

Early Bird



Monday to Saturday till 6.30pm

Sunday all Day

Starter ~ Mains € 24.90 Starter ~ Mains ~ Dessert € 30.90

Complimentary triple filtered still water

Gin special

Avenue Pink Gin Fresh strawberries & mint, Schweppes tonic water

Just € 8.50

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



Starters

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

Classic Caesar salad (GF on request)
Crispy bacon, garlic croutons &
shaved parmesan topped with
classic Caesar dressing

Avenue bruschetta Diced vine tomato, onion, garlic & basil, black olives & virgin olive oil with parmesan cheese & aged balsamic dressing (V)(GF on request)

Deep fried brie (v) with a pumpkin seeds dressed & cranberries

> Crispy duck confit Asian dressed salad Supplement € 3

Our kitchen contains nuts and some of our dishes may contain nuts. Someone eating nuts may sit next to you! We can adapt some of our dishes to suit your requirements. Please let a member of staff know if you a nut allergy or have any food allergy or intolerance

We can adapt some of our dishes to (V) Vegetarian (GF) Coeliac Friendly.

Please ask a member of staff if you require additional information on food or have a food allergy or intolerance

Avenue CAFÉ · RESTAURANT · BAR

Main Courses

Avenue smoked físh g chíps Wríght's natural smoked Kílmore Quay haddock ín críspy beer batter with chíps, tartar sauce g mushy peas

Braised Irish Lamb shank

OV

Feather blade of Irish beef Braised for 6 hours with potato rosti, honey roast veg § red wine jus (Both Supplement € 2)

Pan roasted Irish Atlantic salmon (GF on request)
Baby potatoes, chorizo, cherry tomatoes, buttered
green beans served with fresh basil & pesto oil

Spicy Asian stir fried noodle Sesame oil & sweet chilli & soya sauce With crispy Irish buttermilk chicken

Rísotto with garden pea & parmesan cheese (GF) Choice of

> With mushrooms & fresh asparagus with white truffle oil

> > Or

With Irish smoked chicken with garden pea § asparagus (supplement € 5)

Síde Orders €5

Skínny críspy fríes, tríple cooked chunky fríes creamy mash potato, Avenue críspy oníons míxed salad, honey roast Vegetables

€1.50 Extra

Pepper sauce, blue cheese, wing sauce, Garlic butter, Red Winejus





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 Bailey's Irish Ice cream
(GF on request)

<u>vegan dessert available</u>

Extra scoop of ice cream € 1.50

<u>Special</u>

Vanílla Espresso Martíní €12 Absolut vanílla Vodka, Vanílla Syrup, Espresso coffee, Kahlua

Liquor Coffees

Baileys, French Teeling Irish Calypso € 7.50

Boozy dessert dark hot chocolate with Cointreau, cream § gold dust €7.50

Tea & Coffee not included in offer,
Early Bird priced per person
Individual Courses will be charged at A La Carte Price
Food order must be taken before 6.30pm.
Terms & Conditions apply

Suppliers: Robinsons Butcher, Fresh Point Fruit & Veg, Wrights Fish





