



Shared Starters

Basket of spicy chicken wings (GF on request) Single € 9.90 Double € 16.90 with celery sticks & blue cheese dressing

Nachos (V) (GF on request) \in 11.90

Tortílla chíps with tomato salsa, jalapenos, guacamole & sour cream. Stacked together with a warm smoked cheese sauce

Slow cooked Sticky Ribs

Honey roasted BBQ baby back ribs § homemade slaw

Single $\in 9.90$ Double $\in 14.90$

€ 1.50 Extra blue cheese, wing sauce

Breads

. Selection of warm breads (v) Baked mini loafs with pesto, aged balsamic § olive oil \in 6.00

Avenue Bruschetta (V, GF on request)

Diced vine tomato, garlic § fresh basil with black olives § virgin olive oil Finished with parmesan cheese § aged balsamic om toasted sourdough \in 8.75

Soups

Served with house brown bread (Gluten Free Bread available on request)

Soup of the day (GF on request) Made with the freshest of market vegetables \notin 6.90

Avenue Irish Seafood Chowder (GF)

Made to order chowder with fresh § smoked Kilmore Quay fish § Bantry Bay Irish mussels in a creamy white wine § garlic reduction e_{12}

Starters

Grilled Clonakilty black pudding with fresh vine tomatoes $e \pm 0$ Honey § grain mustard dressing with crisp bacon topped with a soft poached egg

> Dublín Bay prawns €13 ín chillí § garlíc oil § house baked sourdough

Críspy duck confit € 10.50 Sesame oíl § sweet chillí § soya sauce

Deep fried brie (v) $\in 9$ with a with a seasonal salad of pumpkin seeds, relish § cranberries

Bantry Bay Irish mussels e_{12} In a creamy white wine, garlic reduction § house bread

For Parties of 8 or more a 10% discretionary service charge will be added to your final bill § distributed directly to all the Staff Classic Caesar Salad (GF on request) Crispy bacon, garlic croutons & shaved parmesan with a classic Caesar dressing

Starter €7 Mains €12

Spinach Salad (GF) Red onion, candied pecans, feta cheese, smoked bacon & cranberries dressed with aged balsamic & olive oil

Starter€9 Mains€14

Add crispy butternilk chicken extra e5

Fish

Avenue's smoked fish § chips € 19.90

Wright's natural smoked Kilmore Quay Haddock in crispy beer batter with chunky chips, tartar sauce & mushy peas

Pan roasted Sea Bass $\in 29$ with sautéed new baby potatoes, green beans with a lemon § caper butter

Chilli § garlic Dublin Bay prawn's § mussel linguini (GF on request) € 31 With fresh chilli § garlic, parmesan cheese, roast cherry tomatoes in a white wine § butter sauce

Irish braised meats & poultry

Lamb shank € 24

Dr

Feather blade of beef $\in 24$ Slow braised for 6 hours, Served with potato rosti, honey roast veg § red wine jus (4F)

Spicy Asian stir fried noodle € 17

Sesame oil & sweet chilli & soya sauce

With

Críspy duck confit € 7

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Críspy Irísh buttermílk chícken €5

Rísotto

A creamy risotto topped with parmesan (GF, Dairy free § VF on request)

Mushroom, Garden pea, asparagus § white truffle oil risotto € 21

or

Irish naturally smoked chicken with garden pea \mathfrak{S} asparagus (GF) \mathfrak{E}_{26}

We can adapt some of our dishes on request to (V) Vegetarian or (GF) Coeliac Friendly Some of our dishes may contain nuts. The person next to you may order a dish that contains nuts. Please ask a member of staff if you need additional information on food

Avenue Burgers

Our char grilled 80z burgers are made using 100% Hereford prime Irish beef. Cooked through. We use a brioche bun § garnish with lettuce, tomato § onion Served with skinny fries (GF options available)

Classic American pickle € 16.90 Crispy bacon & melted cheddar cheese € 16.90 Tomato, jalapenos, chilli cheese & sour cream € 16.90 Avenue's real pepper sauce topped with buttermilk crispy onions € 17.90 Cashel blue cheese & red onion € 16.90

Críspy buttermílk Irísh chícken Burger with Avenue Slaw \mathfrak{S} Perí-Perí mayo \mathfrak{e}_{16}

Vegetarían Falafel Burger (V) Homemade cumín chíckpea falafel with spícy mayo ${\rm e}\,{\rm 16}$

€ 1.50 Extra per topping

Irish Prime Steaks

We only use centre cut prime Irish fillet steak & Hereford Sirloin aged for 28 days

Our full certified Irish steaks are butchered in house to ensure quality. Seasoned with our own special recipe then char grilled at a very high temperature to sear the outside keeping the centre tender & succulent.

