

We can adapt some of our dishes to
(Vg) vegan (V) vegetarian (GF) Coeliac Friendly.

Suppliers: Robinson Butcher, Fresh Point Fruit & Veg, Wrights of Marino for Fish, All our cheese are Irish sourced

For Parties of 8 or more a 10% discretionary service charge will be added to your final bill & distributed directly to all the staff

