

Avenue

CAFÉ • RESTAURANT • BAR

Early Bird



Wednesday to Saturday till 6.30pm

Sunday all Day

Starter ~ Mains € 28

Starter ~ Mains ~ Dessert € 36

Supplements may apply

Complimentary triple filtered still water

Wine Special

White

Saint Marc

Reserve Sauvignon Blanc, France

Red

Saint Marc

Reserve Merlot, France

Gls € 7.50 Large Gls € 9 Caraff € 18 Btl € 27

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

Tempura Tiger prawns
Chilli & lime mayonnaise
Supplement €3

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

Pan roasted Fillet of Salmon (GF on request)
Gratin potato with creamed spinach & Parma ham crisp

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 € 6.50

Skinny crispy fries, triple cooked chunky fries
Gratin potato €6.90, crispy onion Rings €6,
honey roast vegetables € 6

€ 2 Extra Pepper sauce, wing sauce,
Red Wine jus

€ 1.75 Garlic butter, Blue Cheese Sauce



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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 & summer fruits with fresh coulis, crushed sticky meringues all folded together for one scrumptious dessert

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

Vanilla Espresso Martini €12.50
Vanilla vodka,
Vanilla Syrup,
Espresso coffee,
Kahlua

Liquor Coffees
Baileys, French,
Teeling Irish
Calypso
€9

Vegan dessert available

Extra scoop of ice cream €1.75

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

