



DINNER

Aperitif

Prosecco with raspberries €7.00

Bellini; white peach purée & prosecco €7.00

Starters

Pear & Cashel blue cheese salad with organic leaves,
toasted walnuts & cider vinaigrette € 7.50

Lissadel Bay mussels with white wine, cherry tomatoes & olive toast € 7.95

Roast quail with blackberry & chestnut, beetroot relish & shallot purée € 9.50

Clonakilty black pudding in puff pastry with cider sauce,
pear purée and apple & chilli salad €8.15

Wicklow venison, porcini mushroom & spinach cannelloni € 8.95

Sesame crusted organic salmon with pickled beetroot & wasabi crème fraîche €8.95

Avoca antipasti platter

Charcuterie, olives, stuffed pepper & cornichons, olives, hummus, tomato pesto &
toasted olive bread *starter for 2 or main for 1* €17.25

Mains

Roast Silverhill Farm duck breast with a warm bok choy & lentil salad,
carrot & almond purée and orange & sultana dressing €21.10

Roast fillet of seabass with sundried tomato crust,
crushed broad beans & garden peas and caper & tomato salsa €19.15

Avoca beef sukka curry or vegetable tikka masala curry
with citrus & herb rice, raita, aubergine chutney & naan bread €18.95

Dry-aged sirloin steak with green beans, duck fat chips & béarnaise sauce €27.95

Roast Gold River Farm organic beetroot with Ryefield goat's cheese, toasted hazelnuts,
organic leaves & apple balsamic vinaigrette €16.95

Organic Clare Island salmon with borlotti & green beans, sautéed samphire
and caper & chervil beurre blanc €19.95

All our beef, chicken, lamb, pork & eggs are 100% Irish origin & sourced from members
of Quality Assurance Schemes & local suppliers.



DINNER

Side dishes

Potato gratin €3.80

Creamy mash potato €3.80

Chunky chips cooked in duck fat with horseradish mayonnaise €4.75

Sautéed green beans with garlic & cherry tomatoes €3.80

Gold River farm organic mixed leaves €3.80

Desserts €6.70

Blackberry posset with shortbread biscuits

Avoca lemon tart with raspberry sorbet

Vanilla crème brulée

Apple, blackberry & custard crumble with whipped cream

Baked chocolate fondant with panna cotta ice cream
(please allow a little extra time)

Avoca dessert plate; a taste of our dessert menu (to share) €15.30

Farmhouse cheeses with artisan biscuits & Avoca chutneys €11.95

Digestives

Mount Horrocks Cordon Cut Riesling, 2009 €11.00

Cordon cut means that the vines are cut when the grapes are ripe & then left to hang to get even riper. Citrus, marmalade & honey. Incredible.

Ramos Pinto Late Bottled Vintage Port, 2003 €9.00

It has the extra degree of sweetness that seems to go with the Portuguese as distinct from the British port houses but it's also a wine with terrific structure.

Tar, liquorice, violets all crop up on the nose & the finish is long, sweet & firmly tannic.

plus 12.5 % service received entirely by staff