

CYPRUS AVENUE

Celebrate your special occasion with loved ones at Cyprus Avenue. We can tailor to bespoke ideas and needs along with private dining options both inside our restaurant and on our heated terrace.

Contact a member of our team today at info@cyprusavenue.co.uk for enquiries! **X4 courses for £32pp**

Sample Menu

CA breads, hop butter and tapenade

Crispy duck pancakes, mandarin & Burren balsamic marmalade

Goats cheese & red pepper tart, watermelon & pinenut salad

Smoked haddock, prawn and charred corn chowder

Crispy harissa spiced squid, avocado, mechouia salad

Braised boneless beef ribs ala Ballybeen, stout sauce, cheddar dumpling

Grange farm chicken cooked in Long Meadow cider; potato gnocchi

Pearl barley paella of shellfish from Marty Johnson, chorizo, saffron aioli

Lamb kofta flatbread, sticky shoulder, pomegranate, C.A. kebab sauce

Red lentil dahl, curried cauliflower, raisin and coconut, poppadum

Additional supplements:

Salt aged sirloin steak, beef dripping onion, rosemary fries, pepper sauce (£5 supplement per person)

Wellington of beef fillet, red cabbage, roast veg, boulangere potatoes (£8 supplement per person)

Tomahawk sharing steak for 2, pickled onion rings, mushrooms, tomato, Rosemary fries, peppered sauce (£8 supplement per person)

Smoked chocolate & passionfruit tart

Raspberry & tonka bean cheesecake, pistachio sponge, macaroon

Strawberry pannacotta, honeycomb granola, Burren balsamic granita

Sticky toffee madeleines, butterscotch, salt caramel ice cream

Additions to your special occasion

A choice of tea or coffee and a selection of petit fours - Sea salt fudge, hazelnut macaroon,
raspberry ruffle, CA crunchie **£5pp**

Corndale mixed charcuterie and Mike's Fancy cheese sharing platter artisan crackers, mixed olives,
roast red pepper, tapenade **£8pp**

Drinks packages available upon request

**Add on a local Artisan Hamper from our Corner Shop or a dried floral posie from Floral Earth as a
Gift for your special occasion**