



Monday - Saturday 12pm - 7pm

MAIN MENU

STARTERS

OLIVES V VE GF 4.50

Marinated Green, Kalamata Olives with
Garlic Cloves & Pepper

WHOLE BAKED SOURDOUGH V 6.50

With salted butter

SOUP OF THE DAY V GF 8.00

Garlic & herb croutons

PRAWN COCKTAIL GF 9.00

Marie Rose sauce & granary bread

SALT & PEPPER SQUID 9.50

Sweet chilli dipping sauce

AVENUE NACHOS V VE GF 8.25/16.50

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

LIGHT BITES

JACKET POTATOES GF

Served with a crisp side salad & house dressing

Cheese & Beans V VE 11.00

Chunky Coleslaw V 9.90

Prawns in Marie Rose Sauce 15.95

Tuna Mayonnaise 12.65

Chilli & Cheese 13.75

TOASTED PANINIS GF

Served with a salad garnish & tortilla chips

Bacon, Brie & Cranberry 10.50

Ham & Cheese 9.90

Tomato, Mozzarella & Basil V VE 9.90

Tuna Melt 10.50

GOURMET SANDWICHES GF

Served with a salad garnish & tortilla chips

Club 13.75

Ciabatta bread layered with streaky smoked bacon, sliced chicken
breast, mixed leaf, fresh tomato and Hellman's mayonnaise

Chargrilled Steak 13.75

Ciabatta bread layered with chargrilled sliced steak, tomato
relish, crispy onions, Hellman's mayonnaise and mixed leaf

Mozzarella & Tomato V 11.00

Sourdough open sandwich with basil pesto, avocado smash,
mozzarella and sliced tomatoes

Halloumi & Olive V 11.00

Sourdough open sandwich layered with grilled halloumi,
basil pesto, smashed avocado, mixed leaves and sliced olives

BURGERS

All served in a pretzel bun

Avenue Burger GF 17.95

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 16.50

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

The Plant Burger V VE 16.50

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

SALAD/PASTA/PIZZA

Pizza 13.00

11-inch traditional thin sourdough pizza. Choose from
Pepperoni or Classic Margherita

Classic Caesar Salad GF 10.45

Cos lettuce, croutons, anchovies and Parmesan cheese shavings

Roasted Red Pepper Penne Pasta V VE GF 11.55

Red pesto, fresh chilli, crème fraiche and Parmesan cheese

Upgrade your salad or pasta!

Chicken 5.50

Halloumi 5.50

Plant Based Chicken 5.50

Steak Strips 5.50

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.

MAIN MEALS

Omelette **V GF 14.50**

Choose from ham, cheddar cheese, red onion and mushroom. Served with pomme frites and a side salad

Kentish Gammon Steak **GF 17.95**

A 10oz gammon steak topped with a fried egg and pineapple. Served with chunky chips

Scampi & Chips **14.50**

Wholetail scampi, pomme frites and a crisp side salad

Chilli Con Carne **GF 16.50**

Served with wild rice, pot of cheddar cheese, tortilla chips and a sour cream dip

Chef's Pie Of The Week **16.50**

A shortcrust pastry pie served with creamy mash, green beans, garden peas & a jug of gravy (Bake time 25 minutes)

Katsu Chicken Curry **18.00**

Panko breaded chicken breast, wild rice & aromatic curry sauce. Sprinkled with fresh spring onion

Cod & Chips **GF 16.50**

Chunky chips, garden peas and a lemon wedge

Stir Fry **V 11.00**

Egg noodles, red onion, mixed peppers, red cabbage, mangetout, carrot straws and chillies cooked in a soy sauce. Dressed with spring onion and sesame seeds

Upgrade your stir fry!

Chicken 5.50 Halloumi 5.50
Plant Based Chicken 5.50 Steak Strips 5.50

Avenue Fajitas **V VEG GF**

Sautéed onions & peppers with warm rolling tortillas, guacamole, sour cream, salsa and cheddar cheese

Harissa Chicken 19.95 Halloumi 18.75
Plant Based Chicken 18.75 Steak Strips 22.00

Sausage & Mash **15.95**

Two pork & leek sausages, creamy mashed potatoes, peas and gravy. Served inside a large Yorkshire pudding

SIDES & EXTRAS

Chunky Coleslaw **V GF 3.85**
Halloumi Fries **V 6.00**
Warm Ciabatta & Butter **V 3.30**
Garlic Ciabatta **V 3.85**

Pomme Frites **V GF 3.50**
Side Salad **V VEG GF 3.20**
Sweet Potato Wedges **V GF 5.00**
Chunky Chips **V GF 4.15**

DESSERTS

Vanilla Crème Brûlée **V GF 8.25**

Garnished with berries

Sticky Toffee Pudding **V 8.75**

Served with your choice of custard or ice cream

Rhubarb & Apple Crumble **V 8.75**

Served with vanilla ice cream or custard

Chocolate Brownie **V 8.25**

Homemade warm brownie topped with vanilla ice cream, drizzled with chocolate sauce

Affogato Amaretto **V GF 10.50**

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

Fruit Scone **V 6.00**

Warm fruit scone served with Rodda's clotted cream & Tiptree strawberry jam

Hot Drink & Mini Dessert **V 7.95**

A choice of a mini dessert, served with your choice of coffee or tea

Chocolate Brownie
Crème Brûlée
2 Scoops of Ice Cream

HOT DRINKS

Americano	3.50	Espresso	3.00
Cappuccino	3.75	Flat White	3.75
Chai Latte	4.20	Hot Chocolate	4.40
Cortado	3.25	Latte	3.75
English Breakfast Tea	3.40	Mocha	4.25

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.