



Starters

Dublin Bay prawns
in chilli & garlic oil & house baked sourdough

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

Grilled Clonakilty black pudding with fresh vine tomatoes
Honey & grain mustard dressing with bacon topped with a soft poached egg

Spicy chicken wings
with celery sticks & blue cheese dressing

Main Courses

Whole Black Sole (on the bone)
with sautéed new baby potatoes, green beans with a lemon & caper butter

Chilli & garlic Dublin Bay prawn's & mussel linguini
With fresh chilli & garlic, parmesan cheese, roast cherry tomatoes
in a white wine & butter sauce

Spicy Asian stir fried noodle & crispy confit duck
with sesame oil & sweet chilli & soya sauce

Centre cut Prime Fillet of Irish Beef
Served with grilled mushrooms, vine cherry tomatoes
triple cooked chunky fries & Avenues real pepper sauce

Irish smoked chicken risotto
with garden pea, parmesan cheese & fresh asparagus (GF)

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
Moist chocolate cake with yummy orange zest & Cointreau infused raisins,
gooey chocolate sauce served with Lavin's Irish Bailey's Ice cream

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

