

# Morning

last orders 12.00pm



## MOUNT USHER BREAKFAST €16.95

Scrambled free-range eggs, bacon, sausage, black pudding, grilled tomato, Avoca toast, chutney & mixed leaves - with tea or coffee (1a,1d,3,7,10,11,12)

## BLUEBERRY BUTTERMILK PANCAKES €15.50

with maple syrup, crème fraiche, mixed berry compote (3,7,8e)

## FREE RANGE POACHED EGGS & AVOCADO €14.50

with grilled tomato & sourdough toast (1a,1d,3,10,12)

## SCRAMBLED FREE-RANGE BALLYNERRIN FARM EGGS WITH SAUSAGES €14.50

with rocket & Avoca toast (1a,1d,3,7,10,11,12)

## CHORIZO, SCRAMBLED FREE-RANGE EGGS €14.50

served with sourdough toast (1a,1d,3,7,10,12)

## AVOCA SUPERBERRY GRANOLA €11.50

with Greek yogurt, brazil nuts, almonds, honey, mixed berry compote (1c,7,8b,8h,11,12)

## POWER SEED PORRIDGE €10.50

with fruit compote, honey, pecan nuts & berries (1c,7,8f,11)

## TOASTED AVOCA BREADS €5.95

with homemade preserves (1a,1d,3,7,11)

## HOMEMADE SCONES OR PASTRIES €4.15-4.50

(please ask your server)

### SIDES

- Pan fried sausages (1a) €4.95
- Field Mushrooms (7) €4.50
- Grilled back bacon €4.95
- Ballynerrin farm free-range eggs (3,7) €4.95  
*(Scrambled or poached)*
- Black pudding (1a) €4.95
- Crushed avocado €4.95
- Grilled tomato €2.95
- Millbank organic smoked salmon (4) €7.50

### TEA/COFFEE

- Espresso sgl €3.45 dbl €4.20
- Macchiato sgl €4.00 dbl €4.35
- Cafetière sml €3.90 lrg €5.95
- Cappuccino / Latte €4.25/4.45
- Hot Chocolate €4.00
- Americano €4.20/4.30
- Flat White €4.30
- Mocha €4.50
- Breakfast tea €3.10
- Herbal tea €3.30
- Shot of syrup - vanilla or caramel €0.55

### APERITIF

- Hugo – Prosecco, lime juice, elderflower, fresh mint finished with sparkling water €9.95
- Mimosa – Prosecco with a dash of orange €9.50
- Elderflower bellini – Prosecco with a dash of elderflower €9.50
- Prosecco with berries €8.50
- Jug of homemade lemonade still/sparkling €7.30
- Jug of elderflower or mixed berry pressé still/sparkling €8.75 – glass €3.25
- Juices – apple, orange €3.25 – €3.95

### 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)



## TO START

Soup of the day, Avoca brown bread (please ask your server) €9.50

Avoca duck liver pate, farmhouse chutney, sourdough (1a,1b,1d,7,8c,10,12) €11.50

Fivemiletown goats cheese, heirloom tomato, beetroot, hazelnut crumb, basil oil (7,8a,10,12) €12.95

Fresh prawn tacos, crushed avocado, pineapple salsa (1a,2,10,12) €14.95

## MAIN COURSE

Crab salad, celeriac remoulade, avocado, cucumber & grapefruit on brown bread (1a,2,3,7,10,11,12) €19.95

Croque monsieur, baked ham, mature cheddar, béchamel, mustard, farmhouse chutney (1a,3,6,7,10,11,12) €16.95

Sweet potato & black bean fritters, spiced cauliflower, harissa hummus (1a,5,10,11,12) €19.95

Aromatic chicken Caesar salad, cos lettuce, sourdough croutons, crispy pancetta (1a,1d,3,4,7,10,12) €19.95

Breaded hake, pea & fennel salad, tartare sauce, rosemary fries (1a,3,4,7,10,12) €22.95

Baltimore mussel & gambas linguine, white wine & garlic cream sauce (1a,2,3,7,12,14) €21.95

Beef burger, pancetta jam, smoked applewood cheese, gherkin, rosemary fries (1a,1b,3,6,7,10,11,12) €22.95

Dish of the day (please ask your server) €19.95

## SIDES €6.50

Tender stem broccoli with garlic & chilli (7)

Creamy mash potatoes (7)

Spiced roasted cauliflower

Rocket, parmesan, balsamic reduction (7,12)

Rosemary salted fries

## DESSERTS €9.50

Chocolate mousse, with a brown bread crumb and raspberry sorbet (1a,3,6,7)

Espresso creme brûlée, shortbread biscuits (1a,3,7)

Wexford strawberry eton mess, hazelnut praline (7,8a,8b)