802 Centre cut Prime Fillet of Irish Beef € 38

Or 100Z Irísh Hereford Sírloín € 33

Served with grilled mushrooms & caramelized red onion chutney

Choice of

skinny fries or tripled cooked chunky fries

Avenues real pepper sauce or garlic & parsley butter

Síde Orders € 5.25

Skínny críspy fríes Tríple cooked chunky chíps Avenue críspy oníons Avenue Slaw Honey roast vegetables

€ 1.50 Extra for, Pepper sauce, blue cheese, wing sauce, garlic butter, Red wine jus

Our suppliers guarantee that our Beef, Duck, Pork, & Chicken Supreme are 100% Irish & HACCP traceable from Farm to Fork. We strive to source as much local produce as possible. Suppliers: Robinson Butcher, Fresh Point Fruit & Veg, Wrights Fish,

House Wines

Full Bar, Wine § Cocktail menu Available

House White Wine			Regular	Large	Carafe	Bottle
			Glass	Glass		
			185ml	250ml	500ml	750ml
Covinas, Sauvignon Blanc Macabo, Spain			€7.30	€8.65	€17.30	€26
Rhythm & Rhyme,, Chardonnay Australía			€7.50	€9.30	€18.65	€ 28
Premíum Whit	te Wines					
2020 Gabriella, Pinot Grigio, Italy			€8	€10	€ 20	€ 30
2020 Les Jamelles Sauvignon Blanc, France			€8	€10	€ 20	€ 30
2021 Hunky Dory, Sauvignon Blanc New Zealand			€9	€ 11.30	€ 22.60	€34
House Red Wine			Regular	Large	Carafe	Bottle
			Glass	Glass		
			185ml	250ml	500ml	750ml
Terre Fortí Nero D'Avola, Italy			€ 7.30	€8.65	€17.30	€26
Rhythm 5 Rhyme, Shír	€ 7.50	€9.30	€18.65	€ 28		
Premíum Red	Wines					
2019 Les Jamelles Cabernet Sauvignon France			€8	€10	€ 20	€ 30
2019 Les Jamelles Merlot, France			€8	€10	€ 20	€ 30
2017 Bodegas Muríel, Ríoja, Críanza, Spain			€9	€ 11.30	€ 22.60	€34
2019/20 Don David, Ma	€9	€ 11.30	€ 22.60	€34		
Rose						
2020 Cave De L'Angeví	€8	€10	€ 20	€30		
Premíum Rose	,					
2020 AIX Coteaux D'Aix en Provence, France						
		B	eer			
<u>Draught</u>	1/2 Pínt	Pint		ernational Beer	-	
Guínness	€2.90	€5.80		ní 330ml (Italy		€5.25
Hop House	€3.00	€6.10		neken ssoml (Du		€5.25
Rock Shore larger	-		Budvarssomi (Czech)			€5.50
Pale Ale	€3.50	€6.90	COORS (330ML) (USA		€5.28	

		Beer	r		
<u>Draught</u>	1∕2 Pínt	Pínt	International Beer		
Guínness	€2.90	€5.80	Peroní 330ml (Italy)	€5.25	
Hop House	€3.00	€6.10	Heineken ssomi (Dutch)	€5.25	
Rock Shore larger	€3.00	€6.10	Budvarssoml (Czech)	€5.50	
Pale Ale	€3.50	€6.90	COORS (330ML) (USA	€5.25	
Smíthwíck's	€2.90	€5.80	Erdínger ззоті (Cloudy) (German)	€5.50	
Carlsberg	€3.00	€6.10	Morrattí (Italy)	€5.50	
			Non Alcoholíc Beer		
Cíder _			Zero Guínness Pínt	€5.25	
Stonewell Irish Craft Apple Cider (Cork)		€5.50	Heineken Zero ssomi (Dutch)	€5.25	
Rockshore, Apple Cider (Pint Bottle)		€6.50	Erdinger ззоть Non Alcoholic	€5.25	
Bulmers 330ml		€5.50	-		