



# Sunday Lunch

## STARTERS

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**Green & Black Olives & Garlic Cloves** V VE GF 3.95

**Homemade Soup of the Day** VE GF 7.50  
Served with granary bread and butter

**Prawn Cocktail** GF 8.95  
Marie rose sauce, granary bread and a lemon wedge

**Salt & Pepper Squid** 9.50  
Sweet chilli dipping sauce

**Breaded Brie** V 7.95  
Sweet berry compote

**Avenue Nachos** V VE GF 7.50  
Baked with cheese and jalapeños, salsa, guacamole and sour cream

## ROASTS

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**Roasted Beef Brisket** 23.00

**Roast Chicken** 18.50

**8 Hour Slow Roasted Lamb Shank** 26.00

**Pork Belly** 20.50

Yorkshire pudding, duck fat roast potatoes, sage & onion stuffing, honey roasted carrot, cauliflower cheese, swede mash, green beans & gravy

**Nut Roast** V 17.50  
Yorkshire pudding, roast potatoes, honey roasted carrot, cauliflower cheese, swede mash, green beans & gravy

**'Meatless Farm' Plant-Based Chicken Breast** V VE 18.50  
Yorkshire pudding, roast potatoes, roasted carrot, cauliflower, swede mash, green beans & gravy

## DESSERTS

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**Vanilla Crème Brûlée** GF 7.95

**Apple Tart Tatin** V 8.50  
Drizzled with a toffee sauce and topped with vanilla ice cream  
(Please allow 20 minutes cooking time)

**Chocolate Orange Tart** V VE GF 7.25  
Sweet berry compote

**Sticky Toffee Pudding** V 7.95  
Served with your choice of custard or ice cream

**Affogato Amaretto** V GF 9.50  
Vanilla ice cream, espresso & a shot of Disaronno to pour over and enjoy

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.

# Children's

## STARTERS

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### Garlic Bread **V** 3.50

Soft toasted bread with garlic butter. Available with melted cheese

### Breaded Mozzarella Sticks **V** 3.95

Ketchup dip

## MAINS

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### Roasted Beef Brisket 11.50

### Roast Chicken 8.95

### Pork & Leek Sausages 8.95

### Veggie Sausages **V VE GF** 8.95

Served with: Yorkshire pudding, roast potatoes, garden peas, honey roasted carrots & gravy

### Beef Burger & Chips **V VE** 7.50

4oz prime beef patty, served in a brioche bun with gem lettuce & tomato

## DESSERTS

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### Ice cream **V GF** 4.50

Strawberry, chocolate or vanilla

### Warm Chocolate Brownie **V** 4.95

Served with vanilla ice cream

# After Dinner Drinks

Americano 3.30  
Cappuccino 3.50  
Latte 3.50

Flat White 3.60  
Hot Chocolate 3.95  
English Breakfast Tea 3.00

### Floater Coffees 9.50

Your choice of liqueur in a black coffee served in a glass topped with fresh whipped cream.

Liqueur choices: Jameson's whiskey, Tia Maria, Dark Rum, Courvoisier VSOP

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