



Sunday Lunch

STARTERS

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
Dressed with mixed leaf and a cranberry sauce

Bruschetta V GF 5.95
Grilled Italian bread brushed with olive oil and toasted. Topped with Italian vine tomatoes, basil, garlic, red onion and Romano cheese

ROASTS

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

MAIN MEALS

Avenue Burger GF 15.95

6oz prime beef patty, Monterey Jack cheese, streaky bacon, our homemade burger sauce, gem lettuce, pickles, red onion and tomato.
Served with chunky chips

Chicken Burger GF 14.95

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

The Beyond Burger V VE GF 16.00

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

Kentish Gammon Steak GF 16.95

A 10oz gammon steak topped with a fried egg and pineapple. Served with chunky chips
Add an extra egg for £1

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.



DESSERTS

Vanilla Crème Brûlée GF 7.95

Chocolate Brownie V 7.50

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

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

Blackberry & Apple Crumble V VE GF 7.95

Served with vanilla ice cream or custard

After Dinner Drinks

Americano	3.30	Espresso	2.50
Cappuccino	3.50	Flat White	3.60
Chai Latte	4.00	Hot Chocolate	3.95
Cortado	3.00	Latte	3.50
English Breakfast Tea	3.00	Mocha	4.00

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 VS

Espresso Martini 12.50

Chilled espresso, vodka, white curacao, coffee liqueur

Masthouse Single Malt 5.75

Chatham's Royal Dockyard Copper Rivet Distillery

Glavya Whiskey Liqueur 4.00

Cockburns Port 3.50

Baileys 5.00

Remy VSOP 6.00

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