



Freshly prepared seasonal soup of the day

Homemade brown bread

Spicy chicken wings

Celery sticks, blue cheese dressing

Deep fried brie (V)

With a seasonal salad of pumpkin seeds & cranberries

Crispy calamari

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

Avenue bruschetta on toasted focaccia (V)

Diced vine tomato, garlic & fresh basil with black olives & virgin olive oil Finished with parmesan cheese & aged balsamic

Main Courses

Braised Irish feather blade of beef

Braised for 6 hours with potato rosti, tender stem broccoli & red wine jus

Pan roasted fillet of salmon

Baby potato with creamed cabbage & smoked bacon lardons

Free Range Irish chicken supreme

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

*Black-Angus Sirloin (Supplement €10)

Crispy onions, tripled cooked chunky fries & Avenues real pepper sauce

Risotto (V)

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

Desserts

Avenue meringue mess

Fresh cream & fruits with fresh coulis, crushed sticky meringues all folded together for one scrumptious dessert

Profiteroles & fresh cream

Delicious little choux buns filled with Irish cream & covered with sticky chocolate sauce

Warm sticky toffee pudding

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

*Vanilla espresso martini (Supplement €3)

Vanilla Vodka, syrup, coffee & Kahlua

Side orders

Gratin Potato's \in 6.90 Skinny crispy fries \in 6.50 Triple cooked chunky chips \in 6.50 Crispy Onions \in 6.50 Tender stem broccoli toasted almonds \in 6.50 Mixed salad \in 6

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





