

Breakfast

Mount Usher Breakfast – scrambled eggs, bacon, sausage, black pudding, grilled tomato, Avoca toast, chutney & organic leaves €14.25

Blueberry & lemon buttermilk pancakes with maple syrup, crème fraiche, mixed berry compote €12.95

Poached free-range eggs with crushed avocado, grilled tomato & sourdough toast €11.95

Scrambled free-range bushfarm eggs with pan-fried sausages, rocket & Avoca toast €11.95

Chorizo, scrambled eggs & sourdough toast €11.95

Power seed porridge, fruit compote, organic honey, pecan nuts & berries €7.95

Avoca superberry granola with Greek yogurt, brazil nuts, almonds, organic honey, mixed berry compote €8.95

Toast Avoca breads with homemade preserves €5.20

Sides:

Pan fried sausages €4.20

Field Mushrooms €3.95

Grilled back bacon €4.20

Scrambled bushfarm free-range eggs €4.20

Black pudding €4.20

Poached free-range eggs €4.20

Millbank organic smoked salmon €5.95

All our beef, chicken, lamb, pork & eggs are 100% Irish origin & sourced from members of Quality Assurance Schemes & local suppliers.

All of our breads are baked by Avoca daily.

Aperitif

Jug of homemade lemonade
still €7.30 sparkling €7.30

Jug of elderflower pressé
still €8.75 sparkling €8.75

Prosecco with berries €8.00

Smoothies €3.95

Softies €3.10

Juices €3.25-€3.95

Elderflower pressé €3.25

Mixed berry presse €3.25

Tea & Coffee

Tea €3.10

Herbal tea €3.30

Cafetière €3.90/€5.45

Americano reg €3.95 lg €4.10

Cappuccino reg €4.10 lg €4.35

Latte reg €4.10 lg €4.35

Flat white reg €4.10 lg €4.35

Espresso sg €3.25 db €3.80

Macchiato sg €4.10 db €3.80

Mocha €4.40

Hot chocolate €4.00

Loose leaf infusions

Peppermint €3.30

Mango & Strawberry €3.30

Elderflower & Lemon €3.30

Oriental sencha €3.30

Earl grey €3.30

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.

Lunch

Soup of the day served with Avoca brown bread
€7.50

Avoca duck liver pâté, fig chutney & sourdough
crostini €8.50

Avoca wild mushroom & butternut squash gnocchi
€10.95

Mussels, chorizo, white wine, garlic & cream
sauce, grilled sourdough €13.95

Avoca cured beetroot gravalax, crab meat, wasabi
paste €10.95

Mount Usher superfood salad, tenderstem, char-
grilled squash, quinoa, edamame beans, kale,
pickled red cabbage €17.95

Chicken supreme with a red wine jus, maple
roasted veg, duck fat roasted potatoes, butternut
squash purée €21.95

Croque monsieur, Avoca baked ham, mature
cheddar, mellow tallow mustard & Béchamel with
a green salad & farmhouse chutney €15.95

Mussel & prawn linguine €24.95

Avoca beef burger, brioche bun, caramelised onion
jam, smoked applewood cheese, gherkin, rosemary
fries €21.95

Avoca kale, quinoa, Irish sweet potato & feta
fritters, red pepper & harissa hummus, tzatziki,
broccoli tabbouleh €18.95

Side dishes €5.45

Tender stem broccoli with garlic & butter

Creamy mash

Maple roasted veg

Maldon sea salt & rosemary fries

Desserts €7.25

Dark chocolate, hazelnut & orange tart

Avoca creme brûlée

Winter blackberry cheesecake

Blueberry & apple, nut crumble with homemade

crème anglaise & salted caramel ice cream

Selection of ice cream with shortbread biscuits

*All our beef, chicken, lamb, pork & eggs are 100% Irish origin
& sourced from members of Quality Assurance Schemes & local
suppliers.*

All of our breads are baked by Avoca daily.

Aperitif

	Jug of homemade
lemonade	
still	€7.30
sparkling	€7.30
Jug of elderflower pressé	
still	€8.75
sparkling	€8.75
Prosecco with berries	€8.00
Smoothies	€3.95
Softies	€3.10
Juices	€3.25-€3.95
Elderflower pressé	€3.25
Mixed berry presse	€3.25

Tea & Coffee

Tea	€3.10
Herbal tea	€3.30
Cafetière	€3.90/€5.45
Americano	reg €3.95 lg €4.10
Cappuccino	reg €4.10 lg €4.35
Latte	reg €4.10 lg €4.35
Flat white	reg €4.10 lg €4.35
Espresso	sg €3.25 db €3.80
Macchiato	sg €4.10 db €3.80
Mocha	€4.40
Hot chocolate	€4.00

Loose leaf infusions

Peppermint	€3.30
Mango & Strawberry	€3.30
Elderflower & Lemon	€3.30
Oriental sencha	€3.30
Earl grey	€3.30

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.*