



Shared Starters

Basket of spicy chicken wings

with celery sticks & blue cheese dressing

Single € 10.90 Double € 19.90

(GF on request)

Nachos

Tortilla chips, tomato salsa, jalapenos,
guacamole, sour cream with a warm

smoked cheese sauce € 15.90

(GF on request)

Slow cooked Sticky Ribs

Honey roasted BBQ baby back ribs &
homemade slaw

Single € 10.90 Double € 15.90

€ 2 Extra for, Pepper sauce, wing sauce, blue cheese, garlic mayo, smoked cheese sauce

Breads

Selection of warm breads (v)

Baked mini loafs with pesto, aged balsamic & olive oil € 8.50

(GF on request)

Avenue bruschetta

Diced vine tomato, onion, garlic & fresh basil with black olives & virgin olive oil

Finished with parmesan cheese & aged balsamic on toasted sourdough € 9.90

(V, GF on request)

Soups

Served with house brown bread
(Gluten free bread available on request)

Soup of the day

(GF on request)

Made with the freshest of
market vegetables € 8.90

Avenue East Coast seafood chowder (GF)

Made to order with fresh & smoked Kilmore Quay
fish & Irish mussels in a creamy white wine

& garlic reduction € 13.50

Starters

Bantry Bay rope mussels € 14.90

Creamy white wine, garlic reduction & house bread

Crispy duck confit € 11.50

Marinated red cabbage, apple cider vinegarette

Sautee tiger prawns € 13

Chilli & garlic & sour dough bread

Burrata & cherry tomatoes (V) € 14

Creamy Burrata, cherry tomatoes, fresh basil & pesto, sour dough bread

Grilled Clonakilty black pudding with fresh vine tomatoes € 11.50

Honey & grain mustard dressing, crisp bacon topped with a soft poached egg

Goats cheese tart (V) € 11.90

Honey glazed goats cheese, beetroot, orange & baby spinach

Please let a member of staff know if you have a nut allergy or have any food allergies or intolerance

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

Main course salads

Classic Caesar salad

Crispy bacon, garlic croutons & shaved parmesan with a classic Caesar dressing
Starter € 8.50 Mains € 12.50
(GF on request)

Spinach salad (GF)

Red onion, candied pecans, feta cheese, smoked bacon & cranberries dressed with aged balsamic & olive oil
Starter € 10.90 Mains € 14.90

Add crispy buttermilk chicken extra € 7.50

Fish

Avenue's smoked fish & chips € 22

Wright's natural smoked Kilmore Quay Haddock in crispy beer batter, triple cooked chunky chips, tartar sauce & mushy peas

Fillet of Sea Bass € 30

Baby potatoes, green beans, lemon & caper burnt butter sauce
(GF on request)

Prawn & Mussel linguini € 31

Tiger jumbo prawn's & Bantry Bay rope mussel, fresh chilli & garlic, parmesan cheese, roast cherry tomatoes in a white wine & cream sauce

Risotto € 29.90

Creamy risotto with parmesan
Naturally smoked haddock, poached egg

Irish braised meats & poultry

Free Range Irish chicken supreme (GF) € 27

Baby potato, mushroom & tarragon cream, white truffle oil, Parma ham crisp

Spicy Asian stir fried noodle € 26

Crispy Irish buttermilk chicken
Sesame oil, sweet chilli & soya sauce

Feather blade of Irish beef (GF) € 27

Slowly braised with potato rosti, honey roast veg, red wine jus

Vegetarian

We can adapt some of our vegetarian dishes to Vegan on request, please check with a member of staff

Risotto (V) € 25

Creamy risotto with parmesan, mushroom, garden pea & white truffle oil

Spicy Asian (V) € 20

stir fried noodle
Sesame oil, sweet chilli & soya sauce

Falafel Burger (V) € 21

Homemade cumin chickpea falafel, spicy mayo
Served with skinny fries

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.

