

# Breakfast

## Morning

Avoca breakfast; bacon, sausages & scrambled eggs, roast tomato & brown toast €12.95

Gluten free blueberry & macadamia nut pancakes with berries & maple syrup €9.95

Poached eggs & sourdough, beetroot hummus, kale, halloumi, pumpkin seed dukka €10.95

Baked eggs Shakshuka, lemon yoghurt, dukka, sourdough, confit tomatoes €11.95

Chorizo scrambled eggs, avocado, sourdough, confit tomato, rocket€ €10.95

Avoca porridge, berries, maple pecans, muscovado, bee pollen & seeds, honey €6.50

Super berry granola, Greek yoghurt, blueberry & apple, ginger compote, highbank organic Irish syrup €6.95

Selection of Avoca's toasted breads €4.95

Scones €3.35

Brown, date, Mixed Berry, Fruit, Plain

Pastries €2.95

Danish, Croissant, Pain au chocolate

Sides €3.95

Breakfast sausages // Poached eggs

Irish back bacon // Scrambled eggs

Creamy herbed field mushrooms

€

Millstream oak smoked salmon €€4.50

Avocado €€1.95 // Tomatoes €€1.95

## Morning drinks

### Bubbles

Prosecco €8.00

Mimosa €9.00

### By the Glass

Freshly squeezed orange juice €3.95

Pressed apple juice €3.50

Strawberry & Banana Smoothie €3.25

### By the Jug

Elderflower Presse €7.95

Homemade Lemonade €7.95

Sparkling Berry Lemonade €8.45

### Teas €3.00

#### **Earl Grey 1864**

Tea leaf flavoured with bergamot

#### **Organic Sencha Green Tea**

Bright, green & fresh leaves

#### **South of France**

Hibiscus, blackcurrants, sunflowers, berries, papaya & apples

#### **Shou Mei**

A rich & fragrant white tea with a hint of vanilla and bamboo

#### **Rooibos Citrus & Ginger**

Enhanced with red peppercorns, ginseng & orange blossom

#### **Put The Cat Out**

Chamomile flowers with lavender. Helps anxiety and insomnia

#### **Organic Nana Mint**

Pure Moroccan spearmint perfectly balanced with a lingering sweet, smooth and cooling finish

#### **Breakfast Tea**

Refined builders brew from Bewleys

### Coffee

large small

**Cafetière** €4.95 €2.95

**Americano** €3.00 €2.90

**Cappuccino** €3.25 €3.05

**Latte** €3.25 €3.05

**Flat White** €3.00 €3.05

**Espresso** €3.00 €2.25

**Macchiato** €3.00 €2.25

**Mocha** €3.40

**Hot Chocolate** €3.50

Due to demand at the weekend it is **not** possible to make alterations to the above menu. Apologies for the inconvenience. If you have any dietary requirements please inform a member of staff prior to ordering- allergen list available

*Plus 10% service received entirely by staff*

# Lunch Menu

## Aperitif

Jug of elderflower pressé		€7.95
Jug of homemade lemonade	still €5.95/sparkling	€7.95
Jug of berry lemonade	still €6.45/sparkling	€8.45
Prosecco & raspberries		€8.00

Spiced lentil, turmeric & coconut soup,  
cumin spiced yoghurt, fresh coriander & Avoca brown bread €6.45

Duck liver parfait, port reduction, fig chutney & sour dough crostini €9.95€

Roast scallops, burnt apple puree, citrus fennel, radish, quinoa, lemon dressing, Kilmac garden leaves €14.95

Fillet of Cod, sautéed baby gem, peas, chargrilled baby potatoes,  
heirloom carrots, beurre blanc €20.50

Broccoli, quinoa, sweet potato & parmesan fritters, broccoli, mint & pomegranate tabbouleh, romesco, beetroot hummus, labneh, hummus, dukka & flat bread €15.95

Fivemiletown goats cheese salad, carrots, golden beetroot, crispy cavolo nero & toasted hazelnuts €14.95

