



Sunday Lunch

STARTERS

Marinated Green, Kalamata Olives With Garlic Cloves & Pepper V VE GF 3.00

Homemade Soup of the Day VE GF 5.95
Served with garlic & herb croutons

Prawn Cocktail GF 7.95
Marie Rose sauce, granary bread & a lemon wedge

Salt & Pepper Squid 8.50
Sweet chilli dipping sauce

Breaded Brie V 7.95
Deep fried panko breaded brie & a sweet mixed berry compote

Bruschetta V GF 5.25
Ciabatta brushed with olive oil and toasted. Topped with Italian vine tomatoes, basil, garlic, red onion & Romano cheese

ROASTS

9 Hour Slow Roasted Beef Brisket 23.00

10oz Roast Chicken Supreme 18.50

Lamb Shank 26.00

All plated with Yorkshire pudding, duck fat roast potatoes, sage & onion stuffing, honey roasted parsnip & carrot, seasonal vegetables & gravy

Chef's Homemade Nut Roast V 17.50
Leeks, mushrooms, chestnuts, lentils, dried apricots, red onion and garlic
Yorkshire pudding, roast potatoes, honey roasted carrot & parsnip, seasonal vegetables & gravy

'Meatless Farm' Plant-Based Chicken Breast V VE 17.50
Yorkshire pudding, roast potatoes, roasted carrot & parsnip, seasonal vegetables & gravy

ADDITIONAL 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

Chef's Pie Of The Week 15.00
A shortcrust pastry pie served with chunky chips, green beans, garden peas and a jug of gravy
(Bake time 25 minutes)

Kentish Gammon Steak GF 16.95
A 10oz gammon steak topped with a fried egg and pineapple. Served with chunky chips

Butternut Squash, Brie & Beetroot Tart V GF 15.50
Honey roasted carrots, parsnips & a jug of gravy

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

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 V GF 7.50
Sweet berry compote

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 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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