

Corner shop breakfast from 9am

Cyprus Avenue black pudding sausage, chicory croissant, poached eggs and crispy bacon **£8**

Cyprus Avenue cooked breakfast – Bacon, sausage, black pudding, fried egg, our breads – potato oaten, soda, treacle wheaten, mushrooms, tomato, beans **£8**

Veggie cooked Breakfast - Vegan sausage, breakfast pattie, mushrooms, tomato, avocado, sourdough toast, beans, poached egg **£8**

Cinnamon French toast, roast plums, toasted seeds, fruit and nut crumble, pomegranate yogurt **£8**

Savoury Liège waffles, ham hock, black butter roast pineapple, fried egg **£8**

Breakfast panna-cotta, overnight oats, honeycomb granola **£5**

Cinnamon French toast, poached eggs and streaky bacon **£8**

Madeleines, seasonal fruit curd **£4 per ½ dozen**

Liege waffles, refuge hot chocolate, marshmallows **£8**

Add-ons: Sausages, bacon, black pudding, guacamole, veggie sausage, eggs any style **£2 each**

Beans, mushrooms, toast, homemade wheaten, hash brown **£1 each**

C.A from 12pm

Sharing selection of Irish charcuterie from our #cornershop, C.A pork terrine, anti-pasti, sourdough **£15**

Bread selection, hop butter, tapenade **£5**

Soup of the day, wheaten bread **£5**

Smoked haddock, prawn and charred corn chowder **£6/£12**

Strangford mussels, 'Nduja sausage, CA Ale **£8/14** with rosemary fries

Crispy harissa spiced squid, avocado, mechouia salad **£7/ £14**

Bbq pork & Sporeshore mushroom dumplings, black vinegar dressing **£7/14**

CA Clam Vongole spaghetti, red wine sauce, dried beef **£7/14**

Goats cheese & red pepper tart, watermelon & pinenut salad **£7/£14**

Pearl barley paella of shellfish from Marty Johnson, chorizo, saffron aioli **£8/ £14** (Aveen's wine recommendation: Pajzos Tokaj Furmint, Hungary **£7**)

Crispy duck pancakes, mandarin & Burren balsamic marmalade **£7/ £13**

Hammy Coulter's root vegetable salad, jumbo cous cous, grilled haloumi, falafel, pomegranate dressing **£7/£13**

BBQ Braised boneless beef ribs, red cabbage slaw & cornbread fritter **£8/ £15**

Beer battered fish, spiced mushy lentils, coronation mayo and fries **£14**

Grange farm chicken cooked in Long Meadow cider, Corndale salami, potato gnocchi **£15**

Lamb kofta flatbread, sticky shoulder, pomegranate, C.A. kebab sauce, Corey's fries **£15**

C.A. chicken and chorizo burger, smoked paprika mayo, rosemary fries **£15**

Roast duck breast, leg sausage, violet rice ball, ginger & peanut satay sauce **£18** (Nuno's wine recommendation: Favourite Son Shiraz **£8**)

Salt aged sirloin steak, beef dripping onion, rosemary fries, pepper sauce **£26**

Cyprus Avenue Signatures:

Scallops, chicory croissant, black pudding, poached egg **£9**

Tomahawk sharing steak for 2, pickled onion rings, mushrooms, tomato, Rosemary fries, peppered sauce **£56 per couple**
(Chris' wine recommendation: Chateau Pesquie Terrasses, France **£32 bottle**)

Sticky toffee madeleines, butterscotch, salt caramel ice cream **£6**
(Orange Muscat – USA **£6**)

Side Orders £3.50

Rosemary fries/ Champ/ Ballydrain veg/ Corey's chilli fries/ Sesame steamed greens with roast peanuts/ Lisbon potatoes

If you would like to see our vegetarian or vegan menu please ask your server.

Desserts £7

Smoked chocolate & passionfruit tart

Raspberry & white chocolate cheesecake, pistachio sponge, macaron

Strawberry pannacotta, honeycomb granola, Burren balsamic granita

Baked Alaska, mango & coconut

Sharing selection of Irish cheese from our #Cornershop, caraway crackers **£15** (Quinta De La Rosa Ruby Port **£6**)

Dessert Wines

Straw wine **£5.25**

South Africa

Black muscat **£6**

USA

Orange muscat **£6**

USA

Tokaji Aszu 5 Puttonyos

Bottle £26

Hungary

Liqueur Coffees £6

Baileys

Irish

Italian

Royal

Calypso

Amaretto

FOOD ALLERGIES and INTOLERANCES

When making your order, please speak to our staff about the ingredients in your meal

Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.

Thank you