Poulet Bonne Femme half chicken & power bowl salad: chargrilled sweet potato, broccoli, mint & pomegranate tabbouleh, kale, lentil shoots,  
preserved lemon yoghurt €16.95

Confit duck leg salad, Irish green beans, red quinoa, peaches, pickled carrots, pomegranate & Kilmac garden leaves €16.95

Higgins beef burger, brioche bun, caramelised onion jam, smoked Applewood cheddar, homemade gherkins,  
French fries €15.95

Beef bourguignon, champ potatoes, parsley & garlic buttered heirloom carrots €14.95

Dingle Bay crab salad, celeriac & apple remoulade, fennel & citrus, mellow yellow mustard dressing, spelt croutons €16.95

## Sides

Pan fried broccoli, chilli, garlic & toasted almonds €3.95

Green mixed leaf salad, lemon dressing €3.95

French fries with rosemary salt €4.95

Creamy mash potato €3.95

Please let us know of any dietary requirements

*plus 10% service received entirely by staff* All our beef, poultry, lamb, pork & eggs are 100% Irish origin & sourced from members of Quality Assurance Schemes & local suppliers.

# Lunch Dessert

## Desserts

Orange & almond cake, confit orange, dark chocolate ganache

Dark chocolate & raspberry tart, Chantilly cream, raspberry sorbet

Strawberry & Irish rhubarb knickerbocker glory€

Blackberry, elderflower & crème fraiche panna cotta, maple glazed pecans

Selection of Irish ice creams & sorbets, crushed pistachios, berries and biscotti

€6.50

## Mini Desserts

Mini strawberry & rhubarb knickerbocker glory

Mini Dark chocolate & raspberry tart

Mini blackberry & elderflower panna cotta

€€3.95

**Trio of mini desserts €9.95**

**Jurancon, France, 2015, 13% €7.60**

Intense tropical fruit, citrus fruit, white flower and apricot with a discreet and elegant touch of oak, the racy acidity is ever present and compliment to perfection the full body and gorgeous sweetness of the wine.

Barao De Vilar, Tawny Port, Portugal 19.5% €9.00

This Port is a blend matured in small oak vats.  
The aroma is a perfect combination of ripe fruit with dry fruit & cinnamon.

## Coffees

Cafetière of coffee	€4.95
Americano	€3.00
Cappuccino	€3.25
Latté	€3.15
Espresso	€3.00
Flat White	€3.05
Mocha	€3.40
Hot chocolate	€3.50
Baileys Coffee	€6.95
Irish Coffee	€6.95

## Teas

Tea	€3.00
Sencha green	
Shou Mei White	
Chamomile	
Rooibos Citrus & Ginger	
Organic Nana Mint	
Earl Grey	
South of France Berry	

## *Set Lunch Menu*

### *Starters*

Spiced lentil, turmeric & coconut soup,  
cumin spiced yoghurt, fresh coriander and Avoca brown bread

Duck liver parfait, port reduction, fig chutney & sour dough crostini

Dingle Bay crab salad, celeriac & apple remoulade, fennel & citrus, mellow yellow mustard  
dressing, spelt croutons

### *Mains*

Fillet of Cod, sautéed baby gem, peas, chargrilled baby potatoes,  
heirloom carrot, beurre Blanc

Higgins beef burger, brioche bun, caramelised onion jam, smoked Applewood cheddar, homemade  
gherkins, French fries

Broccoli, quinoa, sweet potato & parmesan fritters, broccoli,  
mint & pomegranate tabbouleh, romesco, labneh, beetroot hummus,  
hummus with flat bread

Poulet Bonne Femme half chicken & power bowl salad: chargrilled sweet potato, broccoli, mint &  
pomegranate tabbouleh, kale, lentil shoots,  
preserved lemon yoghurt

### *Dessert*

Dark chocolate & raspberry tart, Chantilly cream, raspberry sorbet

Blackberry, elderflower & crème fraiche panna cotta, maple glazed pecans

Tea or filter coffee

## Dinner Set menu

### *Starters*

Avoca soup with bread (see server)

