



## 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

### Irish chicken supreme

With tarragon & mushroom sauce, sautee potato's & asparagus

### Centre cut Prime Fillet of Irish Beef

Served with grilled mushrooms, vine cherry tomatoes  
triple cooked chunky fries & Avenues real pepper sauce

### Risotto with garden pea, parmesan cheese & fresh asparagus (GF)

With mushrooms & truffle oil

## 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

