

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**

Piri piri squid salad, toasted almond, pimento & buttermilk **£8/£15**

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

Strangford mussels Basquaise, red pepper, cured ham, toasted sourdough **£8/£14** with rosemary fries

Flamiche tart of leeks & Hegarty's cheddar, carrot & raisin salad **£7/£15**

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 & foie gras parfait, blackcurrant jam, nut barnbrack **£9**

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/£15**

Crispy duck pancakes, pickled cucumber & plum relish, hoi sin sauce **£8/ £14**

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

Armagnac & green peppercorn Grange Farm chicken, crispy herb potatoes **£16**

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

C.A chicken & chorizo burger, n'duja spiced mayo, rosemary fries **£15**

Roast duck, leg sausage, pistachio, cherry, gnocchi **£18**

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

Irish game & Young Buck lasagne, wild mushroom & garlic toast **£17**
(Nuno's wine recommendation: **Montepluciano Jorido D'Arbuzo, Italy £38**)

Side Orders £4

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

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

Desserts

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

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

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