Morning

last orders 12.00pm

Mount Usher

MOUNT USHER BREAKFAST €17.95
Scrambled free-range Ballynerrin farm eggs, bacon, sausage, Clonakilty black pudding, grilled tomato, Avoca toast, chutney & mixed leaves – with tea or coffee - (1a,1b,1d,3,7,10,11,12)

BLUEBERRY BUTTERMILK PANCAKES €15.95
with maple syrup, crème fraiche, mixed berry compote (3,7)

POACHED FREE-RANGE BALLYNERRIN FARM EGGS & CRUSHED AVOCADO €15.50
with grilled tomato & sourdough toast (1a,1b,1d,3,10,12)

SCRAMBLED FREE-RANGE BALLYNERRIN FARM EGGS & PAN-FRIED SAUSAGES €14.50
with rocket & Avoca toast (1a,1b,1d,3,7,10,11,12)

GUBBEEN CHORIZO, SCRAMBLED FREE-RANGE BALLYNERRIN FARM EGGS €14.50
served with sourdough toast (1a,1b,1d,3,7,10,12)

AVOCA SUPERBERRY GRANOLA €12.50
with Greek yogurt, brazil nuts, almonds, organic honey, mixed berry compote (1c,7,8b,8h,11,12)

POWER SEED PORRIDGE €10.95
with fruit compote, organic honey, pecan nuts & berries (1c,7,8f,11)

TOASTED AVOCA BREADS €5.95
with homemade preserves (1a,1b,1d,3,7,11)

HOMEMADE SCONES OR PASTRIES from €4.15
Please ask your server for today's selection

SIDES

Pan fried sausages (1a)	€4.95
Field Mushrooms (7)	€4.65
Grilled back bacon	€4.95
Ballynerrin farm free-range eggs (3,7) *(Poached or scrambled)*	€4.95
Clonakilty Black pudding	€4.95
Crushed avocado	€4.95
Grilled tomato	€3,15
Millbank Organic smoked salmon	€7.50

APERITIF

Hugo / Aperol Spritz or Elderflower Spritz	€10.50
Mimosa – Prosecco with a dash of orange	€9.00
Elderflower bellini – Prosecco with a dash of elderflower	€9.50
Prosecco with berries	€8.50
Homemade lemonade – still/sparkling	Glass €3.25 / Jug €8.75
Elderflower or mixed berry pressé - still/sparkling	Glass €3.25 / Jug €8.75
Juices – apple, orange, cranberry	€3.95

COFFEE

Espresso single/double		€3.60/€4.20
Macchiato single/double		€4.20/€4.40
Cafetière small/large		€4.00/€5.95
Cappuccino or Latte	small/large	€4.60/€4.95
Hot Chocolate		€5.25
Americano small/large		€4.30/€4.40
Flat White		€4.60
Chai Latte / Mocha		€5.40
Breakfast tea / Herbal tea		€3.50/€3.85
Shot of Syrup – Vanilla/Caramel/Hazelnut		€0.75
Alternative milk – Oat/Soya/Coconut/Almond		€0.50

ICED COFFEE AVAILABLE (please ask your server)

Allergen Information

1. Cereals containing gluten: 1a. wheat 1b. barley 1c. oats 1d. rye
2. Crustaceans 3.Eggs 4. Fish 5. Peanuts 6. Soya bean 7. Milk 8. Nuts: 8a. Hazelnuts 8b Almonds 8c. Pistachio 8d. Cashew 8e. Macadamia 8f. Pecan 8g. Walnut 8h. Brazil Nut 9. Celery 10. Mustard 11. Sesame Seed 12. Sulphur Dioxide & Sulphites 13. Lupin 14. Molluscs

All our beef is sourced from Irish farms. If you have any allergies, please inform a member of staff.
Please note there will be a 10% service charge on all tables of six or more people.
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.

Lunch

Served from 12.15 – 15.30pm(weekdays)
16.00pm(weekends)

Mount Usher

To Start:

Avoca soup of the day €9.95
with Avoca brown bread (please ask your server)

Avoca duck liver pate €12.50
with Armagnac & prunes, chutney, sourdough (Contains: la, 1d, 7, 8c, 10, 12)

Goats cheese Salad €13.95
heirloom tomato, beetroot, hazelnut crumb, basil oil (Contains: 1a,1b,7,8a,10,12)

Gambas pil pil €14.95
prawns in garlic & chilli oil with toasted sourdough (Contains: 1a,1b,2,7,10,12)
Suggestion: "The Miraval 'Studio' Rose, Southern Rhone, France is the perfect pair" (gl €11.50 bt €46.00)

Main Course:

Butternut squash & feta fritters €16.95
harissa hummus, pearl cous cous, flatbread (Contains: la, 3, 7, 11,12)

Toasted ciabatta €16.95
with roasted Irish chicken, grilled halloumi, oven roasted vine tomatoes, basil mayo (Contains: la, 3, 7, 10)

Baltimore mussel & prawn linguine €21.95
pasta with chilli, garlic & white wine cream sauce, baby spinach and parmesan cheese (Contains: 1a ,2, 3, 7, 14)

