



Wednesday to Saturday till 6.30pm

Sunday all Day Sunday Roast club included on early bird menu

Starter ~ Mains ϵ 28.50 Starter ~ Mains ~ Dessert ϵ 36

Supplements may apply

Complimentary triple filtered still water

Individual course will be charged at A La Carte price

House Wine

White Corvinas Sauvignon Blanc, Macabo. Spain

Red Saint Marc, Reserve Merlot, France

 $Gls \in 7.95 \qquad Large Gls \in 9.65 Caraff \in 19.30 \quad Btl \in 29$

Full wine & cocktail list available

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 Crispy bacon, garlic croutons & shaved parmesan topped with classic Caesar dressing (GF on request)

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 cranberries & pumpkin seed dressing

Sautee prawns Smoked paprika, chorizo, fresh coriander, lemon, Sour dough bread (GF on request) Supplement €4

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 Please check with staff before ordering



Main Courses

(Some dishes can be adapted to GF on request)

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, tender stem broccoli & red wine jus

Pan roasted Fillet of Salmon

Served with baby potato with creamed cabbage & smoked bacon lardons

Spicy Asian Noodles

With crispy Irish buttermilk chicken (Grilled chicken available) Mixed vegetable, onion, peppers, greens tossed in noodles with sesame oil, sweet chilli & soya sauce

Or

Sautee prawns (Supplement € 3)

Risotto (GF)

Choice of

With parmesan, charred asparagus, garden pea & white truffle oil

Or

With smoked haddock & poached egg (Supplement $\epsilon 6$)

Side Orders

Gratin Potato's \in 6.90 Skinny crispy fries \in 6.50 Triple cooked chunky chips \in 6.50 Onion Rings \in 6 Avenue Slaw \in 3 Tender stem broccoli with toasted almonds \in 6 Mixed salad \in 6 (GF options on request)

 ${\bf \in}$ 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.



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

Tipsy Tiramisu

Boozy soaked biscuit in coffee liquor with rich coffee flavours & mascarpone cheese

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



Salted caramel Espresso Martini € 13

Vanilla Vodka, Vanilla Syrup, Espresso coffee, Kahlua

Liquor Coffees

Baileys, French, Teeling Irish Calypso € 9