



## Starters

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Freshly prepared soup of the day

Homemade brown bread

Spicy chicken wings

Celery sticks, blue cheese dressing

Crispy duck confit

Marinated red cabbage, apple cider vinegarette

Sautee prawns

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

Goats cheese tart (v)

Honey glazed goats cheese, beetroot, orange & baby spinach

## Main Courses

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Fillet of Hake

Baby potatoes, chard greens, cherry tomatoes, baby spinach & chorizo

Free Range Irish chicken supreme (GF)

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

Parma ham crispy

Black-Angus Sirloin (Supplement €10)

Onion rings, cherry tomatoes, tripled cooked chunky fries & Avenue real pepper sauce

Braised Irish Feather blade of beef

Slowly braised with potato rosti, Summer veg, red wine jus

Risotto (V)

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

## Desserts

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Tipsy tiramisu

Biscuit in coffee liquor with rich coffee, mascarpone cheese

Avenue meringue mess (GF)

Fresh cream & fruits with coulis, crushed sticky meringues

Warm sticky toffee pudding

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

Warm chocolate brownie (GF)

Moist chocolate cake, Orange zest & Cointreau infused raisins, chocolate sauce, vanilla Ice cream

Salted caramel espresso martini (Supplement €3)

Vanilla Vodka, syrup, coffee & Kahlua

Selection of tea & coffee

Side orders €6.50

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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

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For Parties of 8 or more a 10% discretionary service charge will be added to your final bill & distributed directly to all the Staff

