



FOR THE TABLE

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

STARTERS

SOUP OF THE DAY 7.50 **V GF**
Granary bread & butter

SALT & PEPPER SQUID 8.95
Sweet chilli dipping sauce

BREADED BRIE 7.95 **V**
Sweet berry compote

MAINS

HARISSA CAULIFLOWER STEAK 14.95 **V VE GF**
Hasselback potatoes, chickpeas and sundried tomatoes.
Served with tenderstem broccoli

STUFFED CHICKEN 18.50 **GF**
Mozzarella, sun-dried tomato and spinach stuffed chicken breast wrapped in bacon. Served with tenderstem broccoli, hasselback potatoes and a creamy white wine sauce

VODKA PASTA 16.50 **V GF**
Tagliatelle pasta cooked in a creamy tomato sauce with vodka, shallots and garlic, finished with fresh parmesan

PAN FRIED SALMON FILLET 18.95 **GF**
Hasselback potatoes, tenderstem broccoli with hollandaise sauce

KATSU CHICKEN CURRY 16.50
Panko breaded chicken breast, wild rice, aromatic curry sauce, sprinkled with fresh spring onion

COD AND CHIPS 14.95
Triple cooked chips, garden peas and a lemon wedge

SIDES

Truffle and Parmesan Fries 6.00 **V**

Battered Onion Rings 3.95 **V**

Side Salad 2.95 **V VE**

DESSERTS

STICKY TOFFEE PUDDING 7.50 **V VE**
Served with your choice of custard or vanilla ice cream
(Vegan option served with vanilla ice cream)

APPLE & MIXED BERRY OAT CRUMBLE 6.95 **V**
Served with your choice of custard or ice cream

CHOCOLATE BROWNIE 7.25 **V**
Warm brownie topped with clotted cream ice cream
all drizzled with chocolate sauce

MIXED BREAD & OILS with chef's homemade butters 7.50 **V**

STICKY CHICKEN BAO BUNS 9.95
Sweet glazed chicken, spring onion, carrot straws and sesame seeds

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

HOUSE NACHOS 6.95 **V VE GF**
Baked with cheese and jalapeños, salsa, guacamole and sour cream

8oz SCOTTISH FILLET STEAK 29.50 **GF**
Triple cooked chips, confit tomato and sliced mushrooms
add Peppercorn sauce 2.5

SAUSAGE & MASH 16.50
Three pork & leek sausages, served on a bed of creamy mashed potato with petit pois and lashings of gravy

THE BEYOND BURGER 15.95 **V VE GF**
Beyond burger plant-based patty with tomato relish, gem lettuce and tomato. Served with pomme frites

AVENUE BURGER 16.50 **GF**
8oz prime beef patty, cheddar cheese, streaky bacon, our homemade burger sauce, gem lettuce, pickles, red onion and tomato. Served with triple cooked chips

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

choose from:

Chicken 16.95 Steak 17.95 Halloumi 15.95 **V**

Meatless farm plant based chicken 14.95 **V VE**

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

CHOCOLATE ORANGE TART 6.95 **V VE GF**
Berry compote

VANILLA CRÈME BRÛLÉE 7.50 **GF**

ICE CREAMS & SORBETS 5.95 **V VE GF**
Please ask your server

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.
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