



Starters

Freshly prepared soup of the day
Served with homemade brown bread

Deep fried brie (V)
With a seasonal salad of pumpkin seeds & cranberries

Crispy salt & pepper buttermilk calamari
Chilli & lime mayonnaise

Classic Caesar Salad
Crispy bacon, garlic croutons & shaved parmesan

Avenue's famous spicy chicken wings
Celery sticks & blue cheese dressing

Main Courses

Braised lamb shank
Braised for 6 hours with potato rosti, honey roast seasonal veg & red wine jus

Pan roasted sea bass
with sautéed new baby potatoes, green beans with a lemon & caper butter

Mushrooms & truffle oil risotto (V)
with garden pea, parmesan cheese & fresh asparagus

Free Range Irish chicken supreme (GF)
Fondant potato with a mushroom, tarragon & white truffle cream
& parma ham crisp

Irish Hereford 10oz sirloin Steak Supplement €5
Served with grilled mushrooms, caramelized red onion chutney,
triple cooked chunky fries & Avenue's real pepper sauce

Sample Menu
€45 Group Set
Menu from
January 2023

Please note
VAT will increase
from 1st March
2023

Sides €5.25

Chunky or Skinny fries, Honey roast veg,
Green salad, Crispy onions

€ 1.50 Extra for, Pepper sauce, Blue cheese, Wing sauce



Avenue

CAFÉ - RESTAURANT - BAR

Special

Vanilla Espresso
Martini
Absolut vanilla vodka,
vanilla syrup,
coffee & Kahlua €12

Desserts

Warm sticky toffee pudding

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

Baileys Profiteroles with fresh cream

Little choux buns filled with baileys cream & covered with chocolate sauce

Lemon posset

Zesty lemon posset with seasonally Coulis homemade shortbread biscuit

Apple Crumble

Cinnamon apples with warm vanilla bean custard

Extra scoop of ice cream €1.50

Vegan & GF dessert options available

Selection of Tea & coffee

Liquor Coffees

Baileys, French,
Italian, Calypso
Teeling Irish
€7.90

Avenue's Boozy
dessert dark hot
chocolate with
Cointreau & fresh
cream
€7.50

We prepare all food in house & cook to order. We strive to source as much local & Irish produce as possible. All our beef, duck, pork, & chicken supreme are 100% Irish & HACCP traceable from Farm to Fork

Our kitchen contains nuts & some of our dishes may contain nuts. We can adapt some of our dishes. Someone eating nuts may sit next to you.

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

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

Suppliers: Robinson Butcher, Fresh Point Fruit & Veg,
Wrights of Marino for Fish, All our cheese are Irish sourced

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