Goats cheese croquettes, burnt apple puree, pickled beetroot & toasted pecans

Duck liver parfait, port reduction, fig chutney & sour dough crostini

### *Mains*

Pan-fried Halibut with a crab crust, samphire, garden peas,  
chorizo, turkey veloute & charred baby potatoes

Pan fried Greshingham duck, celeriac & potato gratin, butternut squash puree, confit Savoy  
cabbage, rich jus

Higgins 28 day aged 10oz ribeye steak, confit shallots, wild mushrooms,  
café de Paris butter, beef jus & French fries (€5 supplement)

Broccoli, quinoa, sweet potato & parmesan fritters, broccoli,  
mint & pomegranate tabbouleh, romesco, labneh, beetroot hummus,  
hummus with flat bread

### *Dessert*

Dark chocolate & raspberry tart, Chantilly cream, raspberry sorbet

Blackberry, elderflower & crème fraiche panna cotta, maple glazed pecans

Tea or filter coffee

# Dinner a La Carte

## *Aperitif*

Prosecco with raspberries €8.00

Elderflower bellini €9.00

## *Starters*

Spiced lentil, turmeric & coconut soup,  
cumin spiced yoghurt, fresh coriander & Avoca brown bread € €6.95

Whole pan-fried quail, celeriac & lentil risotto, truffle dressing € €11.00

Duck liver parfait, port reduction, fig chutney & sour dough crostini €9.95

Maple glazed pork belly, scallops, pickled veg, winter slaw, soy & mango dressing €12.50

Wild mushroom & butternut squash gnocchi, soaked golden raisins, tarragon cream  
with a Clonakilty black pudding crush €9.95

Goats cheese croquettes, beetroot puree, pickled beetroot & toasted pecans €9.95

## *Mains*

Pan-fried Halibut with a crab crust, samphire, garden peas,  
chorizo, turkey veloute & charred baby potatoes €23.95

Pan fried Greshingham duck, celeriac & potato gratin, butternut squash puree &  
confit savoy cabbage €22.95

Broccoli, quinoa, sweet potato & parmesan fritters, broccoli, mint & pomegranate tabbouleh,  
romesco, beetroot hummus, labneh, hummus with flat bread €18.95

Higgins 28 day aged 10oz ribeye steak, confit shallots, wild mushrooms,  
café de Paris butter, beef jus & French fries €28.00

Slow cooked 8 hour beef cheek, onion puree, glazed baby carrots & celeriac mash €20.95

Baltimore mussels & gambas prawn linguini, fresh chilli, garlic samphire,  
baby spinach & parmesan cream €21.95

Wild Wicklow wood pigeon, wilted baby spinach, puy lentils, pumpkin puree &  
parsnip crisps €21.95

## *Side dishes*

Pan fried broccoli, chilli & toasted almonds €3.95

Green mixed leaf salad, lemon dressing €3.95

Creamy mash potato €3.95

French fries €4.75

plus 10 % service received entirely by staff  
All our beef, chicken, lamb, pork & eggs are 100% Irish origin & sourced from members of  
Quality Assurance Schemes & local suppliers.

# Dinner Dessert

## Desserts

Orange & almond cake, confit orange, dark chocolate ganache

Dark chocolate & raspberry tart, Chantilly cream, raspberry sorbet

Strawberry & Irish rhubarb knickerbocker glory€

Blackberry, elderflower & crème fraiche panna cotta, maple glazed pecans

Selection of Irish ice creams & sorbets, crushed pistachios, berries and biscotti

€6.95

Selection of cheeses from Avoca cheese mongers for two, sourdough crostini,  
Farmhouse chutney€ €15.95

Irish Coffee €6.95

Baileys coffee €6.95

**Jurancon**, France, 2015, 13% €7.60

Intense tropical fruit, citrus fruit, white flower and apricot with a discreet  
and elegant touch of oak, the racy acidity is ever present  
and compliment to perfection the full body and gorgeous sweetness of the wine.

