# Breakfast

Avoca full breakfast with bacon, sausage & scrambled eggs with toasted cheese bread, roast tomatoes & mixed leaf salad €14.10

Herbed scrambled egg with toasted cheese bread & roast tomatoes with mixed leaf salad €9.80

### Add Millstream oak smoked salmon €3.15

Herbed field mushrooms on toasted sourdough bread with roast tomatoes & mixed leaf salad €9.35

Poached eggs with avocado, grilled sourdough, roast tomatoes & mixed leaf salad  $\in 10.40$ 

# Add Millstream oak smoked salmon €3.15

Selection of toasted Avoca breads, jam & marmalade €5.20

House made granola with mixed berries and greek yoghurt topped with honey €7.25

Avoca blueberry pancakes with mixed berry compote, Crème Fraîche & maple syrup €10.95 \*

Avoca porridge with berry compote and honey €7.25

Scones Sides

Plain €3.65	Bacon €4.40
Date, apple & bran €3.65	Herbed scrambled egg €4.40
Fruit €3.65	Poached eggs €4.15
Mixed Berry €3.65	Sausages €4.40
Sun-dried Tomato €3.65	Herbed mushrooms €4.40
Pear & Almond €3.65	Millstream oak smoked salmon €4.40
	Crushed Avocado €3.15

<sup>\*</sup> No-gluten containing ingredients

If you have any dietary requirements please inform our staff prior to ordering.

Allergen list available

10% Service received entirely by staff

# Aperitif

Jug of homemade lemonade still €6.95 sparkling Jug of sparkling elderflower Jug of mixed berry pressé Prosecco with raspberries Mimosa	€8.50
Tea & Coffee	
Tea Tea for 2 Herbal tea:	€3.10 €5.55 €3.30
Peppermint Rooibos blood orange Mango & strawberry Earl Grey Chamomile tea Sencha Green tea	
Cappuccino reg €3.60 1 Latte reg €3.60 1 Flat white Espresso sg €2.90 d	€3.25 €5.45 Ig €3.60 Ig €3.90 €3.65 Ib €3.40 €4.00 €4.00
Soft drinks	
Coke Diet Coke Sprite Aranciata sparkling orange Cranberry juice Mixed berry presse Elderflower presse Innocent smoothies: Strawberry, banana & orang Mango & passionfruit San Pellegrino sparkling wa reg €2.90 1 Acqua Panna still water reg €2.90 1	€2.70 €3.10 €3.70 ge
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Orange Juice

Apple Juice

€3.90 €3.70

# Lunch

White onion, potato and parmesan soup, truffle oil and Avoca brown bread €7.10

Duck liver parfait with pear and shallot chutney & spelt toast €10.95

Seared prawn tails with a chilli, garlic, butter and white wine sauce served with grilled sourdough  $\ensuremath{\in} 10.95$ 

Five mile town goat's cheese parcel, honey & pistachio, beetroot quinoa, roast beets €10.95

Home-cured beetroot salmon gravlax salad with pickled carrots, beetroots, watercress, crème fraiche & Avoca brown bread. Starter €10.95 / main-course €17.45

Mussels, chorizo & pangrattato with a white wine, garlic & cream sauce, grilled sourdough & romesco  ${\it \leqslant}16.65$ 

Slow roast Porchetta with lemon & fennel, burnt apple ketchup, warm spiced potato salad & black cabbage salsa  $\in$ 17.45

Toonsbridge ricotta panzanella salad with balsamic shallots & torn basil €17.45

Rotisserie half-chicken with Caesar salad €18.70

Smokey beef burger, mature cheddar cheese, red onion marmalade, crispy shallots, guacamole, skinny chips and horseradish mayonnaise €16.50

Broccoli, pea, mint and halloumi Fritters, courgette chilli & herb salad with baba ganoush & pomegranate €17.20

Crispy hake in beer batter with pea puree, skinny chips & tartare sauce €18.70

Smoked beef Chipotle with pico de gallo salsa, guacamole, lime yoghurt & grilled flat bread  $\in 17.20$ 

#### Side dishes

Skinny chips with horseradish mayonnaise €4.70

Caesar salad €4.70

Tenderstem Broccoli with chilli and garlic €4.70

Broccoli, pea, mint and halloumi Fritters, €5.45

### Desserts

Passionfruit posset with mango puree, biscotti & raspberry sorbet €7.55

Avoca meringue, chantilly cream, raspberry coulis & mascarpone ice cream €7.55

Spiced apple cheesecake with vanilla ice cream €7.55

Chocolate nemesis with fig compote, pistachios & crème fraiche €7.55

Ice cream & shortbread biscuits €7.10

### Mini Desserts

Passionfruit posset with mango puree & biscotti €4.15

Spiced apple cheesecake €4.15

Chocolate nemesis with fig compote, pistachios & crème fraiche €4.15

Selection of Avoca mini desserts €10.95

All our beef, lamb, pork & eggs are 100% Irish origin & sourced from members of Quality Assurance Schemes & local suppliers. Our chicken is from Poulet Bonne Femme and is available in our Foodhall.

If you have any dietary requirements please inform our staff prior to ordering.

Allergen list available

10% Service received entirely by staff

## |Aperitif

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Cafetiére of coffee for 1	<i>C</i> 2 2E
	€3.25
Cafetiére of coffee for 2	€5.45
	€3.60
Cappuccino reg €3.60 lg	€3.90
Latte reg €3.60 lg	€3.90
Flat white	€3.65
Espresso sg €2.90 db	€3.40
	€3.40
Mocha	€4.00
Hot choc	€4.00
	€4.00
Soya, almond & coconut milk	
available	
Soft drinks	
Coke	€3.15
Diet Coke	€3.15
Sprite	€3.15
<u> </u>	
Aranciata sparkling orange	€2.90
Cranberry juice	€2.70
Mixed berry presse	€3.10
Elderflower presse	€3.10
Innocent smoothies:	€3.70
Strawberry, banana & orange	9
Mango & passionfruit	
San Pellegrino sparkling wat	er
reg €2.90 lg	
Acqua Panna still water	,
Treque l'arma sun water	C4 F0

reg €2.90 lg €4.50

€3.90

€3.70

Orange Juice

Apple Juice