



Shared Starters

Basket of spicy chicken wings

with celery sticks & blue cheese dressing

Single € 11 Double € 20
(GF on request)

Nachos

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

smoked cheese sauce € 16
(GF on request)

Slow cooked Sticky Ribs

Honey roasted BBQ baby back ribs &
homemade slaw

Single € 11 Double € 17

€ 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 focaccia € 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

Goats cheese tart (v) € 12

Honey glazed goats cheese, beetroot, orange & baby spinach

Burrata & cherry tomatoes (v) € 14

Creamy Burrata, cherry tomatoes, fresh basil & pesto on toasted focaccia

Irish smoked & fresh fish cake € 9.50

with a fresh raita cucumber dressing

Crispy duck confit € 11.50

Marinated red cabbage, apple cider vinaigrette

Sautee prawns € 13

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

Crispy calamari € 11

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

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, 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)

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 hake € 30

Bearnaise sauce, cherry tomatoes, charred broccoli, baby potatoes
(GF on request)

Prawn & Mussel linguini € 31

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

Risotto with smoked haddock € 29.90

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

Irish braised meats & poultry

Free Range Irish chicken supreme (GF) € 27

Tarragon cream, baby potato, mushroom, tender stem broccoli, white truffle oil, Parma ham crisp

Spicy Asian noodles € 26

With crispy Irish buttermilk chicken
(Grilled chicken also available)

Mixed 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

Risotto with smoked chicken € 26

Creamy risotto with Irish naturally smoked chicken parmesan, garden pea

Vegetarian

We can adapt some of our vegetarian dishes to Vegan on request, We also have a vegan menu available, please check with staff

Risotto (V) € 26

Creamy risotto with crumbed ricotta, spinach, garden pea & cherry tomatoes

Spicy Asian Noodles (V) € 20

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

Falafel Burger (V) € 21.50

Homemade cumin chickpea falafel, spicy mayo
Served with skinny fries

Vegan menu available, please ask your server

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 cheese
Tomato, jalapenos, chilli cheese & sour cream
Avenue's real pepper sauce topped with Avenue crispy onions
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 Avenue crispy onions & cherry tomatoes

Our Steaks

Centre cut Prime Fillet of Irish Beef € 40 8oz

Black-Angus Sirloin € 38 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,
garlic butter or Bearnaise

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, 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.

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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	€ 6.90
Hop House	€ 4.10	€ 7.30
Rock Shore larger	€ 4.10	€ 7.30
Rye River IPA	€ 4.50	€ 7.70
Carlsberg	€ 4.10	€ 7.40

International Bottle Beers 330ml

Peroni	€ 6
Heineken	€ 6
Morretti	€ 6.20
Coors	€ 6
Corona	€ 6
West Coast Cooler	€ 7.50

Cider

Bulmers Cider 330ML	€ 6.60
Rockshore, Apple Cider (Pint Bottle)	€ 7.50

Non Alcoholic Beer

Zero Guinness Pint	€ 5.80
Heineken Zero 330ml (Dutch)	€ 5.50
Erdinger 330ml	€ 5.50