

AVOCA BREAKFAST

Bacon, Sausage, O'Neill's White & Black Pudding, Scrambled Eggs, Roast Tomato, Spelt & Honey Toast
(1a, 1b, 3, 6, 7, 10, 11, 12, 13)

17.95
MINI AVOCA BREAKFAST

Half size of our traditional Avoca Breakfast (Contains: 1a, 1b, 3, 6, 7, 10, 11, 12, 13)

11.95
AVOCA VEGAN BREAKFAST

Sautéed Mushrooms & Potatoes, Crushed Avocado, Grilled Tomato, Spicy Baked Beans, Sourdough Toast
(Contains: 1a, 1d)

15.95
BLUEBERRY & LEMON BUTTERMILK PANCAKES

Macadamia Nut Praline, Berries & Maple Syrup (Contains: 3, 7, 8e)

15.95
AVOCADO TOAST

Poached Eggs, Crushed Avocado, Confit Tomato, Sourdough Toast (Contains: 1a, 1d, 3, 10, 12)

15.50
CHORIZO SCRAMBLE

Chorizo Sausage, Scrambled Egg, Crushed Avocado, Sourdough Toast (Contains: 1a, 1d, 3, 7, 10)

14.50
AVOCA PORRIDGE

Berries, Muscovado, Maple Glazed Pecans, Bee Pollen & Honey (Contains: 1c, 7, 8f, 11)

10.95
SUPER BERRY GRANOLA

Greek yoghurt, Mixed Berry Compote & Maple Syrup (Contains: 1c, 7, 8b, 8h)

12.50
AVOCA TOAST

Selection of Avoca Toasted Breads (Contains: 1a, 1b, 1d, 3, 6, 7, 11, 12)

5.95

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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