

Breakfast

Mount Usher Breakfast with scrambled eggs, bacon, sausage, Higgins black pudding, Portobello mushroom, grilled tomato, Avoca toast, chutney & organic leaves €14.10

Blueberry & macadamia nut pancakes with maple syrup € 10.95

Poached eggs with crushed avocado, grilled tomato & honey & spelt toast €10.40 (add smoked salmon €4.40)

Free range BushFarm poached eggs, chorizo & smoked paprika potatoes, preserved lemon yoghurt, romesco & dukkah €13.50

Scrambled free-range bushfarm eggs with pan-fried sausages, rocket & Avoca toast €10.40

Power seed porridge, fruit compote, organic honey, pecan nuts & berries €7.25

Avoca superberry granola with greek yoghurt, brazil nuts, almonds, organic honey, mixed berry compote €7.25

Toasted Avoca breads with homemade preserves €5.20

Selection of Avoca scones €3.65

Selection of pastries €3.40

Sides €4.40

Pan fried Sausages

Grilled back bacon

Portobello mushrooms

Scrambled bushfarm free-range eggs

Higgins black pudding

Millbank Oaked smoked salmon

Poached free-range eggs €4.15

Tea & Coffee

Tea €3.10

Herbal tea €3.30

Cafetière of coffee for 1 €3.25

Cafetière of coffee for 2 €5.45

Americano reg €3.35 lg €3.60

Cappuccino reg €3.60 lg €3.90

Latte reg €3.60 lg €3.90

Flat white reg €3.65 lg €3.90

Espresso sg €2.90 db €3.40

Macchiato sg €2.90 db €3.40

Mocha €4.00

Hot choc €4.00

Bewley's Speciality Infusion €3.30

Peppermint

Elderflower & lemon

Mango & strawberry

Oriental sencha

Earl grey

Smoothies €3.95

Softies €3.15

Cranberry juice €2.70

Mixed berry press €3.10

Elderflower press €3.10

Seasonal Orange Juice €3.90

Apple Juice €3.20

Iced Teas €3.30

Jasmine & Lime

Lemon

Peach

Last order for breakfast

Monday- Friday 11:40

Saturday & Sunday 12:10

All of our breads are baked by Avoca daily. If you have any allergies please tell a member of staff. Plus 10% Service received entirely by staff

Lunch

Tuscan white bean & rosemary soup with sourdough & olive oil croutons, herb gremolata & Avoca breads €7.10

Seafood chowder with brown bread €10.95

Duck liver pâté with pistachio, apricot & port, farmhouse chutney & toasted sourdough €9.35

Croque monsieur, Avoca baked ham, mature cheddar, mellow yellow mustard and Béchamel with a green salad and farmhouse chutney €14.55

Pan-fried scallops with burnt apple puree, celeriac, pickled veg & apple salad €18.70

Five mile town goats cheese salad with roast butternut squash, crispy serrano ham, dhukkah & preserved lemon & tahini dressing €17.65

Wild mushroom bucatini pasta, cêpe and Madeira sauce, black trompettes & parmesan and oregano crumb €17.20

Broccoli, parmesan, red quinoa and sweet potato cake Mezze board, hummus, romesco, preserved lemon yoghurt, broccoli tabbouleh, dukkah, grilled flat bread €18.50

Irish confit duck leg salad with feta cheese, pomegranate, poached pear, pickled carrots & dukkah €17.65

Free Range spiced chicken skewer Mezze board, hummus, romesco, preserved lemon yoghurt, broccoli tabbouleh, dukkah, grilled flat bread €18.70

Slow braised pork, fennel and tomato ragu, bucatini pasta, confit tomatoes, shaved pecorino and torn basil €17.65

Higgins beef burger, crispy onion, pickled gerkins, bacon jam, Knockmore Smoked cheddar, French fries, romesco sauce €17.65

Pan-fried cod, leek, fennel, kale, chorizo, and bean cream sauce with Salsa Verde €18.70

Side dishes €4.70

Rocket & parmesan salad with balsamic dressing

Tender stem broccoli with toasted almonds & lemon oil

French fries with rosemary salt, garlic aioli

Avoca creamy mash potato

Avoca pea, chickpea and potato falafel with caramelised onion hummus

Desserts €7.55

Peanut butter parfait, salted caramel and vanilla sauce

Dark chocolate, orange & hazelnut tart, orange mascarpone

Blueberry and apple, nut crumble, homemade toffee, salted caramel ice cream

Lemon posset with cranberry cookies

Selection of ice creams & shortbread biscuits €7.10

All our beef, chicken, lamb, pork & eggs are 100% Irish origin & sourced from members of Quality Assurance Schemes & local suppliers some of which are: Kish Fish, Higgins Butcher, Gleneely Foods, La Rousse, Odaios. All of our breads are baked by Avoca daily. If you have any allergies please tell a member of staff. Plus 10% Service received entirely by staff

Aperitif

Jug of homemade lemonade

still €6.95 sparkling €8.50

Prosecco with berries €8.00

Tea & Coffee

Tea €3.10

Herbal tea €3.30

Cafetière of coffee for 1 €3.25

Cafetière of coffee for 2 €5.45

Americano reg €3.35 lg €3.60

Cappuccino reg €3.60 lg €3.90

Latte reg €3.60 lg €3.90

Flat white reg €3.65 lg €3.90

Espresso sg €2.90 db €3.40

Macchiato sg €2.90 db €3.40

Mocha €4.00

Hot choc €4.00

Bewley's Speciality Infusion

Peppermint €3.30

Elderflower & lemon

Mango & strawberry

Oriental sencha

Earl grey

Smoothies

€3.95

Softies

€3.15

Sodas €3.15

Cranberry juice €2.70

Mixed berry presse €3.10

Elderflower presse €3.10

Seasonal Orange Juice €3.90

Apple Juice €3.20

Iced Teas

€3.30

Lemon

Jasmine & lime

Peach



Mount
Usher

KIDS MENU

for the real boss!