Avenue Burgers All € 21

Our char grilled 8oz burgers are made using 100% Hereford prime Irish beef. Cooked through.
We use a brioche bun & garnish with lettuce, tomato & onion.
Served with skinny fries (GF options available)

Classic American pickle
Crispy bacon & melted cheddar cheese
Bacon & Egg
Avenue's real pepper sauce topped with onion rings
Cashel blue cheese & red onion

Crispy buttermilk Irish chicken Burger
with Avenue Slaw & Peri-Peri mayo

€ 1.65 Extra per topping

Irish Prime Steaks

We only use fully certified Irish centre cut prime Irish fillet steak & grass fed Irish Black-Angus Sirloin & Ribeye aged for 28 days. Seasoned with our own special recipe then char grilled at a very high temperature to sear the outside keeping the centre tender & succulent.

Served with onion rings & cherry tomatoes

Our Steaks

Centre cut Prime Fillet of Irish Beef € 40 8oz

Black-Angus Sirloin € 37 10oz

Black-Angus Sirloin € 45 14oz

Ribeye on the bone € 45 15oz

Choice

Skinny fries or tripled cooked chunky fries

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Avenue real pepper sauce or garlic butter

Surf'n Turf

Add sauteed
Tiger prawns € 7.90

Side Orders

Gratin Potato's € 6.90 Skinny crispy fries € 6.50 Triple cooked chunky chips € 6.50
Onion Rings € 6 Avenue Slaw € 3 Honey roast vegetables € 6 Mixed salad € 6
(GF options on request)

€ 2 Extra for, Pepper sauce, blue cheese, garlic mayo, wing sauce, garlic butter, red wine jus, smoked cheese sauce

Our suppliers guarantee that our Beef, Duck, Pork, & Chicken Supreme are 100% Irish & HACCP traceable from Farm to Fork. We strive to source as much local produce as possible.
Suppliers: Robinson Butcher, Fresh Point Fruit & Veg, Wrights Fish.

House Wines

House White Wine

	Regular Glass 185ml	Large Glass 250ml	Carafe 500ml	Bottle 750ml
Covinas, Sauvignon Blanc, Macabo, Spain	€ 7.75	€ 9.65	€ 19.30	€ 29
Rhythm & Rhyme, Chardonnay, Australia	€ 7.75	€ 9.65	€ 19.30	€ 29

Premium White Wine

2021 Gabriella DOC, Grigio, Italy	€ 8	€ 10	€ 20	€ 30
2021 Charquino, Bias Baixas, Albarino, Spain	€ 9	€ 11.30	€ 22.30	€ 34
2021 Rabbit Island, Sauvignon Blanc New Zealand	€ 9	€ 11.30	€ 22.60	€ 34

House Red Wine

	Regular Glass 185ml	Large Glass 250ml	Carafe 500ml	Bottle 750ml
Terre Forti, Nero D'Avola, Italy	€ 7.75	€ 9.65	€ 19.30	€ 29
Rhythm & Rhyme, Shiraz, Australia	€ 7.75	€ 9.65	€ 19.30	€ 29

Premium Red Wine

2022 Saint Marc, Reserve Merlot, France	€ 8	€ 10	€ 20	€ 30
2022 Arca De Noe, Rioja, Spain	€ 9	€ 11.30	€ 22.30	€ 34
2021 Don David, Malbec, Mendoza, Argentina	€ 9	€ 11.30	€ 22.30	€ 34

Rose

Gabriella DOC Blush Rose Pinot Grigio, Italy	€ 8	€ 10	€ 20	€ 30
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Full Wine List Available

Beer

Draught

	½ Pint	Pint
Guinness	€ 4.00	€ 6.60
Hop House	€ 4.10	€ 6.95
Rock Shore larger	€ 4.10	€ 6.95
Rye River IPA	€ 4.50	€ 7.50
Smithwick's	€ 4.00	€ 6.60
Carlsberg	€ 4.10	€ 7.10

International Bottle Beers 330ml

Peroni	€ 5.95
Heineken	€ 5.95
Morretti	€ 5.95
Coors	€ 5.95
Corona	€ 5.95
West Coast Cooler	€ 6.95

Cider

Bulmers Cider	€ 5.95
Rockshore, Apple Cider (Pint Bottle)	€ 7.10

Non Alcoholic Beer

Zero Guinness Pint	€ 5.50
Heineken Zero 330ml (Dutch)	€ 5.25
Erdinger 330ml	€ 5.50