

Evening menu € 45 pp

(Available any time)

Supplements apply

All menus are sample



Avenue
CAFÉ · RESTAURANT · BAR

Starters

Freshly prepared soup of the day

Homemade brown bread

Spicy chicken wings

Celery sticks, blue cheese dressing

Crispy duck confit

Marinated red cabbage, apple cider vinegarette

Sautee tiger prawns

Chilli & garlic dressing, sour dough bread

Goats cheese tart (v)

Honey glazed goats cheese, beetroot, orange & baby spinach

Main Courses

Fillet of Sea Bass

Baby potatoes, green beans. lemon & caper burnt butter sauce

Free Range Irish chicken supreme (GF)

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

Braised Irish Feather blade of beef

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

Black-Angus Sirloin (Supplement €7)

Onion rings, cherry tomatoes, tripled cooked chunky fries & Avenue real pepper sauce

Mushrooms & truffle oil risotto (V,GF)

Garden pea, parmesan cheese, fresh asparagus

Desserts

Tipsy tiramisu

Biscuit in coffee liquor with rich coffee, mascarpone cheese

Avenue meringue mess (GF)

Fresh cream & fruits with coulis, crushed sticky meringues

Warm sticky toffee pudding

Warm sticky steamed pudding, rich butter scotch sauce, vanilla ice cream

Warm chocolate brownie (GF)

Moist chocolate cake, Orange zest & Cointreau infused raisins, chocolate sauce, vanilla Ice cream

Vanilla espresso martini (Supplement €3)

Vanilla Vodka, syrup, coffee & Kahlua

Selection of tea & coffee

Side orders €6.50

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 staff member 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

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

