



Steak Night

FOR THE TABLE

Olives V VE GF 3.00

Marinated Green, Kalamata Olives with Garlic Cloves & Pepper

Whole Baked Sourdough V 5.25

With salted butter

STARTERS

Chicken Liver Pâté 6.95

Slices of sourdough toast & a sweet fruit chutney

Breaded Brie V 7.95

Sweet berry compote

Wild Scottish Scallops GF 11.95

Pan fried scallops, sprinkled with crispy bacon & served on a pea puree

Hasselback Potatoes V VE GF 7.50

Topped with garlic, cheddar & spring onion

Avenue Nachos V VE GF 7.50/15.00

Baked with cheese and jalapeños. Topped with salsa, guacamole and sour cream

MAINS

Served with a confit tomato, cress and your choice of potato

CHOOSE A STEAK

Prime Rib-Eye 10oz 25.00
Prime Sirloin 10oz 27.50
Prime Fillet 8oz 30.00
T Bone 16oz (Limited) 35.00

CHOOSE A POTATO

Chunky Chips
Pomme Frites
Sweet Potato Wedges
Hasselback Potatoes

ADD A SAUCE

Chimichurri V VE 2.50
Peppercorn GF 2.50
Béarnaise Sauce V 2.50
Garlic Butter V GF 2.50

THE ULTIMATE RIBEYE SHARING EXPERIENCE 75.00

Tomahawk Steak 30oz - recommended medium (*limited availability*)

SIDES

Creamed Spinach V 4.75 | Tenderstem Broccoli & Flaked Almonds V 4.50 | Garlic Mushrooms V VE 5.00
Battered Onion Rings V 3.50 | Halloumi Fries V 5.95 | Gouda & Bacon Doughnuts 6.00

Pasta Alla Vodka V 19.50

Rigatoni pasta cooked in a creamy tomato sauce with vodka, shallots & garlic. Finished with fresh Parmesan cheese. choose from: Chicken Breast or Burrata

Stuffed Chicken GF 18.95

Mozzarella, sun-dried tomato and spinach stuffed chicken breast wrapped in bacon. Served with green vegetable medley, hasselback potatoes & a creamy white wine sauce

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 Panna Cotta 7.50

Dressed with a sweet berry compote

Sticky Toffee Pudding V 7.95

Served with your choice of custard or ice cream

Belgian Waffle 8.50

Warm brownie, toasted marshmallow & vanilla ice cream. Drizzled with chocolate sauce

Apple and Rhubarb Crumble V 7.95

Served with your choice of vanilla ice cream or custard

Affogato Amaretto V GF 9.50

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

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 10.00

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