



Evening Menu

STARTERS

Soup Of The Day V GF 7.50
Granary bread & butter

Prawn Cocktail V 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

MAINS

Classic Caesar Salad (Chicken or Halloumi) GF 14.50
Cos lettuce, croutons, anchovies and Parmesan cheese shavings

Roasted Red Pepper Penne Pasta V GF 10.50
Red pesto, fresh chilli, crème fraîche and Parmesan cheese

add Chicken 5.00 Halloumi 5.00

Cod & Chips GF 15.00
Chunky chips, mushy peas and a lemon wedge

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

Avenue Fajitas V VE GF
Sautéed onions & peppers with warm rolling tortillas, guacamole, sour cream, salsa and cheddar cheese

*Harissa Chicken 17.95 Halloumi 16.95
Plant Based Chicken 16.95*

Katsu Chicken Curry 16.50
Panko breaded chicken breast, wild rice, aromatic curry sauce, sprinkled with fresh spring onion

Chefs Pie Of The Week 15.00
A shortcrust pastry pie served with mashed potato, green beans, peas and a jug of gravy (Bake time 25 minutes)

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 pomme frites

The Plant Burger V VE 16.00
Plant-based patty with tomato relish, gem lettuce and tomato. Served with pomme frites

SIDES & EXTRAS

Halloumi Fries V 5.50

Mixed Olives V VE GF 3.95

Warm Ciabatta & Butter V 3.00

Pomme Frites V GF 3.00

Chunky Chips V GF 3.75

Garlic Ciabatta V 3.00

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.



DESSERTS

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

Vanilla Panna Cotta V GF 7.50

Sweet berry compote

Affogato Amaretto V GF 9.50

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

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
2 Scoops of Ice Cream*

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

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.