€10.40

SWEET DRINK MAINS

Avoca Beef Bolognese with fusilli pasta

Hake goujons with broccoli and mash

Kids beef burger with French Fries

Bangers with French Fries

Strawberry & Banana Smoothie

Mango Smoothie

Orange Juice

Apple Juice

Chocolate Chip Cookie

OR

2 Scoops of Ice-cream (Vanilla,

Chocolate or Strawberry)

Dear Customer, we have taken every care to inform you of the allergens in our food. Our allergen booklet is on display for you to review. If you or any of your guests have a food allergy or dietary restriction please speak to your server and our chefs will be happy to accommodate your needs as best they can.

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 and surroundings.

The garden cafe selection

Wines by the glass, carafe & bottle

gl(175ml) cf(500ml) bt (750ml)

Sparkling

Prosecco: corte alta, Veneto, N.V

€8

€22

€32

Light and fruity with peaches & melons. 11%

white

Sauvignon / chardonnay: cuvee Orelie Ardeche 2014

€7

€16

€24

Great balance and finesse forfor a wine of such humble orgin (12.5%)

Chardonnay, Birchmore, South Eastern Australia 2014

€7

€ 19

€28

Medium- bodied, oaked chardonnay, Rich and crisp with hints of lime (14%)

Pinot Grigio, St. Elisa delle Venezie, Italy 2010

€7

€20

€28

Bright, citrus flavours, fantastically fresh and zesty, great balance (12%)

Sauvignon Blanc: Tourraine, Guy Alion, 2014

€8

€22

€32

Organic Sauvignon from its traditional home in the Loire Valley. Full of mouthwatering citrus fruit & crunchy acidity. (12.5%)

Rose

Domaine Brusset , Laurant B. Cote du Rohne, France 2013

€7

€20

€28

Creamy in texture with raspberries, cherries & bright acidity. (12%)

Red

Tempranillo: Basiano, Do Navarra, Spain

€6

€16

€24

Cherry sweets and licorice with soft tannins, and just enough acidity. (13.5%)

Merlot, Domaine La Prada, Vin de Pays d'Oc, France

€6

€16

€24

This is much of a throwback with black fruits and green herbs (13%)

Cabernet Sauvignon: Emiliana, Raphel Valley, chile

€7

€19

€28

Ripe, brambly fruit & fresh green herbs. (13%)

Pinot Noir, Domaine Grauzan , Ardeche, France

€8

€24

€32

The ardeche is just west of the Rhone Valley. Deep in colour, ripe cherry fruity & slightly gamey. (13.5)

The garden cafe selection

Champagne

J.M Gobillard &Fils Hautvillers, N.V

This is a favourite, masses of Pinot character, board & biscuit.

White

Verdejo, Martin Sancho, Do Rueda, Spain 2014

€30

This verdejo is crisp, clean & very & very food friendly. (13%)

Greco di Tufo, Vesevo, Italy 2013

€34

This wine is made from grapes grown on the slopes of Mount Vesuvius. Fresh and so mineral that it stopped us in our tracks. (12.5%)

Sancerre, "Merci -Dieu " Do. Bailly- Reverdy, Loire Valley, France 2014

€40

Citrus notes, minerally & perfectly balanced (13%)

Albarino, Bo. del Palacio de Fefinanes, Do RIAS Baixas, Spain 2014

€38

Fresh fruit, floral notes and a subtle herbaceous element with pleasing minerality and refreshing acidity. Balanced, distinctive and elegant. (13%)

Red

Bergerac Rouge, Tours des Gendres, 2010

€30

Mainly merlot, this is miles, miles better than any Bordeaux at this price. This wine is neither filtered nor fined. The nose is neat and powerful- ripe small black berries and sweet spices, the palate is finely balanced, ripe plums, black cherry and fruit of the forest with hints of fine saw dust.

Rasteau, Do. St. Gayan, 2008

€32

This blend could theoretically consist of any of a wide range of grape varieties, it is usually made up of Genache, Syrah and Mourvedre , in varying proportions, typically with Grenache and Syrah as the dominant partners.(13%)

Camargi Palma, IGT Toscana, Agricola Fabbriche, Italy*

€39

Discovered on a recent trip to Tuscany and imported exclusively by Avoca. this is a blend of Sangiovese (the grape in chianti) and Merlot is rich, ripe & perfect. (13.5%)

Merlot Palma, IGT Toscana, Agricola Fabbriche, Italy*

€41

Harmony between fruit and wood from this wine grown in Tuscany (13.5%)

Chianti Superiore Palma, IGT Toscana, Agricola Fabbriche, Italy*

€35

In this Chianti, 25% of thge grapes are being cut from the vine to make the remaining grapes more concentrate. Resulting in a long, intense aftertaste in this fruity wine. (14.5%)

Gina Knight