

CYPRUS AVENUE

House bread selection, hop butter, tapenade £6

Crispy duck pancakes, tangerine hoi sin, cucumber, scallions £10/£19

East coast seafood chowder, smoked haddock guanciale, stout wheaten & hop butter £10/£18

BBQ Braised boneless beef ribs, red cabbage slaw & cornbread fritter £10 (**Becky's wine recommendation: Mar De Lisboa, Portugal £7.50**)

Sharing selection of Irish charcuterie, C.A pork terrine, anti-pasti, sourdough £20

St Tola Goat's cheese mousse, red wine plums, flax seed crackers £9/£18

Scallops, chicory croissant, black pudding, poached egg £11 (**Lena's wine recommendation: Primordial Soup Chenin Blanc, South Africa £7.50**)

Southern fried squid, burnt aubergine aioli, tomato salad £10/£17

Duck breast, crispy potatoes, Szechuan pepper & braised leg ragu £23 (**Alice's wine recommendation: Adacio Nero d'Avola Organic, Italy £7.75**)

Salt aged sirloin steak, beef dripping onion, roast tomato, rosemary fries, pepper sauce £34

Turkey crown, cranberry stuffing, CA chipolatas, all the trimmings £23 (**Aveen's wine recommendation: Domaine Combre Rouge, Picpoul De Pinet, France £7.75**)

Irish Moiled cheeseburger, short rib jam, parmesan fries £18 (**Cassie's wine recommendation: Muriel Rioja Crianza, Spain £7.75**)

Tomahawk sharing steak for 2, braised rib, pickled onion rings, mushrooms, tomato, Rosemary fries, peppered sauce £65 per couple. (**Georgia's wine recommendation: Massaya Le Colombier, Lebanon £48**)

Sides £5

Rosemary fries

Champ

Parmesan & truffle fries

Sesame steamed greens & roasted peanuts

Bombay potatoes

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.

We are proud to work with whole fresh fish, meat and game at Cyprus Avenue, these may at times contain bones or shot.

Thank you

Be sure to check out our daily specials boards!

C CLASSICS

Lamb kofta flatbread, sticky shoulder, pomegranate, C.A. kebab sauce, Corey's fries £18

Beer battered fish, spiced mushy lentils, coronation mayo, fries £16

Desserts

Ma Brady's Christmas pudding, Darroze Armagnac custard £8

Sticky toffee madeleines, butterscotch, salt caramel ice cream £8 (**Corey's wine recommendation: Domaine Charles Hours Jurancon Uroulat, France £7**)

Black Forest chocolate delice, pistachio, macaron £9

Baked Alaska, mango & coconut £10 (**Daisy's wine recommendation: Torreón Late Harvest Sweet Raquel, Chile £7**)

Today's cheese plate from Mike's Fancy cheese £9

