

## Breakfast Menu

### Bubbles

Prosecco €8.00 Mimosa €9.00

### By the Glass

Freshly squeezed orange juice €3.95  
Pressed apple juice €3.25  
Strawberry & Banana Smoothie €3.70

### By the Jug

Elderflower Presse €8.50  
Homemade Lemonade €8.50  
Sparkling Berry Lemonade €8.50

### Morning

Avoca breakfast; bacon, sausages, Higgins black pudding & poached eggs, roast tomato, honey & spelt toast €14.10

Gluten free blueberry & macadamia nut pancakes with berries & maple syrup €10.95

Poached eggs, crushed avocado, confit tomato, honey & spelt toast €10.45  
add smoked salmon €2.95

Baked eggs Shakshuka, lemon yoghurt, dukka, sourdough, confit tomatoes €12.45

Chorizo & smoked paprika potatoes, poached eggs, cumin yoghurt, romesco €13.50

Avoca porridge, berries, maple pecans, muscovado, bee pollen & seeds, honey €6.95

Super berry granola, Greek yoghurt, blueberry & apple, ginger compote, highbank organic Irish syrup €7.25

Selection of Avoca toasted breads €5.20

### Sides €4.40

Breakfast sausages // Poached eggs // Irish back bacon // Scrambled eggs

Creamy herbed field mushrooms // Higgins black pudding

Millstream oak smoked salmon // Avocado €3.15 // Tomatoes €2.05

### Scones €3.65

Brown, date, Mixed Berry, Fruit, Plain

### Pastries €3.40

Danish, Croissant, Pain au chocolate

### Tea

Breakfast €3.00 // Herbal Teas : Earl Grey, Organic Green Tea, Mixed Berry, White, Rooibos Citrus & Ginger, Camomile, Organic Mint €3.30

### Coffee

Americano €3.60 // Cappuccino €3.90 // Latte €3.90 // Flat White €3.65, // Mocha €4.00  
Cafetière €3.25 Reg €5.45 Lg // Espresso €2.25 Reg €3.00 Lg // Macchiato €2.90 Reg €3.40 Lg  
Hot Chocolate €4.00

If you have any dietary requirements please inform a member of staff prior to ordering- allergen list available  
*Plus 10% service received entirely by staff*

## Lunch Menu

### Aperitif

Jug of elderflower pressé	€8.50
Jug of homemade sparkling lemonade	€8.50
Jug of berry sparkling lemonade	€8.50
Prosecco & raspberries	€8.00

Spiced lentil, turmeric & coconut soup, cumin yoghurt & Avoca brown bread €7.10

Duck liver parfait, port reduction, fig chutney & sour dough crostini €10.95

Roast scallops, burnt apple puree, citrus fennel, radish, quinoa, lemon dressing, Kilmac garden leaves €15.60

Seared Monkfish, wild mushroom, truffle & spinach, celeriac puree, confit baby potatoes, jus €24.85

Broccoli, quinoa, sweet potato & parmesan fritters, broccoli, mint & pomegranate tabbouleh, romesco, beetroot hummus, labneh, hummus, dukka & flat bread €17.20

Fivemiletown goats cheese salad, carrots, golden beetroot, crispy cavolo nero & toasted hazelnuts €16.65

Poulet Bonne Femme rotisserie half chicken & caesar salad €18.70

Toonsbridge halloumi, chargrilled butternut squash, kale, dukka, baba ghanoush, pickled red onion €18.00

Higgins beef burger, brioche bun, caramelised onion jam, smoked Applewood cheddar, homemade gherkins, French fries €17.65

Beef bourguignon, champ potatoes, parsley & garlic buttered heirloom carrots €17.20

Mussels, chorizo, white wine, garlic & cream sauce, grilled sour dough, romesco €16.65

### Sides

Pan fried broccoli, chilli, garlic & toasted almonds €4.70

Winter mixed leaf salad, fennel, orange, pomegranate, labneh, dukka €4.70

Confit baby potatoes, roast garlic aioli €4.70

French fries with rosemary salt €4.70

Please let us know of any dietary requirements  
*All our beef, poultry, lamb, pork & eggs are 100% Irish origin & sourced from members of Quality Assurance Schemes & local suppliers.  
plus 10% service received entirely by staff*

## Desserts

Warm sticky toffee & date pudding, vanilla ice-cream, treacle sauce

Orange & almond cake, confit orange, dark chocolate ganache

Salted caramel chocolate tart, hazelnut praline, chantilly cream

Blackberry, elderflower & crème fraiche panna cotta, maple glazed pecans

Selection of Irish ice creams & sorbets, crushed pistachios, berries and biscotti

€7.55

## Mini Desserts

Mini Orange & almond cake, dark chocolate ganache

Mini salted caramel chocolate tart

Mini blackberry & elderflower panna cotta

€€4.15

**Trio of mini desserts €10.95**

**Jurancon, France, 2015, 13% €7.60**

Intense tropical fruit, citrus fruit, white flower and apricot with a discreet and elegant touch of oak, the racy acidity is ever present and compliment to perfection the full body and gorgeous sweetness of the wine.

