

Avenue

CAFÉ • RESTAURANT • BAR

Early Bird



Monday to Saturday till 6.30pm

Sunday all Day

Starter ~ Mains € 25.50

Starter ~ Mains ~ Dessert € 32

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

Fresh & Smoked Irish Salmon Fish Cake
with Cucumber Ribbons & Shallots
topped with a Mint Riata

Our kitchen contains nuts. Someone eating nuts may sit next to you! Please let a member of staff know if you have a nut allergy or have any food allergies or intolerance

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

Main Courses

Avenue smoked fish & chips

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

Feather blade of Irish beef

or

Lamb Shank

Braised for 6 hours with potato rosti,
honey roast veg & red wine jus
(Both supplement € 3)

Pan roasted Fillet of Salmon (GF on request)

with creamed cabbage & smoked bacon lardons
& a Potato fondant

Spicy Asian stir fried noodle

Sesame oil & sweet chilli & soya sauce
With crispy Irish buttermilk chicken

Risotto with garden pea & parmesan cheese (GF)

Choice of

With mushrooms with white truffle oil

Or

With smoked haddock & poached egg

(Supplement € 3)

Side Orders € 5.25

Skinny crispy fries, triple cooked chunky fries
creamy mash potato, Avenue crispy onions
mixed salad, honey roast vegetables

€ 1.50 Extra

Pepper sauce, blue cheese, wing sauce,
Garlic butter, Red Wine jus



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Desserts

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

Bailey's creamed Profiteroles
Little choux buns filled with baileys cream & covered with chocolate sauce

Lemon posset
Zesty smooth posset served with seasonal berries & shortbread biscuit

Warm Chocolate Brownie
Moist chocolate cake with yummy orange zest & Cointreau infused raisins, gooey chocolate sauce served with ice cream
(GF on request)

Vegan dessert available

Extra scoop of ice cream € 1.50

Special

Vanilla Espresso
Martini €12
Absolut vanilla
Vodka, vanilla
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

