



fern | house

MORNING

Breakfast Last Orders - 11.00 Monday - Sunday

Avoca Breakfast: Bacon, Sausage, Black Pudding, Scrambled Eggs, Roast Tomato, Spelt & Honey Toast (1,3,6,7,10,11,12,13) €16.50

Blueberry & Lemon Buttermilk Pancakes with Berries & Maple Syrup (3, 7) €14.70

Poached Eggs, Crushed Avocado, Confit Tomato, Sourdough Toast (1,3, 12) €13.55

Chorizo Scramble Egg, Crushed Avocado, Sourdough Toast (1,3, 7) €13.55

Baked Egg Shakshuka, Sourdough Toast (1,3) €13.55

Avoca Porridge, Berries, Maple Pecans, Muscovado, Bee Pollen & Seeds, Honey (8, 11) €9.05

Super Berry Granola, Greek Yoghurt, Mixed Berry Compote, Honey (7) €10.15

Selection of Avoca Toasted Breads (1,3, 7, 11, 12) €5.95

sides

Breakfast Sausages €4.65

Poached Eggs €4.65

Irish Back Bacon €4.65

Scrambled Eggs €4.65

Side of Tomato €2.55

Black Pudding €4.65

Bailey & Kish Smoked Salmon €6.75

Avocado €4.80

Field Mushrooms €4.50

Scones

Whole-Wheat, Pear, Mixed Berry, Fruit, Plain

All served with butter and jam €4.30

Pastries

Danish, Croissant, Pain au Chocolat €4.30

tea

Breakfast tea €3.10

Herbal Teas €3.25

(Earl Grey, Green, Mixed Berry, Rooibos, Lemon & Ginger, Chamomile, Mint)

coffee

Espresso/Macchiato

€3.25 Sgl €3.80 dbl

Cafetiere €3.90 sml €5.95 lrg

Cappuccino / Latte €4.35

Hot chocolate €4.00

Americano €4.10

Flat white €4.10

Mocha €4.40

juice

Fresh Squeezed Orange €3.95

Elder Flower Presse– Glass €3.25/Jug €8.75

Lemonade – Glass €3.25/Jug €8.75

Allergen Information

1. Cereals Containing Gluten

2. Crustaceans

3. Eggs

4. Fish

5. Peanuts

6. Soya Bean

7. Milk

8. Nuts

9. Celery

10. Mustard

11. Sesame Seed

12. Sulphur Dioxide & Sulphites

13. Lupin

14. Molluscs

Plus a 10% service charge for tables of 6 or more.

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 & surroundings.



to start

Avoca Soup of the Day served with Homemade Brown Bread (1, 3, 7)	€8.20
Pan Seared Scallops, Black Pudding, Fennel & Blood Orange Salad (1, 7, 12, 14)	€13.35
Gambas Prawns Pil-Pil, Wilted Spinach, Chilli, Spring Onions, Sourdough (1,2, 7, 12)	€13.25
Avoca Chicken Liver Pâté, Fig Chutney, Toasted Sourdough Crostini (1, 7, 12)	€10.25
Blue Cheese & Fig Salad, Pickled Carrots, Toasted Walnuts (1, 7, 12)	€9.25

main course

Avoca Sweet Potato & Black Bean Fritters (1, 7, 11, 12) Bulgar Wheat, Spinach & Cauliflower, Tahini Dressing	€19.55
Vegetable & Rice Noodle Stir-fry (6) Chilli, Spring Onion, Baby Pak Choi, Edamame Beans, Tofu, Vegetable Broth	€17.50
Pan Fried Fillet of Cod Carrot Purée, Wilted Spinach & Parisian Baby Potato	€22.65
Baltimore Mussels & Gambas Prawns Linguine (1, 2, 3, 7, 12, 14) Baby Spinach, Samphire, White Wine Velouté	€20.55
Roast Chicken Supreme (1, 3, 7) Ricotta & Spinach Ravioli, Seasonal Asparagus, Baby Carrots, Edamame Beans	€22.65
Avoca 8oz Beef Burger (1, 7, 12) Brioche Bun, Onion Jam, Smoked Applewood Cheddar, Homemade Pickles, Rosemary Fries	€22.65
Marinated Cajun Chicken Burger (1, 3, 7, 12) Brioche Bun, Blue Cheese Mayo, Baby Gem Lettuce, Tomato, Blue Cheese & Rosemary Fries	€22.65
Roast Rump of Lamb (7, 12) Butter Spring Vegetable, Creamy Herb Mash, Rich Lamb Jus	€25.70

All our beef & lamb is sourced from Irish farms.

sides

Roast Chilli & Garlic Tenderstem Broccoli	€6.15
Champ Mash Potato (7)	
French Fries with Rosemary Salt	
Maple Roast Vegetable	

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Dessert Menu

Pistachio & Orange Cake, Poached Rhubarb, Vanilla Ice Cream (3,7,8) €7.50

White Chocolate & Vanilla Panna Cotta, Strawberry Ice Cream. (7) €7.50

Avoca Lemon Tart, Italian Meringue, Vanilla Ice Cream (1,3) €7.50

Mint Chocolate Mousse, Raspberry Sorbet (1,3,7,8) €7.50

Passionfruit Cheesecake, Coconut Sorbet (1,7) €7.50

Selection of Avoca Ice-Cream (3,7) €6.95

Tea

Afternoon Tea €3.10

Herbal Teas €3.25

(Earl Grey, Green, Mixed Berry, Rooibos, Lemon & Ginger, Chamomile, Mint)

Coffee

Espresso/Macchiato	€3.25 Single	€3.80 Double
Cafetière	€3.90 Small	€5.95 Large
Cappuccino	€4.10 Small	€4.35 Large
Latte	€4.10 Small	€4.35 Large
Americano	€3.95 Small	€4.10 Large
Flat White	€4.10	
Mocha	€4.40	
Hot Chocolate	€4.00	

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