AVENUE STEAK NIGHT

FOR THE TABLE

Mixed Breads & Oils 7.50 VVE

Green & Black Olives, Garlic Cloves & Red Peppers 3.95 V VE GF

STARTFRS

Scallops chicken jus, parmesan crisp, apple straws 11.95 GF

Chicken Noodle Soup ginger, garlic, mushroom, rice noodles, sweetcorn, spring onion and chilli 7.50

Sticky Chicken Bao Buns sweet glazed chicken, spring onion, carrot straws, sesame seeds and cucumber 9.95

Salt & Pepper Squid Marie Rose dipping sauce 8.95

Rosemary & Garlic Infused Baked Camembert with bacon wrapped pastry fingers 9.25 (Vegetarian version served with sourdough slices)

MAINS

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

CHOOSE A STEAK	CHOOSE A POTATO	ADD A SAUCE	
Prime Rib-Eye 10oz 25.00 Prime Sirloin 10oz 22.75 Prime Fillet 8oz 30.00 Cauliflower Steak V VE 16.00	Pomme Frites Hassleback Potatoes	Chimichurri VVE Peppercorn GF Diane Sauce GF Garlic Butter GF	2.50 2.50 2.50 2.50

THE ULTIMATE RIBEYE SHARING EXPERIENCE 75.00

Tomahawk Steak 30oz - recommended medium (limited availability)

SIDES

Truffle Fries with Parmesan 5.95 V | Garlic Sautéed Greens 4.50 V | Garlic Mushrooms 5.00 V VE Battered Onion Rings 3.50 V | Creamed Spinach 4.50 V

Stuffed Chicken 17.50 GF

Mozzarella, sun-dried tomato and spinach stuffed chicken breast wrapped in bacon. Served with Tenderstem broccoil, hassleback potatoes and a creamy white wine sauce

Pasta alla Vodka 16.50 V GF

Rigatoni pasta cooked in a creamy tomato sauce with vodka, shallots and garlic, finished with fresh parmesan

DESSERTS

Vanilla Crème Brûlée 7.50 V GF

Chocolate Biscuit Pudding rich tea biscuits layered with ganache, topped with roasted cashew nuts 5.95 V

Belgium Waffle topped with vanilla ice cream, warm brownie chunks and a toffee cream drizzle 8.25 V

Sicilian Lemon Tart mixed berry compote 6.75 V

Affogato Amaretto Vanilla ice cream, a shot of espresso and Disaronno to pour over and enjoy 8.95 V GF

GF Gluten-Free Option Available | V Vegetarian | VE Vegan Option Available