



# SUNDAY LUNCH

## FOR THE TABLE

Olives garlic cloves and red peppers 3.95 **V** **VE** **GF**

Mixed Breads & Oils 7.50 **V**

## STARTERS

Homemade Soup of the Day *Served with granary bread and butter* 6.95 **VE** **GF**

Salt & Pepper Squid *Marie rose dipping sauce* 8.95

Prawn Cocktail *Mixed leaf, Marie rose sauce, buttered brown bread and a lemon wedge* 8.95 **GF**

Sticky Chicken Bao Buns *Sweet glazed chicken, spring onion, carrot straws and sesame seeds* 9.95

Breaded Brie *Served with a berry compote* 7.95 **V**

## ROASTS

Slow Roasted Beef Brisket 21.95

Roast Chicken 17.95

Lamb Shank 24.95

Pork Belly 19.50

*Plated with: Yorkshire pudding, duck fat roast potatoes, swede mash, sage & onion stuffing, honey roasted carrot, green beans, cauliflower cheese and lashings of gravy*

Nut Roast 16.50 **V**

*Plated with: Yorkshire pudding, roast potatoes, swede mash, honey roasted carrot, green beans, cauliflower cheese and lashings of gravy*

'Meatless Farm' Plant-Based Chicken Breast 16.50 **V** **VE**

*Plated with Yorkshire pudding, roast potatoes, carrot, green beans, cauliflower and gravy*

## DESSERTS

Vanilla Crème Brûlée 7.50 **GF**

Chocolate Brownie *Served warm with chocolate sauce and Vanilla ice cream* 7.25 **V**

Cheesecake Of The Month 7.95 **V**

Sticky Toffee Pudding *Served with your choice of custard or ice cream* 7.50 **V** **VE**  
*(Vegan version served with ice cream)*

Chocolate Orange Tart *Sweet berry compote* 6.95 **V** **VE** **GF**

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

**GF**- Gluten Free Available

**V**- Vegetarian

**VE** - Vegan

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. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients in our kitchen foods may be at risk of contamination by other ingredients



## AFTER DINNER DRINKS

Americano	3.00	Flat White	3.40
Cappuccino	3.15	Hot Chocolate	3.40
Latte	3.15	English Breakfast Tea	2.95

### Floater Coffees 8.95

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 VSOP

### Espresso Martini 9.95

Chilled espresso, vodka, white curacao, coffee liqueur

## CHILDREN'S MENU UNDER 12'S

### STARTERS

**Avenue Nachos** Warm tortilla chips with melted cheese, served with a sour cream dip 3.95 **V VE GF**

**Garlic Bread** Soft toasted bread with garlic butter. Available with melted cheese 3.95 **V**

**Breaded Mozzarella Sticks** Ketchup dip 3.95 **V**

### MAINS

**Slow Roasted Beef Brisket** 10.95

**Roast Chicken** 8.95

**Two Pork & Leek Sausages** 8.95

**Veggie Sausages** 8.50 **V VE**

*Plated with: Yorkshire pudding, roast potatoes, honey roasted carrot, garden peas and gravy*

### DESSERTS

**Ice Cream** Two scoops - please ask for flavours 5.95 **GF**

**Chocolate Brownie** Warm chunks of brownie served with vanilla ice cream 4.50 **V**

**Sticky Toffee Pudding** served with your choice of custard or ice cream 4.50 **V**

**GF** Gluten Free Available

**V** Vegetarian

**VE** Vegan

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. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients in our kitchen foods may be at risk of contamination by other ingredients