

Avenue

CAFÉ • RESTAURANT • BAR

Early Bird



Wednesday to Saturday till 6.30pm

Available all Day Sunday

Sunday Roast Club from 12.30pm

Full Sunday roast will everything.
Included on early bird menu.

Starter ~ Mains € 29

Starter ~ Mains ~ Dessert € 37

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 € 7.95 Large Gls € 9.65 Caraff € 19.30 Btl € 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 on focaccia

Diced vine tomato, onion, garlic & basil, black olives & virgin olive oil, parmesan cheese & aged balsamic dressing

(V,GF on request)

Deep fried brie (V)

With cranberries & pumpkin seed dressing

Crispy calamari

Asian dressing chilli, lime & coriander,

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

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 € 6)

Side Orders

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

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

Salted caramel
or Espresso
Martini € 13

Vanilla Vodka,
Vanilla Syrup,
Espresso coffee,
Kahlua

Liquor Coffees

Baileys, French,
Teeling Irish
Calypso € 9

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

