

## BREAKFAST MENU

### Bubbles

Prosecco €8.00 Mimosa €9.00

### By the Glass

Freshly squeezed orange juice €3.95  
Pressed apple juice €3.25  
Strawberry & Banana Smoothie €3.70

### By the Jug

Elderflower Presse €8.50  
Homemade Lemonade €8.50  
Sparkling Berry Lemonade €8.50

### Morning

Avoca breakfast; bacon, sausages, Higgins black pudding & scrambled eggs, roast tomato, honey & spelt toast €14.10

Blueberry & macadamia nut pancakes with berries & maple syrup €10.95

Poached eggs, crushed avocado, confit tomato, honey & spelt toast €10.45  
add smoked salmon €2.95

Baked eggs Shakshuka, lemon yoghurt, dukka, sourdough, confit tomatoes €12.45

Chorizo & smoked paprika potatoes, poached eggs, cumin yoghurt, romesco €13.50

Avoca porridge, berries, maple pecans, muscovado, bee pollen & seeds, honey €6.95

Super berry granola, Greek yoghurt, blueberry & apple, ginger compote, highbank organic Irish syrup €7.25

Selection of Avoca toasted breads €5.20

### Sides €4.40

Breakfast sausages // Poached eggs // Irish back bacon // Scrambled eggs

Creamy herbed field mushrooms // Higgins black pudding

Millstream oak smoked salmon // Avocado €3.15 // Tomatoes €2.05

### Scones €3.65

Brown, date, Mixed Berry, Fruit, Plain

### Pastries €3.40

Danish, Croissant, Pain au chocolate

### Tea

Breakfast €3.00 // Herbal Teas : Earl Grey, Organic Green Tea, Mixed Berry, White, Rooibos Citrus & Ginger, Camomile, Organic Mint €3.30

### Coffee

Americano €3.60 // Cappuccino €3.90 // Latte €3.90 // Flat White €3.65, // Mocha €4.00  
Cafetière €3.25 Reg €5.45 Lg // Espresso €2.25 Reg €3.00 Lg // Macchiato €2.90 Reg €3.40 Lg  
Hot Chocolate €4.00

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	€8.50
Jug of homemade sparkling lemonade	€8.50
Jug of berry sparkling lemonade	€8.50
Prosecco & raspberries	€8.00

### Starters

Tuscan white bean & rosemary soup, sour dough and olive oil croutons  
& herb gremolata €€7.10

Duck liver parfait, port reduction, fig chutney & sour dough crostini €10.95

Seared scallops & black pudding, cauliflower puree, jamon serrano,  
tarragon oil & pistachio €€14.95

### Mains

Seared Cod, wild mushroom, truffle & spinach, celeriac puree,  
confit baby potatoes, jus €€22.95

Broccoli, quinoa, sweet potato & parmesan fritters, broccoli, mint & pomegranate tabbouleh, romesco, beetroot  
hummus, labneh, hummus, dukka & flat bread €17.20

Poulet Bonne Femme rotisserie half chicken & caeser salad €18.70

Risotto Primavera, char grilled baby veg & sundried tomato pesto €18.00

Curried cauliflower, feta & piccalilli salad, pistachio, pomegranate & dukka €16.65

Higgins beef burger, brioche bun, caramelised onion jam, smoked Applewood cheddar, homemade gherkins,  
French fries €17.65

Lamb tagine, giant couscous s & mixed leaves salad, lemon yoghurt,  
grilled flat bread €17.20

Mussels, chorizo, white wine, garlic & cream sauce, grilled sour dough, romesco €16.65

### Sides

Teriyaki tenderstem broccoli, peanuts, coconut €4.70

Spring mixed leaf salad €4.70

Confit baby potatoes, roast garlic aioli €4.70

French fries with rosemary salt €4.70

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

## Desserts

Warm sticky toffee & date pudding, vanilla ice-cream, pecans, treacle sauce

Blood orange cheesecake with a ginger crumb

Salted caramel chocolate tart, hazelnut praline, chantilly cream

Irish rhubarb & vanilla panna cotta

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

€7.55

## Mini Desserts

Mini blood orange cheesecake with a ginger crumb

Mini salted caramel chocolate tart

Mini rhubarb & vanilla panna cotta

€€4.15

**Trio of mini desserts €10.95**

**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	€5.45
Americano	€3.60
Cappuccino	€3.90
Latté	€3.90
Espresso	€3.00
Flat White	€3.65
Mocha	€4.00
Hot chocolate	€4.00
Baileys Coffee	€6.95
Irish Coffee	€6.95

## Teas

Tea	€3.00
Sencha green	€3.30
Shou Mei White	€3.30
Chamomile	€3.30
Rooibos Citrus & Ginger	€3.30
Organic Nana Mint	€3.30
Earl Grey	€3.30
South of France Berry	€3.30