Avoca crab salad €20.95
celeriac remoulade, avocado, cucumber & grapefruit on brown bread (Contains: 1a, 1b, 2, 3, 7, 10, 11, 12)

Aromatic chicken caesar salad €20.95
cos lettuce, sourdough croutons, crispy parma ham (Contains: 1a, 1b, 3, 4 ,7, 10, 12)

Char-grilled steak sandwich €22.95
6oz striploin, toasted ciabatta, crispy shallots, rocket, rosemary fries & pepper sauce (Contains: 1a, 3, 7, 10, 12)

Pan-fried seabass fillet €22.95
sauteed asparagus, potato & wilted spinach, confit cherry tomato and spinach velouté (Contains: 4, 7)

Avoca beef burger €22.95
pancetta jam, smoked applewood cheese, gherkin & rosemary & maldon fries (Contains: 1a,1b,3,6,7,10,11,12)

Dish of the day (please ask your server) €20.95

Side Dishes €6.95

Courgette fries, firecracker mayo. (Contains: la, 3, 6, 10)
Maldon sea salt & rosemary fries. (Contains: 3,10)
Tender stem broccoli with garlic & chilli.
Creamy mash potatoes. (Contains: 7)

Avoca Desserts

Dubai chocolate mousse - served with shortbread biscuits (Contains:1a,3,7,8c,11) €10.50
Wexford strawberries eton mess €9.50
blend of crushed meringue, whipped cream, fresh Wexford strawberries & hazelnut praline (Contains: 3, 7, 8a, 8b)
Vanilla creme bruleé - served with shortbread biscuits (Contains:1a,3,7) €9.50
Apple & blackberry nut crumble €9.50
served with crème anglaise & salted caramel ice cream (Contains:1a,1c,3,7,8b)
Selection of ice cream & shortbread biscuits (Contains: 1a,7) €9.50
Cake of the day (please ask your server) €7.50 / €9.50

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Drinks

Aperitif

Aperol Spritz – Aperol, prosecco, soda, water & orange slice €10.50
Elderflower Spritz – Richmount Irish elderflower liquer, prosecco, sparkling water & slice of lemon €10.50
Hugo – Prosecco, lime juice, elderflower, fresh mint finished with sparkling water €10.50
Mimosa – Prosecco with a dash of orange €9.00
Elderflower bellini – Prosecco with a dash of elderflower €9.50
Prosecco with berries €8.50
Homemade Lemonade still/sparkling - Jug €8.75 – glass €3.25
Elderflower or mixed berry pressé still/sparkling - Jug €8.75 – glass €3.25
Softies: coke, coke zero, diet coke, fanta, Sanpellegrino lemon €3.50 €3.75
Juices: apple, orange, cranberry €3.25-€3.95

Tea & Coffee

Breakfast tea €3.50 - Herbal tea €3.85
Americano (€4.30/€4.40) Cappuccino/Latte (€4.60/€4.95) Flat white €4.60
Espresso (€3.60/€4.20) Macchiato (€4.20/€4.40) Cafetiére (€4.00/€5.95)
Mocha €5.40 - Hot chocolate €5.25 – Chai Latte €5.40
Syrups - vanilla, caramel, hazelnut €0.75
Alternative milk – Oat, Soya, Coconut, Almond €0.50
Iced coffee available (please ask your server)

White Wine

Duquesa de Valladollid Verdejo 2021, Rueda, Spain gl €8 btl €34
Cantina di Gambellara 'Monopolio' Pinot Grigio 2021, Italy gl €9 btl €36
Kaiken Clásico Chardonnay 2020, Mendoza, Argentina gl €9.5 btl €38
Kim Crawford Sauvignon Blanc 2021, Marlborough, New Zealand gl €11.50 btl €40

Red Wine

Ca' di Alte Pinot Nero 2019, Veneto, Italy gl €8 btl €34
Kaiken Clásico Malbec 2020, Mendoza, Argentina gl €8,50 btl €34
Bodegas LAN Rioja Crianza 2018, Spain gl €9.50 btl €38
Willunga 100, Grenache 2020, McLaren Vale, Australia gl €10.50 btl €40

Rosé/ Sparkling Wine

Miraval, 'Studio' Rose 2021 Southern Rhône, France gl €11.50 btl €46
Prosecco: Corte Alta, Veneto, Italy gl €8.50 btl €34
Lessini Durello DOC: 'Monopolio' Cantina di Gambellara btl €40

Non-alcoholic wines available - please ask your server

LUNCH

Beef bolognese, linguine pasta & parmesan (1a,3,9,12)

Breaded hake with rosemary fries (1a,3,4,7,10,12)

Plain beef burger with fries (1,1a,1b,3,7)

Chicken goujons with fries (1a,3,7,10)

Jumbo sausages with fries (1a,6,12)

(any of the above can be served with mash on request)

Mount Usher

KIDS

DRAW YOUR FAVOURITE DINNER

FOR DRINK

Orange Juice
Apple Juice
Mango smoothie
Strawberry smoothie

FOR DESSERT

Two scoops of ice cream (1a,7)
(vanilla,chocolate,strawberry,caramel)

OR

Chocolate chip cookie (1a,6,7)

€11.95

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