

MENU

Monday - Saturday 12pm - 6pm

SOUP OF THE DAY V GF 7.50 Granary bread & butter

PRAWN COCKTAIL GF 8.95 Marie Rose sauce & granary bread

SALT & PEPPER SQUID 9.50

Sweet chilli dipping sauce

AVENUE NACHOS V VE GF 7.50/15.00 Baked with cheese and jalapeños, salsa, guacamole and sour cream

LIGHT BITES

JACKET POTATOES GF

Served with a crisp side salad & house dressing

Cheese & Beans VVE 10.00 Chunky Coleslaw V 9.00 Prawns in Marie Rose Sauce 14.50 Tuna Mayonnaise 11.50

TOASTED PANINIS GF

Served with a salad garnish & tortilla chips

Bacon, Brie & Cranberry 9.50 Ham & Cheese 9.00 Tomato, Mozzarella & Basil V VE 9.00 Tuna Melt 9.50

SANDWICHES GF

Served with a salad garnish & tortilla chips

Club 12.50

Ciabatta bread layered with streaky smoked bacon, sliced chicken breast, mixed leaf, fresh tomato and Hellman's mayonnaise

Chargrilled Steak 12.00

Ciabatta bread layered with chargrilled sliced steak, tomato relish, crispy onions, Hellman's mayonnaise and mixed leaf

Mozzarella & Tomato V 10.00

Sourdough open sandwich with basil pesto, avocado smash, mozzarella and sliced tomatoes

Halloumi & Olive V 10.00

Sourdough open sandwich layered with grilled halloumi, basil pesto, smashed avocado, mixed leaves and sliced olives

All sandwiches are available as a wrap

ALL DAY BRUNCH

SHAKSHUKA V GF 12.50

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

SCRAMBLED EGGS & SMOKED SALMON GF 15.00

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

AVOCADO ON TOAST V VE GF 10.50

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

LIGHT BREAKFAST GF 11.00

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

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

BACON OR SAUSAGE SANDWICH GF 7.50

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

CREAM TEA V 8.50

Warm fruit scone served with Rodda's clotted cream and Tiptree strawberry jam. Coupled with a pot of tea of your choice

BURGERS

All served in a brioche bun

Avenue Burger GF 17.50

8oz prime beef patty, cheddar cheese, streaky bacon, our homemade burger sauce, gem lettuce, pickles, red onion and tomato. Served with triple cooked chips

Chicken Burger GF 14.95

Harrissa marinated chicken breast, Hellmann's mayonnaise, gem lettuce, pickles, red onion and tomato. Served with pomme frites

The Beyond Burger V VE GF 16.00

Plant-based patty with tomato relish, gem lettuce and tomato. Served with pomme frites

Classic Caesar 9.50 Cos lettuce, croutons, anchovies and Parmesan cheese shavings

Halloumi, Avocado & Lime V 13.50

Mixed leaves, sliced avocado, flamed halloumi and mixed seeds. Drizzled with olive oil, lime & balsamic dressing

Roasted Red Pepper, Feta & Chickpea V 13.50

Mixed leaves, cherry tomatoes, roasted red pepper, chickpeas & feta cheese in a lime dressing

Upgrade your salad!

Chicken 5.00 Halloumi 5.00 Plant Based Chicken 5.00 Steak Strips 5.00

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.

SALADS

MAIN MEALS

Omelette VGF 12.95

Choose from ham, cheddar cheese, red onion and mushroom. Served with pomme frites and a side salad

Ham, Egg & Chips GF 13.00

Honey roasted ham topped with two fried eggs. Served with triple cooked chips

Cod & Chips GF 15.00

Triple cooked chips, mushy peas and a lemon wedge

Scampi & Chips 13.00

Wholetail scampi, pomme frites and a crisp side salad

Roasted Red Pepper Penne Pasta V VE GF 10.50

Red pesto, fresh chilli, crème fraiche and Parmesan cheese

add Chicken 5.00 Plant Based Chicken 5.00 Halloumi 5.00 Steak Strips 5.00

Cauliflower & Chickpea Curry V VE GF 14.50

Served with wild rice, sprinkled with coriander and fresh chilli

Stir Fry V 15.95 (Chicken or Halloumi)

Egg noodles, red onion, mixed peppers, red cabbage, mangetout, carrot straws and chillies cooked in a soy sauce. Dressed with spring onion and sesame seeds

Liver & Bacon GF 14.95

Pan fried calf's liver and grilled bacon, on a bed of mashed potato, mangetout & petit pois. Served with gravy

Avenue Fajitas V VE GF

Sautéed onions & peppers with warm rolling tortillas, guacamole, sour cream, salsa and cheddar cheese

Harissa Chicken 17.95 Plant Based Chicken 16.95 Halloumi 16.95 Steak Strips 19.95

Stuffed Chicken GF 18.50

Mozzarella, sun-dried tomato and spinach stuffed chicken breast wrapped in bacon. Served with mangetout & petit pois, hassleback potatoes and a creamy white wine sauce

SIDES & EXTRAS

Chunky Coleslaw V GF 3.50 Halloumi Fries V 5.50 Olives V VE GF 3.95 Warm Ciabatta & Butter V 3.00 Pomme Frites V GF 3.00 Side Salad V VE GF 3.95 Sweet Potato Wedges V GF 4.25 Triple Cooked Chips V GF3.75

CHILDREN'S

Under 10's only

Two courses 9.50 Three courses 12.00

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<u>MAINS</u>

STARTERS

Garlic Bread VVE Soft toasted bread with garlic butter

Breaded Mozzarella Sticks V

Ketchup dip

Sausage & Chips Two pork and leek sausages with a choice of beans or peas

Penne Pasta V VE GF Roasted red peppers, red pesto and olive oil **Beef Burger & Chips GF** 4oz prime beef in a brioche bun with gem lettuce and tomato

Chicken Goujons Breaded chicken breast strips with french fries and a choice of peas or beans

DESSERTS

Ice Cream V

Choose from chocolate, strawberry & vanilla

Fruit Pastille Lolly V

DESSERTS

Sticky Toffee Pudding V 7.95

Served with your choice of custard or ice cream

Affogato Amaretto V GF 9.50

Vanilla ice cream, a shot of espresso and Disaronno to pour over and enjoy

Chocolate Brownie V 7.50

Warm brownie topped with clotted cream ice cream, drizzled with chocolate sauce

Crème Brûlée V GF 7.95

Chocolate Orange Tart V VE GF 7.25

Served with a sweet berry compote

Apple Tart Tatin V 8.50

Drizzled with a toffee sauce and topped with vanilla ice cream (Please allow 20 minutes cooking time)

Hot Drink & Mini Dessert V 6.95

A choice of a mini dessert, served with your choice of coffee or tea

Chocolate Brownie Crème Brûlée Passion Fruit Tart

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