

# CYPRUS AVENUE

## 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 **£9**

CA porridge, Irish whiskey soaked prunes, local honey **£6**

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**

Salt aged sirloin, hash browns, siracha, fried eggs **£14**

Breakfast panna-cotta, overnight oats, honeycomb granola **£6**

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, halloumi, veggie patty, eggs any style **£2 each**

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

### **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: **Rhiannon, £44 bottle**)

Sticky toffee madeleines, butterscotch, salt caramel ice cream **£7**  
(Orange Muscat – USA **£6**)

## 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**

Smoked haddock, prawn, mussel, charred corn chowder **£7/£13**

Crispy squid salad, ras el hanout, yogurt, burnt aubergine **£8/ £15**

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

Strangford mussels, red pepper & almond cream **£8/£14** with rosemary fries

Goats cheese & butternut squash tart, pumpkin seed salad **£8/14**

Pearl barley paella of shellfish from Marty Johnson, chorizo, saffron aioli **£8/ £15** (Aveen's wine recommendation: Pajzos Tokaj Furmint, Hungary **£7.5**)

CA Chicken liver parfait, mango, almond, peshwari soda **£8**

Hammy Coulter's root vegetable salad, jumbo cous cous, marinated halloumi, falafel, pomegranate **£7/£13**

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

Crispy duck pancakes, pineapple & black butter marmalade **£7/ £14**

Beer battered fish, spiced mushy lentils, coronation mayo and fries **£15**

Grange farm chicken cooked in Long Meadow cider, Corndale salami, potato gnocchi **£16**

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**

Salt aged sirloin steak, beef dripping onion, roast tomato, rosemary fries, pepper sauce **£30**

Irish turkey crown, cranberry stuffing, ham hock fritter with all the trimmings **£19**

**Don't forget to ask our staff about our daily specials!**

## Side Orders £4

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

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

## Desserts

CA Squillionaire caramel shortcake tart, dulce toffee **£8**

Black forest delice, pistachio sponge, macaron **£7**

Ma Brady's Christmas pudding, Darroze Armagnac custard **£7**

Bramble pannacotta, honeycomb granola, CA sloe gin granita **£7**

Baked Alaska, mango & coconut **£8**

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

## Dessert Wines

Sweet Agnes Riesling **£7**

*New Zealand*

Black muscat **£6**

*USA*

Orange muscat **£6**

*USA*

Tokaji Aszu 5 Puttonyos

**Bottle £26**

*Hungary*

## Liqueur Coffees £6.30

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