



Alcohol served from 10am

Monday - Saturday 8am - 11:30am
Sunday 8am - 11am

BREAKFAST MENU

MIMOSA 9.50

Zarlino Prosecco with fresh orange juice

APEROL SPRITZ 11.50

Aperol, Zarlino Prosecco and a dash of soda water

ELDERFLOWER BELLINI 11.50

St Germain Liqueur topped with Zarlino Prosecco

AVOCADO ON TOAST V VE GF 10.50

Sourdough toast, smashed avocado, cherry tomatoes, chilli flakes and mixed seeds

SHAKSHUKA V GF 12.50

Two eggs cooked in a sauce of tomatoes, olive oil, peppers, red onion, chilli and garlic. Sprinkled with fresh coriander and served with crusty bread

LIGHT BREAKFAST GF 11.00

One free-range egg, grilled rasher of bacon, pork and leek sausage*, baked beans and toast

GARDEN BREAKFAST V VE GF 14.00

Two free-range eggs, vegan sausage, smashed avocado, half a grilled confit tomato, button mushrooms, baked beans and toast (Vegan version with hash brown)

AVENUE BREAKFAST GF 15.00

Two eggs, two grilled rashers of bacon, a pork and leek sausage*, hash brown, button mushrooms, half a grilled confit tomato, baked beans and toast

FRENCH TOAST V 10.50

Sliced brioche pan fried in egg, milk and cinnamon. Topped with fresh berries and drizzled with maple syrup

BUTTERMILK PANCAKES V 11.50

Two stacked pancakes topped with your choice of:

- Greek yoghurt, berry compote and honey
- Strawberries, blueberries and maple syrup
- Streaky bacon & maple syrup *add 2.00*
- Nutella

*Pork and leek sausage – Not Gluten free

Additional items available from 2.25 each
Upgrade to sourdough or gluten free bread for 95p

PROTEIN POWER

FREE RANGE EGGS ON TOAST GF V 7.50

Two eggs cooked to your liking (poached, scrambled or fried) on a choice of white or granary toast

SCRAMBLED EGGS & SMOKED SALMON GF 15.00

Free range scrambled eggs and slices of Scottish Oak smoked salmon. Served with your choice of toast

EGGS BENEDICT GF 13.00

Toasted English muffin served with honey roasted ham, poached eggs and hollandaise sauce

EGGS ROYALE GF 15.00

Toasted English muffin served with smoked salmon, poached eggs and hollandaise sauce

POACHED EGGS & AVOCADO V GF 11.50

Sourdough toast, smashed avocado, poached eggs, cherry tomatoes, chilli flakes and mixed seeds

BACON OR SAUSAGE* SANDWICH GF 7.50

Smoked bacon or sausage on a choice of white or granary bloomer

TOAST BASKET GF VE V 4.50

White or brown toast with your choice of marmalade, strawberry jam, honey, Nutella or Marmite

HOMEMADE GRANOLA V 8.00

Greek yoghurt and crunchy granola drizzled with honey

SMOOTHIES & JUICES

SMOOTHIES 6.00

Berry Go Round

Blackberries, raspberries & strawberries

Big 5

Strawberry, mango, kiwi & pineapple

Broccoli & The Beast

Broccoli, celery, spinach, mango, pineapple & banana

Pash 'N' Shoot

Passion fruit, mango & pineapple

FROBISHERS FRUIT JUICES 3.50

- Cloudy Apple
- Cranberry
- Mango
- Orange
- Pineapple

COFFEE & TEA

Americano | Hot water topped with espresso 3.30

Cappuccino | Espresso topped with foamed milk 3.50

Cortado | Double shot with equal part steamed milk 3.00

Flat White | Micro-foam poured over a double espresso 3.60

Hot Chocolate with marshmallows 3.95

Latte | Espresso topped with steamed milk 3.50

Mocha | Espresso topped with hot chocolate 4.00

Double Espresso 3.20

Espresso 2.50

Decaffeinated available for all coffees

Alternative milk: almond, coconut, oat, soya 45p

Syrups: hazelnut, salted caramel, sugar free caramel, vanilla 50p

POT OF TEA FOR ONE 3.00

Decaffeinated - Earl Grey - English Breakfast - Green Tea - Lemon & Ginger - Mint Infusion - Raspberry & Pomegranate

GF - Gluten Free option available

V - Vegetarian

VE - Vegan option available

If you require information regarding the presence of allergens in any of our food and drink, please ask your server, who will be happy to provide this information. While a dish may not contain a specific allergen, foods may be at risk of contamination by other ingredients due to the wide range of ingredients in our kitchen.