



Steak Night

STARTERS

Green & Black Olives & Garlic Cloves V VE GF 3.95

Breaded Brie V 7.95
Sweet berry compote

Piri-Piri King Prawns GF 10.95
Served with rustic bread and a lemon wedge

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
Creamy Mash
Hasselback Potatoes 2.00

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

Halloumi Fries 5.95 | Garlic Sautéed Asparagus V 4.50 | Garlic Mushrooms V VE 5.00
Battered Onion Rings V 3.50 | Creamed Spinach V 4.75 | Gouda & Bacon Doughnuts 6.00

Pasta Alla Vodka V VE 14.50

Rigatoni pasta cooked in a creamy tomato sauce with vodka, shallots & garlic. Finished with fresh Parmesan cheese

Chicken, Ham Hock & Leek Pie 15.00

Served with mashed potato, green beans, peas and a jug of gravy

Classic Caesar Salad (Chicken or Halloumi) V GF 14.50

Cos lettuce, croutons, anchovies and Parmesan cheese shavings

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 V 8.50
Warm brownie, toasted marshmallow & vanilla ice cream. Drizzled with chocolate sauce

Apple and Blackberry Crumble GF 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

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.



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