

AVOCA BREAKFAST	17.95
Bacon, Sausage, O'Neill's White & Black Pudding, Scrambled Eggs, Roast Tomato, Spelt & Honey Toast <i>(1a, 1b, 3, 6, 7, 10, 11, 12, 13)</i>	
MINI AVOCA BREAKFAST	11.95
Half size of our traditional Avoca Breakfast <i>(Contains: 1a, 1b, 3, 6, 7, 10, 11, 12, 13)</i>	
AVOCA VEGAN BREAKFAST	15.95
Sautéed Mushrooms & Potatoes, Crushed Avocado, Grilled Tomato, Spicy Baked Beans, Sourdough Toast <i>(Contains: 1a, 1d)</i>	
BLUEBERRY & LEMON BUTTERMILK PANCAKES	15.95
Macadamia Nut Praline, Berries & Maple Syrup <i>(Contains: 3, 7, 8e)</i>	
AVOCADO TOAST	15.50
Poached Eggs, Crushed Avocado, Confit Tomato, Sourdough Toast <i>(Contains: 1a, 1d, 3, 10, 12)</i>	
CHORIZO SCRAMBLE	14.50
Chorizo Sausage, Scrambled Egg, Crushed Avocado, Sourdough Toast <i>(Contains: 1a, 1d, 3, 7, 10)</i>	
AVOCA PORRIDGE	10.95
Berries, Muscovado, Maple Glazed Pecans, Bee Pollen & Honey <i>(Contains: 1c, 7, 8f, 11)</i>	
SUPER BERRY GRANOLA	12.50
Greek yoghurt, Mixed Berry Compote & Maple Syrup <i>(Contains: 1c, 7, 8b, 8h)</i>	
AVOCA TOAST	5.95
Selection of Avoca Toasted Breads <i>(Contains: 1a, 1b, 1d, 3, 6, 7, 11, 12)</i>	

SIDES

Breakfast sausages (1a,7)	4.95
Eggs, poached or scrambled	4.95
Irish Back Bacon	4.95
Tomato	2.95
Black Pudding	4.95
White Pudding	4.95
Bailey & Kish Smoked Salmon	7.50
Avocado	4.95
Field Mushrooms	4.65

TEA & COFFEE

Breakfast Tea	3.50
Americano	4.30
Cappuccino or Latte	4.95
Macchiato	4.20
Mocha	5.40
Flat White	4.60
Espresso	3.60
Hot Chocolate	5.25

APÉRITIF

Bellini	9.50
Mimosa	9.50
Hugo	9.50

JUICES

Elderflower Presse	Glass 3.25 / Jug 8.75
Avoca Cloudy Apple Juice	3.95
Fresh Orange Juice	3.95

Allergen Key

Contains allergen:

1. Cereals containing gluten:	3. Eggs	7. Milk	8e. Macadamia	9. Celery	13. Lupin
1a. Wheat 1b. Barley	4. Fish	8. Nuts:	8f. Pecan	10. Mustard	14. Molluscs
1c. Oats 1d. Rye	5. Peanuts	8a. Hazelnuts 8b. Almonds	8g. Walnut	11. Sesame seed	
2. Crustaceans	6. Soya bean	8c. Pistachio 8d. Cashew	8h. Brazil nut	12. Sulphur dioxide & sulphites	

A service charge of 10% applies to tables of 6 or more.

All our beef is sourced from Irish farms. If you have any allergies, please inform a member of staff. Please note that while we take every care to notify you of the allergen ingredients present in our food, due to the nature of our business, we cannot guarantee that foods will be free from other allergens present in the kitchen environment and surroundings.