Blueberry & apple, nut crumble with crème anglaise & salted caramel ice cream (1a,1c,3,7,8b)

Selection of ice cream with shortbread biscuits (1a,7)

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## LUNCH

Beef bolognese with linguine pasta and parmesan (1a,3,7,9,12)

Breaded hake with fries (1a,3,4)

Plain beef burger with fries (1a,1b,3,6,7,12)

Chicken goujons with fries Jumbo sausages with fries (1a,6,7,12)

*(any of the above can be served with mash (7) on request)*

## DRINKS

Orange Juice

Apple Juice

Mango smoothie

Strawberry smoothie

## DESSERT

Two scoops of ice cream (1a,3,7)

*(vanilla, chocolate, strawberry, caramel)*

OR

Chocolate chip cookie (1a,6,7)

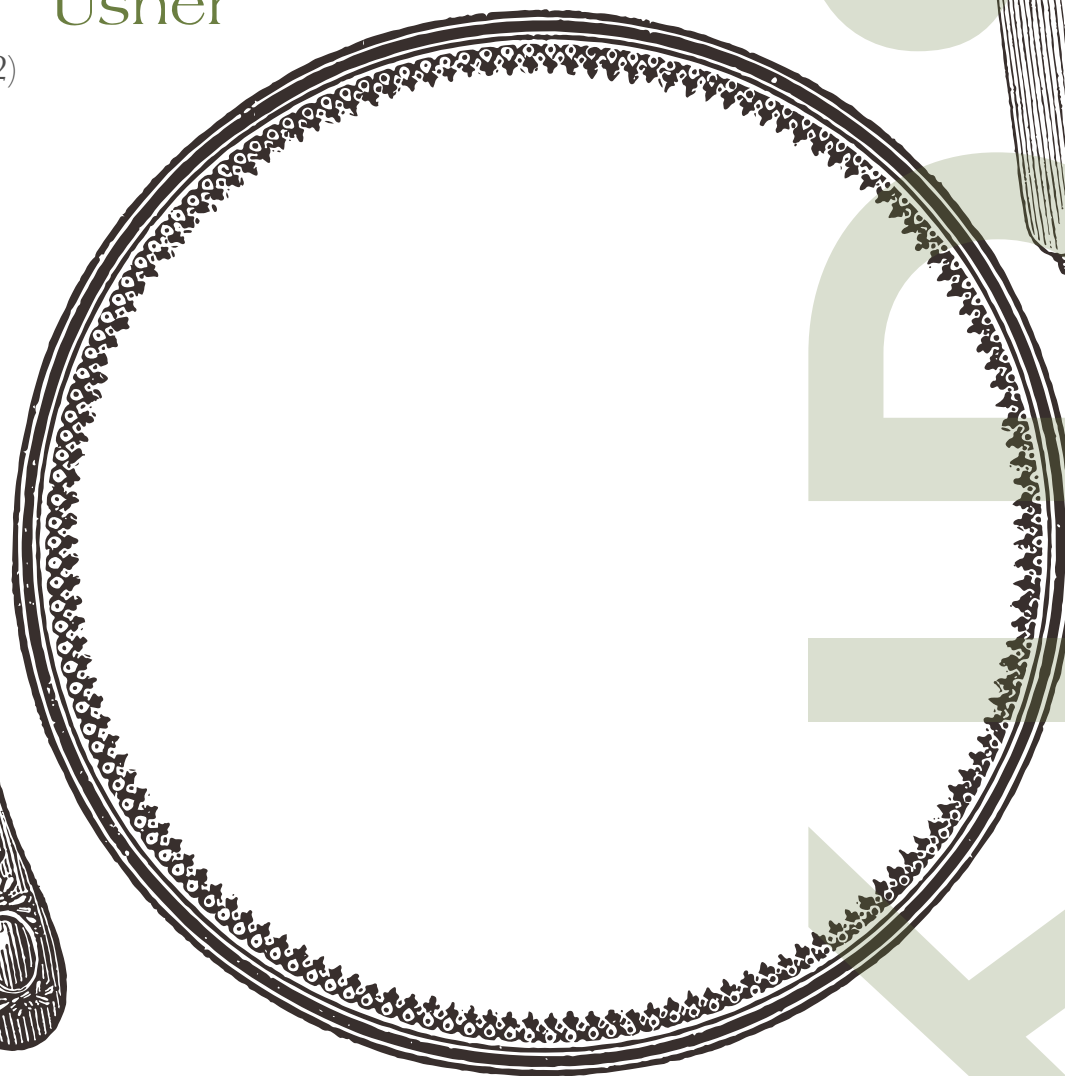
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**DRAW YOUR  
FAVOURITE DINNER**