

# 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