SNACKS

Mixed olives (12)	5
Smoked almonds (8)	5
Kilmac sourdough, whipped butter (1a,7)	5
Potato skins	5
Caesar dressing (3,4,7,10,12)	

STARTERS

Duck liver parfait, toasted brioche, spicy cherry chutney (1a,3,7,12)	14
Goat's cheese panna cotta, toasted walnuts, fig compote, brown bread, dressed leaves (1a,7,8c,12)	12
Seared scallops, black rice risotto, wild garlic & spinach, vermouth beurre blanc (6,7,12)	16
Ricotta, Sweetcorn & Parsley Tortellini	
Chicken consommé, charred sweetcorn, truffle dressing (1a,3,7,9,12)	15

MAINS

Lamb rump, squash purée, roast carrot & courgette, parsley emulsion, lamb croquette, jus, lamb fat potatoes (1a,7,9,12)	27
Black Angus sirloin (10oz)	34
Roscoff onion, wild garlic, squash purée, jus, hand cut chips (7,9,12)	
Pan seared cod	25
artichoke, bean cassoulet, prosciutto (4,9,12)	
Peas à la Française	25
pan seared chicken supreme, pea purée, jus (7,9,12)	
Spring risotto	22
broad beans, fresh mint, smoked almonds, parmesan (7,8a)	
Add scallops (6)	7

SIDES

Charred tenderstem broccoli, peanut rayu (5,11)	7
Lamb fat roasted potatoes (7)	7
Roast carrots, tarragon butter (7)	7
Hand cut chips, aioli (3,10,12)	7
Burrata (7)	7

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Pat Clarke strawberries, coconut cream, strawberry sorbet, black pepper meringue (7,3)	9
Irish rhubarb and custard tart, Chantilly cream (1a,3,7,12)	9
Pistachio ice cream, honeycomb, chocolate dome, melting chocolate (1a,3,6,7,8c,)	10
Selection of Irish Fernhouse cheese, Avoca brown bread crackers, fig chutney (1a, 3, 7)	12
Selection of Irish Ice Cream (1a,7,10,11,12)	9

TEA & COFFEE

Breakfast Tea	3.50
Americano	4.30
Flat white	4.60
Cappuccino	4.95
Latte	4.95
Espresso	3.60
Hot Chocolate	5.25
Bailey's coffee	8.95
Calypso coffee	8.95
Irish coffee	8.95
French coffee	8.95

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Afternoon Tea

AT THE FERNHOUSE

AFTERNOON TEA €45 PER PERSON
CHAMPAGNE AFTERNOON TEA €65 PER PERSON
RARE CHAMPAGNE AFTERNOON TEA €68 PER PERSON



FREE RANGE EGG MAYONNAISE

on a soft brioche navette

GUINNESS SMOKED SALMON BY KISH FISH

with lemon & dill cream cheese and cucumber

BASIL CHICKEN & SUNDRIED TOMATO

with spinach & toasted pumpkin seed on a spinach tortilla



EARL GREY & RHUBARB PANNA COTTA

topped with a zesty rhubarb compote

PISTACHIO ÉCLAIR

filled with fresh Irish cream & glazed with pistachio chocolate

LEMON & POPPYSEED CUPCAKE

with mascarpone lemon curd

DARK CHOCOLATE & SEA SALT MOUSSE

in an edible chocolate shell



A SELECTION OF BUTTERMILK SCONES

with Glenilen clotted cream & Avoca jam

SERVED WITH YOUR CHOICE OF LOOSE LEAF TEA
OR COFFEE FROM OUR BARISTA

with thanks to our partners at

Veuve Clicquot

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Afternoon Tea

AT THE FERNHOUSE

WHY NOT ADD...

ASPARAGUS, SPINACH AND FETA TART	€6
LAMBAY ISLAND DRESSED CRAB, TOASTED BRIOCHE	€8
WELSH RAREBIT, SOURDOUGH	€5
GUINNESS SMOKED SALMON, STOUT BREAD	€7

CLEMENT & PEKOE TEA

BREAKFAST BLEND II

A blend of Ceylon and Assam teas

ASSAM CORRAMORE

This is a bright, clear Assam, perfect for an afternoon tea

EARL GREY

Naturally flavoured black tea blend perfumed with bergamot oil

ORGANIC SENCHA

From the Zhejiang province in China

SUMMER FRUIT BLEND

A fruity mix of raspberry and strawberry

MANGO & PASSIONFRUIT

A deep, dark tropical blend

ORGANIC CAMOMILE

Whole flower camomile gives you a calming cup of serenity

ORGANIC PEPPERMINT

A fresh, clean cup of organic peppermint

BUBBLES

VEUVE CLICQUOT BRUT NV €20

VEUVE CLICQUOT BRUT ROSÉ €23

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