Barao De Vilar, Tawny Port, Portugal 19.5% €9.00

This Port is a blend matured in small oak vats.

The aroma is a perfect combination of ripe fruit with dry fruit & cinnamon.

## Coffees

Cafetière of coffee	€5.45
Americano	€3.60
Cappuccino	€3.90
Latté	€3.90
Espresso	€3.00
Flat White	€3.65
Mocha	€4.00
Hot chocolate	€4.00
Baileys Coffee	€6.95
Irish Coffee	€6.95

## Teas

Tea	€3.00
Sencha green	€3.30
Shou Mei White	€3.30
Chamomile	€3.30
Rooibos Citrus & Ginger	€3.30
Organic Nana Mint	€3.30
Earl Grey	€3.30
South of France Berry	€3.30

### *Starters*

Spiced lentil, turmeric & coconut soup, cumin yoghurt & Avoca brown bread

Duck liver parfait, port reduction, fig chutney & sour dough crostini

Fivemiletown goats cheese salad, carrots, golden beetroot, crispy cavolo nero & toasted hazelnuts

### *Mains*

Seared Monkfish, wild mushroom, truffle & spinach, celeriac puree,  
confit baby potatoes, jus

Higgins beef burger, brioche bun, caramelised onion jam, smoked Applewood cheddar, homemade  
gherkins, French fries

Broccoli, quinoa, sweet potato & parmesan fritters, broccoli,  
mint & pomegranate tabbouleh, romesco, labneh, beetroot hummus,  
hummus with flat bread

Poulet Bonne Femme half rotisserie chicken & caesar salad

### *Dessert*

Salted caramel chocolate tart, hazelnut praline, Chantilly cream

Blackberry, elderflower & crème fraiche panna cotta, maple glazed pecans

Tea or filter coffee

## Dinner Menu

### *Aperitif*

Prosecco with raspberries €8.00

Elderflower bellini €9.00

### *Starters*

Spiced lentil, turmeric & coconut soup, cumin yoghurt & Avoca brown bread €7.25

Whole pan-fried quail, celeriac & lentil risotto, truffle dressing €11.50

Duck liver parfait, port reduction, fig chutney & sour dough crostini €10.40

Maple glazed pork belly, scallops, pickled veg, winter slaw, soy & mango dressing €13.05

Wild mushroom & butternut squash gnocchi, soaked golden raisins, tarragon cream  
with a Clonakilty black pudding crush €10.40

Goats cheese croquettes, beetroot puree, pickled beetroot & toasted pecans €10.40

### *Mains*

Pan-fried Monkfish with celeriac puree, charred baby potatoes, spinach, samphire,  
chorizo & a pistachio pesto €24.95

Pan fried Greshingham duck, celeriac & potato gratin, butternut squash puree &  
confit savoy cabbage €23.90

Broccoli, quinoa, sweet potato & parmesan fritters, broccoli, mint & pomegranate tabbouleh,  
romesco, beetroot hummus, labneh, hummus with flat bread €18.95

Higgins 28 day aged 10oz ribeye steak, confit shallots, wild mushrooms,  
Café de Paris butter, beef jus & French fries €29.20

Slow cooked 8 hour beef cheek, onion puree, glazed baby carrots & celeriac mash €21.85

Baltimore mussels & gambas prawn linguini, fresh chilli, garlic samphire,  
baby spinach & parmesan cream €22.90

Wild Wicklow wood pigeon, wilted baby spinach, puy lentils, butternut puree &  
parsnip crisps €22.90

### *Side dishes*

Pan fried broccoli, chilli, garlic & toasted almonds €4.70

Winter mixed leaf salad, fennel, orange, pomegranate, labneh, dukka €4.70

Confit baby potatoes, roast garlic aioli €4.70

French fries with rosemary salt €4.70

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Salted caramel chocolate tart, hazelnut praline, chantilly cream

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Blackberry, elderflower & crème fraiche panna cotta, maple glazed pecans

Selection of Irish ice creams & sorbets, crushed pistachios, berries and biscotti

**€7.25**

Selection of cheeses from Avoca cheese mongers for two, sourdough crostini,  
Farmhouse chutney € **€16.65**

Irish Coffee **€6.95**

Baileys coffee **€6.95**

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dry fruit & cinnamon.

Cafetière of coffee	€€5.45	Tea		€€3.00
Americano	€€3.60	Sencha green tea		€€3.30
Cappuccino	€€3.90	Shou Mei White		€€3.30
Latté	€€3.90	Camomile		€€3.30
Flat white	€€3.65	Earl Grey		€€3.30
Espresso	€€3.00	Organic nana mint	€3.30	
Mocha	€€4.00	Rooibos citrus & ginger		€€3.30
Hot chocolate	€€4.00	Berry tea		€€3.30

*Decaffeinated coffee available on request*

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