



## Shared Starters

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### 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 € 16.90

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

## Breads

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### 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

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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

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### Goats cheese tart (V) € 11.90

Honey glazed goats cheese, beetroot, orange & baby spinach

### Burrata & cherry tomatoes (V) € 14

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

### Grilled asparagus (V) € 11.50

Soft poached egg, hollandaise on sour dough bread

### Crispy duck confit € 11.50

Marinated red cabbage, apple cider vinegarette

### Sautee prawns € 13

Smoked paprika, chorizo, fresh coriander, lemon, dipping bread

### Crispy calamari € 10.90

Asian dressing of chilli, lime & coriander,  
chilli & lime mayonnaise

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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

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## Main course salads

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### 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, 7smoked bacon & cranberries dressed with aged balsamic & olive oil

Starter € 10.90 Mains € 14.90

Add crispy buttermilk chicken extra € 7.50

(Grilled chicken also available)

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## Fish

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### 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 hake € 30

Baby potatoes, tender stem broccoli, cherry tomatoes, baby spinach & chorizo  
(GF on request)

### Prawn & Mussel linguini € 31

Prawn's & Bantry Bay rope mussels, chorizo, roast cherry tomatoes with fresh chilli & garlic oil dressing

### Risotto € 29.90

Creamy risotto with parmesan, garden pea & asparagus  
Naturally smoked haddock, poached egg

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## Irish braised meats & poultry

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### Free Range Irish chicken supreme (GF) € 27

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

### Spicy Asian noodles € 26

With crispy Irish buttermilk chicken  
(Grilled chicken also available)

Peppers, onions and greens tossed in noodles with Sesame oil, sweet chilli & soya sauce

### Feather blade of Irish beef (GF) € 27

Slowly braised with potato rosti, tender stem broccoli, red wine jus

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## Vegetarian

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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, asparagus, garden pea & white truffle oil

### Spicy Asian Noodles (V) € 20

Mixed vegetables tossed in noodles with sesame oil, sweet chilli & soya sauce

### Falafel Burger (V) € 21

Homemade cumin chickpea falafel, spicy mayo  
Served with skinny fries

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Vegan menu available, please ask your server

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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

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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 cheese  
Tomato, jalapenos, chilli cheese & sour cream  
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

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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

Ribeye on the bone € 45 15oz

Surf'n Turf

Add sauteed  
prawns € 7.90

### Choice

Skinny fries or tripled cooked chunky fries

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Avenue real pepper sauce or garlic butter

## Side Orders

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Gratin Potato's € 6.90 Skinny crispy fries € 6.50 Triple cooked chunky chips € 6.50  
Onion Rings € 6 Avenue Slaw € 3 Tender stem broccoli with toasted almonds € 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

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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
Corvinas, Sauvignon Blanc, Macabo, Spain	€ 7.95	€ 9.65	€ 19.30	€ 29
Saint Marc, Chardonnay, France	€ 7.95	€ 9.65	€ 19.30	€ 29

### Premium White Wine

2021	Terre Forti , Pinot Grigio, Italy	€ 8	€ 10	€ 20	€ 30
2021	Charquino, Bias Baixas, Albarino, Spain	€ 9	€ 11.30	€ 22.60	€ 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
Saint Marc, Reserve Merlot, France	€ 7.95	€ 9.65	€ 19.30	€ 29
Nero D'Avole, Italy	€ 7.95	€ 9.65	€ 19.30	€ 29

### Premium Red Wine

2022	Les Jamelles, Cabernet Sauvignon, France	€ 9	€ 11.30	€ 22.60	€ 34
2022	Arca De Noe, Rioja, Spain	€ 9	€ 11.30	€ 22.60	€ 34
2022	Don David, Malbec, Mendoza, Argentina	€ 9	€ 11.30	€ 22.60	€ 34

### Rose

Gabriella DOC Blush Rose Pinot Grigio, Italy	€ 8	€ 10	€ 20	€ 32
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## Full Wine List Available

### Beer

#### Draught

	½ Pint	Pint
Guinness	€ 4.00	€ 6.70
Hop House	€ 4.10	€ 7.10
Rock Shore larger	€ 4.10	€ 7.10
Rye River IPA	€ 4.50	€ 7.70
Smithwick's	€ 4.00	€ 6.70
Carlsberg	€ 4.10	€ 7.20

#### 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 330ML	€ 6.50
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