## SET LUNCH MENU

### *Starters*

Tuscan white bean & rosemary soup, sour dough and olive oil croutons  
& herb gremolata

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

Curried cauliflower, feta & piccalilli salad, pistachio, pomegranate & dukka

### *Mains*

Seared Cod, wild mushroom, truffle & spinach, celeriac puree,  
confit baby potatoes, jus

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 rotisserie chicken & caesar salad

### *Dessert*

Salted caramel chocolate tart, hazelnut praline, Chantilly cream

Irish rhubarb & vanilla panna cotta

Tea or filter coffee

## DINNER MENU

### *Aperitif*

Prosecco with raspberries €8.00

Elderflower bellini €9.00

### *Starters*

Tuscan white bean & rosemary soup, sour dough and olive oil croutons  
& herb gremolata €7.25

Beetroot cured salmon gravalax, dressed crab, cucumber, avocado & wasabi €11.50

Duck liver parfait, port reduction, fig chutney & sour dough crostini €10.40

Glazed pork belly, black pudding bon-bons, spiced beetroot puree, charred spring onion,  
potato crisp with a peach & cardamom chutney €13.05

Wild mushroom & butternut squash gnocchi, soaked golden raisins, tarragon cream  
with braised rabbit leg €10.40

Goats cheese croquettes, beetroot puree, pickled beetroot & toasted pecans €10.40

### *Mains*

Pan Seared Atlantic cod, artichoke puree, buttered samphire, baby leeks,  
pomme dauphine & chanterelle mushrooms €24.95

Pan fried Greshingham duck, buttered cavolo nero, heirloom carrots, sweet potato  
fondant, baby fennel & a red wine jus €23.90

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 €29.20

Slow cooked 8 hour beef cheek, onion puree, glazed baby carrots & celeriac mash €21.85

Baltimore mussels & gambas prawn linguini, fresh chilli, garlic samphire,  
baby spinach & parmesan cream €22.90

Roast rump of Wicklow lamb, chive mash, ratatouille, feta cheese, confit tomatoes,  
red wine jus, basil pesto & black olive tapenade €22.90

### *Side dishes*

Pan fried broccoli, chilli, garlic & toasted almonds €4.70

Winter mixed leaf salad, fennel, orange, pomegranate, labneh, dukka €4.70

Confit baby potatoes, roast garlic aioli €4.70

French fries with rosemary salt €4.70

plus 10 % service received entirely by staff  
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Quality Assurance Schemes & local suppliers.

## Desserts

Warm sticky toffee & date pudding, vanilla ice-cream, pecans, treacle sauce

Blood orange cheesecake with a ginger crumb

Salted caramel chocolate tart, hazelnut praline, chantilly cream

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Irish poached rhubarb and vanilla panna cotta

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

**€7.25**

Selection of cheeses from Avoca cheese mongers for two, sourdough crostini,  
Farmhouse chutney € **€16.65**

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	€€5.45	Tea	€€3.00
Americano	€€3.60	Sencha green tea	€€3.30
Cappuccino	€€3.90	Shou Mei White	€€3.30
Latté	€€3.90	Camomile	€€3.30
Flat white	€€3.65	Earl Grey	€€3.30
Espresso	€€3.00	Organic nana mint	€3.30
Mocha	€€4.00	Rooibos citrus & ginger	€€3.30
Hot chocolate	€€4.00	Berry tea	€€3.30

*Decaffeinated coffee available on request*

plus 10 % service received entirely by staff

## THURSDAY NIGHT MENU

2 course €26.00 or 3 course €32.00

### *Starters*

Tuscan white bean & rosemary soup, sour dough and olive oil croutons  
& herb gremolata

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 braised rabbit leg

Dingle Bay crab salad, soft herbs, confit tomatoes, pineapple, chilli, dressed baby  
spinach & a lemon dressing

### *Mains*

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

Pork belly, fondant potato, celeriac puree, buttered heirloom carrots, baby fennel,  
new season asparagus, wilted spinach & red wine jus

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

Lamb tagine, giant couscous s & mixed leaves salad, lemon yoghurt,  
grilled flat bread

Higgins 28 day aged 10oz ribeye steak, confit shallots, wild mushrooms,  
café de Paris butter, beef jus & French fries (€6 supplement)

Pan Seared Atlantic cod, artichoke puree, buttered samphire, baby leeks, pomme dauphine & chanterelle mushrooms

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

### *Sides*

Pan fried broccoli, chilli, garlic & toasted almonds €4.70

Winter mixed leaf salad, fennel, orange, pomegranate, labneh, dukka €4.70

Confit baby potatoes, roast garlic aioli €4.70

French fries with rosemary salt €4.70

### *Desserts*

Blood orange cheesecake with a ginger crumb base

Salted caramel chocolate tart, hazelnut praline, Chantilly cream

Warm sticky toffee & date pudding, vanilla ice-cream, pecans, treacle sauce

Irish rhubarb & vanilla panna cotta

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