

Breakfast

Mount Usher Breakfast – scrambled eggs, bacon, sausage, black pudding, grilled tomato, Avoca toast, chutney & organic leaves €16.50

Blueberry & lemon buttermilk pancakes with maple syrup, crème fraiche, mixed berry compote €14.70

Poached free-range eggs with crushed avocado, grilled tomato & sourdough toast €13.55

Scrambled free-range bushfarm eggs with pan-fried sausages, rocket & Avoca toast €13.55

Chorizo, scrambled eggs & sourdough toast €13.55

Power seed porridge, fruit compote, organic honey, pecan nuts & berries €9.05

Avoca superberry granola with Greek yogurt, brazil nuts, almonds, organic honey, mixed berry compote €10.15

Toast Avoca breads with homemade preserves €5.95

Sides:

Pan fried sausages €4.65

Field Mushrooms €4.50

Grilled back bacon €4.65

Scrambled bushfarm free-range eggs €4.65

Black pudding €4.65

Poached free-range eggs €4.65

Side Tomatoes €2.55

Millbank organic smoked salmon €6.75

All our beef is sourced from Irish farms

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

Served from 12.15– 15.00pm

Soup of the day served with brown bread
€8.20

Avoca duck liver pate, farmhouse chutney,
sourdough €10.25

Pan fried scallops & black pudding, fennel
& orange salad €13.35

Gambas prawns with chilli oil,
sourdough €13.35

Crab salad, celeriac remoulade, avocado,
cucumber & grapefruit on
brown bread €17.50

Croque monsieur, baked ham, mature
cheddar, béchamel, mellow yellow
mustard, farmhouse chutney €17.00

Vegan falafel mezze, couscous & raisin
tabouleh, olive tapenade, tzatziki, hummus,
dukkah & flatbread €19.55

Aromatic chicken Caesar & smoked
pancetta salad €19.55

Sweet potato & black bean fritters, bulgar
wheat, spiced cauliflower, tahini
dressing €19.55

Battered hake, pea & fennel salad, tartare
sauce, rosemary fries €22.65

Mussel & gambas prawn linguine €20.55

Beef burger, caramelised onion jam, smoked
applewood cheese, gherkin, rosemary fries
€22.65

Cajun chicken burger, crispy shallots, baby
gem, tomato, garlic aioli, rosemary fries
€22.65

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Side dishes €6.15

Tender stem broccoli with garlic & chilli

Creamy mash

Spiced Cauliflower

Maldon sea salt & rosemary fries

Desserts €7.50

Dark chocolate, hazelnut & orange tart

Avoca creme bruleé

Cheesecake of the day

Blueberry & apple, nut

crumble with homemade crème anglaise
& salted caramel ice cream

Selection of ice cream with shortbread
biscuits

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