

FOOD SERVED
7 DAYS



WWW.AVONRI.COM
045 900 670

BAR MENU

BAR STARTERS

HOMEMADE SOUP OF THE DAY	WITH HERB CROUTONS & CHIVE CREME FRAICHE	4.95 1 6 13
KILMORE QUAY SEAFOOD CHOWDER	SERVED WITH GUINNESS AND TREACLE BROWN BREAD	7.95 1 2 3 6 11 12
BABY BACK PORK RIBS	WITH BBQ & HONEY GLAZE SAUCE WITH MIXED LEAF SALAD	7.95 11.95 1 6 7 8 14
HOT & SPICY CHICKEN WINGS	WITH BLUE CHEESE DIP	8.95 12.95 1 5 13 14
CHICKEN & CHORIZO SALAD	GRILLED BREAST OF CHICKEN WITH CHORIZO SERVED WITH MIXED LEAF SALAD, SOURDOUGH CROUTE AND BASIL OIL DRESSING	8.95 1 2 6 14
CHICKEN CAESAR SALAD	POACHED CHICKEN BREAST WITH CRISPY BACON, HERB CROUTONS COS LETTUCE AND FRESHLY GRATED PARMESAN BOUND IN CREAMY CAESAR DRESSING	7.95 12.95 1 2 3 6
TOMATO BRUSCHETTA	GRILLED SOURDOUGH BREAD TOPPED WITH TOMATO CONCASSE, RED ONION, FRESH BASIL & PARMESAN FLAKES DRIZZLED WITH OLIVE OIL	7.95 10.95 1 2 6 14
SLOW COOKED BEEF SHORT RIBS	WITH JACK DANIELS & COLA GLAZE	9.95 14.95 6 7 8 14

Bar Bites

LOADED NACHOS	WITH GUACAMOLE, CHEDDAR CHEESE AND SOUR CREAM SERVED IN A LARGE TORTILLA CRISPED SHELL	8.95 1
SALT & CHILLI SQUID		8.95 1 2 6 9 11
BLACK PUDDING CROQUETTES	SERVED WITH TOMATO RELISH	7.95 1 2 7 8 14
GRILLED FOCCACIA BREAD	SERVED WITH A SELECTION OF DIPPING SAUCES	6.95 1 2 6 7 8 12

ALLERGY INFORMATION

- 1 Peanuts 2 Lupin 3 Nuts 4 Sesame 5 Mustard 6 Celery 7 Soya
8 Gluten 9 Dairy 10 Eggs 11 Fish 12 Crustaceans 13 Molluscs 14 SO2 & Sulphites

Bar Mains

10Z IRISH ANGUS SIRLOIN STEAK	WITH GRILLED PORTOBELLO MUSHROOM, OVEN ROASTED TOMATO, SEA SALT, ROSEMARY & CRACKED BLACK PEPPER FRIES, SERVED WITH A MADAGASCAN PEPPER & BRANDY SAUCE	22.00 1 6 7 12
CLASSIC BEEF & GUINNESS PIE	SLOW COOKED STRIPS OF BEEF IN GUINNESS AND MIREPOIX OF ROOT VEGETABLES TOPPED WITH GOLDEN PUFF PASTRY & SERVED WITH CREAMED MASH POTATO.	13.00 1 2 6 7 13
8OZ BEEF BURGER	WITH CHEDDAR CHEESE, LETTUCE, TOMATO & ONION RINGS SERVED IN A TOASTED BRIOCHE BUN WITH SECRET SAUCE AND FRENCH FRIES	15.00 1 2 6 7 14
THAI RED CHICKEN CURRY	MARINATED STRIPS OF CHICKEN BOUND IN A CREAMY COCONUT & RED THAI SPECIAL SAUCE, SERVED WITH LEMON SCENTED BASMATI RICE AND GARLIC NAAN BREAD.	14.00 1 2 6 7 8 13 14
PENNE PASTA ARRABIATA	PENNE PASTA IN A RICH ARRABIATA SAUCE WITH ROOT VEGETABLES AND FINISHED WITH FRESH PARMESAN AND BASIL ESSENCE.	13.95 1 2 6
AVON RI CLASSIC BANGERS & MASH	PORK & STOUT SAUSAGES WITH CREAMY MASH POTATO SERVED WITH WATERCRESS & ONION GRAVY	14.00 1 6 7 12 14
SOUTHERN STYLE CHICKEN FILLET BURGER	WITH ASIAN STYLE SLAW, SHREDDED LETTUCE, TOMATO, SERVED IN A TOASTED BRIOCHE BUN WITH SKINNY FRIES.	15.00 1 2 6 8 14
JOINT OF THE DAY	SERVED WITH SEASONAL VEGETABLES & POTATOES	14.00 6 7 12 14
FRESH CATCH OF THE DAY	SERVED WITH SEASONAL VEGETABLES & POTATOES OR FRENCH FRIES & SALAD.	15.00 1 2 3 4 6 11 12
HALF ROASTED CHICKEN	SERVED WITH SEASONAL VEGETABLES & POTATOES WITH A TARRAGON & RED WINE GRAVY.	15.00 1 6 7 12 13 14

