

<b>AVOCA BREAKFAST</b>	<b>17.95</b>
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>	
<b>MINI AVOCA BREAKFAST</b>	<b>11.95</b>
Half size of our traditional Avoca Breakfast <i>(Contains: 1a, 1b, 3, 6, 7, 10, 11, 12, 13)</i>	
<b>AVOCA VEGAN BREAKFAST</b>	<b>15.95</b>
Sautéed Mushrooms & Potatoes, Crushed Avocado, Grilled Tomato, Spicy Baked Beans, Sourdough Toast <i>(Contains: 1a, 1d)</i>	
<b>BLUEBERRY &amp; LEMON BUTTERMILK PANCAKES</b>	<b>15.95</b>
Macadamia Nut Praline, Berries & Maple Syrup <i>(Contains: 3, 7, 8e)</i>	
<b>AVOCADO TOAST</b>	<b>15.50</b>
Poached Eggs, Crushed Avocado, Confit Tomato, Sourdough Toast <i>(Contains: 1a, 1d, 3, 10, 12)</i>	
<b>CHORIZO SCRAMBLE</b>	<b>14.50</b>
Chorizo Sausage, Scrambled Egg, Crushed Avocado, Sourdough Toast <i>(Contains: 1a, 1d, 3, 7, 10)</i>	
<b>AVOCA PORRIDGE</b>	<b>10.95</b>
Berries, Muscovado, Maple Glazed Pecans, Bee Pollen & Honey <i>(Contains: 1c, 7, 8f, 11)</i>	
<b>SUPER BERRY GRANOLA</b>	<b>12.50</b>
Greek yoghurt, Mixed Berry Compote & Maple Syrup <i>(Contains: 1c, 7, 8b, 8h)</i>	
<b>AVOCA TOAST</b>	<b>5.95</b>
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	5.5
Potato skin crisps, Caesar (1b,3,4,10,12)	5.5
Crispy cod crackling,tartar (3,4,10,12)	5.5
Kilmac sourdough, whipped butter (1a,7)	5.5

## STARTERS

Sesame seared tuna, avocado, radish, wasabi, nam jim (1a,4,6,11)	14
Crispy braised pig cheek, pickled fennel salad, pan jus (1a,3,6,12)	12
New season asparagus, soft hens egg, prosciutto, wild garlic (3,12)	12
Seared scallops, black pudding bon bon, apple (1a,3,7,12,14)	15
Spiced marinated watermelon, whipped feta, smoked almonds, mint (7,8b)	11

## MAINS

Roast cod, leek and potato terrine, charred spring onion, leek velouté (4,7,12)	25
Confit duck leg, Puy lentils, carrot, pickled carrot, chicory, blood orange (7,12)	23
Lamb rump, braised lamb shoulder croquette, pea, artichoke, olive crumb, jus (1a,3,7,12)	26
Buffalo burrata, heritage tomato panzanella salad, candied beetroot, basil, beetroot consomme (1a,7,12)	21
Charred cauliflower, herb gnocchi, cauliflower puree, kale, cashew (1a,3,8d)	21
Roast Irish chicken supreme, fondant potato, spring greens, tarragon jus (7)	24

## SIDES

Hand cut chips, aioli (3,10,12)	7
Roast artichoke, artichoke crisps	7
Spring salad, lemon dressing	7
Beetroot, orange, pickled fennel (12)	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

*Please ask a member of staff for allegern information.  
A service charge of 10% applies to tables of six or more.*

# 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

*with thanks to our partners at*

# Veuve Clicquot