Barao De Vilar, Tawny Port, Portugal 19.5% €9.00

This Port is a blend matured in small oak vats.  
The aroma is a perfect combination of ripe fruit with  
dry fruit & cinnamon.

Cafetière of coffee	€€4.95	Tea	€€3.00
Americano	€€3.00	Sencha green tea	€€3.00
Cappuccino	€€3.25	Shou Mei White	€€3.00
Latté	€€3.15	Camomile	€€3.00
Flat white	€€3.05	Earl Grey	€€3.00
Espresso	€€3.00	Organic nana mint	€3.00
Mocha	€€3.40	Rooibos citrus & ginger	€€3.00
Hot chocolate	€€3.50	Berry tea	€€3.00

*Decaffeinated coffee available on request*

plus 10 % service received entirely by staff

## Dinner Set menu

### *Starters*

Avoca soup with bread (see server)

Goats cheese croquettes, burnt apple puree, pickled beetroot & toasted pecans

Duck liver parfait, port reduction, fig chutney & sour dough crostini

### *Mains*

Pan-fried Halibut with a crab crust, samphire, garden peas,  
chorizo, turkey veloute & charred baby potatoes

Pan fried Greshingham duck, celeriac & potato gratin, butternut squash puree, confit Savoy  
cabbage, rich jus

Higgins 28 day aged 10oz ribeye steak, confit shallots, wild mushrooms,  
café de Paris butter, beef jus & French fries (€5 supplement)

Broccoli, quinoa, sweet potato & parmesan fritters, broccoli,  
mint & pomegranate tabbouleh, romesco, labneh, beetroot hummus,  
hummus with flat bread

### *Dessert*

Dark chocolate & raspberry tart, Chantilly cream, raspberry sorbet

Blackberry, elderflower & crème fraiche panna cotta, maple glazed pecans

Tea or filter coffee



## THURSDAY NIGHT MENU

2 course €23.95 or 3 course €28.95

### *Starters*

Spiced lentil, turmeric & coconut soup,  
cumin spiced yoghurt, fresh coriander and Avoca brown bread

Dingle bay crab salad, celeriac remoulade, mustard dressing, citrus salad & spelt crouton

Duck liver parfait, port reduction, fig chutney & sour dough crostini

Goats cheese croquettes, burnt apple puree, pickled beetroot & toasted pecans

Wild mushroom & butternut squash gnocchi, soaked golden raisins, tarragon cream,  
with a Clonakilty black pudding crush

### *Mains*

Baltimore mussels & Gambas prawn linguini, fresh chilli, garlic samphire,  
baby spinach & parmesan cream

Pork belly, fondant potato, celeriac puree, sautéed baby kale, roast beetroot & red wine jus

Higgins beef burger, brioche bun, caramelised onion jam, smoked Applewood cheddar,  
homemade gherkins, French fries

Beef bourguignon, champ potatoes, parsley & garlic buttered heirloom carrots

Higgins 28-day aged 10oz rib eye steak, French beans, caramelised onion puree  
French fries, Truffle butter (€5 supplement)

Panfried Cod, fennel & spinach veloute, tenderstem broccoli, tomato & caper salsa & chive mash

Broccoli, quinoa, sweet potato & parmesan fritters, broccoli, mint & pomegranate tabbouleh,  
romesco, labneh, beetroot hummus, hummus with flat bread

### *Sides*

Chili & garlic broccoli, toasted flaked almonds €3.95

Green mixed leaf salad, lemon dressing €3.95

French fries with rosemary salt & horseradish mayonnaise €4.75

Creamy mash potato €3.95

### *Desserts*

Orange & almond cake, confit orange, dark chocolate ganache

Dark chocolate & raspberry tart, Chantilly cream, raspberry sorbet

Strawberry & Irish rhubarb knickerbocker glory€

Blackberry, elderflower & crème fraiche panna cotta, maple glazed pecans

plus 10% service received entirely by staff

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