



Monday - Saturday 12pm - 5pm

MAIN MENU

STARTERS

OLIVES V VE GF 4.50

Marinated Green, Kalamata Olives with
Garlic Cloves & Pepper

SOUP OF THE DAY V GF 8.00

Garlic & herb croutons

WHOLE BAKED SOURDOUGH V 6.50

With salted butter

BREADED BRIE WEDGES V 8.50

Sweet berry compote

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

Prawns in Marie Rose Sauce 15.95

Tuna Mayonnaise 12.65

TOASTED PANINIS GF

Served with a salad garnish & tortilla chips

Bacon, Brie & Cranberry 10.50

Tomato, Mozzarella & Basil V VE 9.90

Tuna Melt 10.50

CROQUE MONSIEUR £12.50

Grilled ham and Emmental cheese toastie topped with
béchamel. Served with a side salad & tortilla chips.

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

Prawn & Marie Rose Sauce 13.50

Served in brown bloomer with gem lettuce

Halloumi & Olive V 11.00

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

MAIN MEALS

Omelette V GF 14.50

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

Scampi & Chips 14.50

Wholetail scampi, pomme frites and a crisp side salad

Cauliflower & Chickpea Curry V VE 16.50

Served with wild rice and a mini garlic & coriander naan

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)

Cod & Chips GF 16.50

Chunky chips, garden peas and a lemon wedge

Kentish Gammon Steak GF 17.95

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

Sourdough Pizza 13.00

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

Avenue Fajitas V VE 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

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.

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

Halloumi & Mushroom Burger **V GF** 15.50

Sweet chilli sauce, Gem Lettuce, red onion, tomato & Hellmann's mayonnaise. Served with pomme frites

SALADS & PASTA

Avocado Poke Bowl **V VE** 9.00

A mixed leaf salad, cucumber, cherry tomatoes with avocado, azuki beans, black rice & chimichurri dressing. Topped with your choice of Chicken, Smoked Salmon, Feta Cheese or Plant Based Chicken

Quinoa Poke Bowl **V VE** 9.00

A mixed leaf salad, cucumber, cherry tomatoes with quinoa, tomatoes, broad beans, chickpeas & mixed peppers in a mild green curry dressing. Topped with your choice of Chicken, Smoked Salmon, Feta Cheese or Plant Based Chicken

Classic Caesar Salad **GF** 10.45

Cos lettuce, croutons, anchovies and Parmesan cheese shavings

Halloumi, Avocado & Lime Salad **GF V** 14.50

Mixed leaves, smashed avocado, flamed halloumi and mixed seeds. All drizzled with olive oil, lime & balsamic dressing

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

SIDES & EXTRAS

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 VE 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

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

Chocolate Orange Torte **V VE GF** 8.50

Served with a sweet berry compote

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

HOT DRINKS

Americano 3.50
Cappuccino 3.75
Chai Latte 4.20
Cortado 3.25
English Breakfast Tea 3.40

Espresso 3.00
Flat White 3.75
Hot Chocolate 4.40
Latte 3.75
Mocha 4.25

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