SIDES

FRIES	3.50 1
MASH POTATO	3.50 6 12
GARLIC BREAD	3.00 1 2 6
SEASONAL VEGETABLES	4.00 6
ONION RINGS	4.00 1 2 6
ROCKET & PARMESAN SALAD	4.00 2 6 14



WHITE

			GLASS	BOTTLE
CASA RAFAEL SAUVIGNON BLANC	CHILE	CRISP AND VERY REFRESHING IT OFFERS AN ABUNDANCE OF GRAPEFRUIT AND TROPICAL FRUIT FLAVOURS.	6.00	23.00
PAUL MAS CHARDONNAY	FRANCE	GOLDEN WINE OFFERING AROMAS OF PINEAPPLE, HAZELNUTS & TOASTED BREAD NOTES.	6.50	25.00
PALLADIUM PINOT GRIGIO	ITALY	REFRESHING WINE WITH INTENSE AROMAS OF PEARS, APRICOTS AND TROPICAL FRUITS.	6.00	23.00
PAUL MAS SAUVIGNON BLANC	FRANCE	CITRUS AND GOOSEBERRY FRUITY FLAVOURS WITH GOOD ACIDITY AND BALANCE THAT GIVES A RICH FEEL TO THE MOUTH.	25.00	
DON PEDRO DIONISOS ALBARINO	SPAIN	TROPICAL HINTS OF MANGO, ORANGE CITRUS AND RIPE APPLE, AS WELL AS NUANCES OF WHITE STONE FRUITS.	29.00	

Prosecco

			GLASS	BOTTLE
CASA DEFRA PROSECCO	ITALY	A BRIGHT STRAW YELLOW COLOUR. THE BOUQUET IS DELICATE AND FINE WITH A FRUITY TASTE.	8.00	30.00

Red

			GLASS	BOTTLE
CASA RAFAEL CABERNET SAUVIGNON	CHILE	ENTICING, OPULENT AROMAS OF BLACKCURRANT WITH SPICY NOTES.	6.00	23.00
PAUL MAS CLASSIC MERLOT	FRANCE	THE NOSE IS COMPLEX WITH SOFT MOCHA, PLUM AND BLACKBERRY FLAVOURS.	6.50	25.00
SEA MOUNTAIN SHIRAZ	SOUTH AFRICA	THIS WINE HAS AN EXPLOSIVE AROMA OF ESPRESSO, FRUITCAKE AND SWEET OAK SPICE.	8.00	32.00
RAIZA RIOJA TEMPRANILLO	SPAIN	BALSAMIC AROMAS WITH HINTS OF VANILLA AND LEATHER.	27.00	
UNICO MONTEPULCIANO D'ABRUZZO	ITALY	INTENSE, PERSISTENT, FRUITY AND FLOWERY FRAGRANCE WITH HINTS OF CHERRY, BLACKBERRIES, RIPE RED FRUITS.	33.00	

COFFEE

ESPRESSO	2.70
CAPPUCCINO	2.90
LATTE	2.90
MOCHA	3.00
AMERICANO	2.70
HOT CHOCOLATE	2.90
TEA	2.35
HERBAL TEA	2.80