

# Mother's Day

## BRUNCH AT AVENUE

Sunday 15<sup>th</sup> March 2026 | 10am & 10:30am bookings | Maximum of 6 guests

### MIMOSA 12.00

Zarlino Prosecco with fresh orange juice

### APEROL SPRITZ 12.00

Aperol, Zarlino Prosecco and a dash of soda water

### ELDERFLOWER BELLINI 12.00

St Germain Liqueur topped with Zarlino Prosecco

### LIGHT BREAKFAST GF 12.50

One free-range egg, grilled rasher of bacon, pork and leek sausage\*, baked beans and toast

### GARDEN BREAKFAST V VE GF 16.50

Two free-range eggs, vegan sausage, smashed avocado, half a grilled confit tomato, button mushrooms, baked beans and toast (Vegan version with hash brown)

### AVENUE BREAKFAST GF 16.50

Two eggs, two grilled rashers of bacon, a pork and leek sausage\*, hash brown, button mushrooms, half a grilled confit tomato, baked beans and toast

### BACON OR SAUSAGE\* SANDWICH GF 6.95

Smoked bacon or sausage on a choice of white or granary bloomer

### EGGS BENEDICT GF 14.00

Toasted English muffin served with honey roasted ham, poached eggs and hollandaise sauce

### EGGS ROYALE GF 17.50

Toasted English muffin served with smoked salmon, poached eggs and hollandaise sauce

### POACHED EGGS & AVOCADO V GF 13.00

Sourdough toast, smashed avocado, poached eggs, cherry tomatoes, chilli flakes and mixed seeds

### BUTTERMILK PANCAKES V 13.00

Two stacked pancakes topped with your choice of:  
- Greek yoghurt, berry compote and honey  
- Strawberries, blueberries and maple syrup  
- Streaky bacon & maple syrup *add 2.00*  
- Nutella

### SMOOTHIES 7.00

#### Berry Go Round

Blackberries, raspberries & strawberries

#### Big 5

Strawberry, mango, kiwi & pineapple

#### Spinach To Win It

Broccoli, spinach, cucumber, mango, pineapple & banana

#### Pash 'N' Shoot

Passion fruit, mango & pineapple

### FROBISHERS FRUIT JUICES 4.00

- Cloudy Apple
- Cranberry
- Mango
- Orange
- Pineapple

### HOT DRINKS

Americano | Hot water topped with espresso 3.50

Cappuccino | Espresso topped with foamed milk 3.75

Chai Latte | A mix of black tea, spices & frothy milk 4.20

Cortado | Double shot with equal part steamed milk 3.25

Flat White | Micro-foam poured over a double espresso 3.75

Hot Chocolate with marshmallows 4.40

Latte | Espresso topped with steamed milk 3.75

Mocha | Espresso topped with hot chocolate 4.25

Espresso 3.00

*Decaffeinated available for all coffees*

*Alternative milk: almond, coconut, oat, soya 50p*

*Syrups: hazelnut, salted caramel, sugar free caramel, vanilla 70p*

### POT OF TEA FOR ONE 3.40

Decaffeinated - Earl Grey - English Breakfast - Green Tea - Lemon & Ginger - Mint Infusion - Raspberry & Pomegranate

# Mother's Day

## LUNCH AT AVENUE

Sunday 15<sup>th</sup> March 2026 | 12:30pm - 5:30pm | Maximum of 6 guests

**3 courses for £45**

### STARTERS

**CARROT & CORRIANDER SOUP GF VE V**

Garlic & Herb Croutons

**CHICKEN LIVER PATE**

Sliced sourdough & a plum and apple chutney

**BREADED BRIE V**

Roquette leaf salad & a sweet cranberry glaze

**PRAWN COCKTAIL GF**

Served with buttered brown bread & Marie Rose sauce

### MAINS

**ROASTED BEEF BRISKET**

**PORK BELLY & CRACKLING**

**100Z ROAST CHICKEN SUPREME**

All served with:

Homemade Yorkshire pudding, duck fat roast potatoes, sage & onion stuffing, cauliflower cheese, honey roasted carrots, swede mash, green beans & gravy

**NUT ROAST V**

Leeks, mushrooms, chestnuts, lentils, dried apricots, red onion and garlic

Served with homemade Yorkshire pudding, roast potatoes, honey roasted carrot & parsnip, green beans, cauliflower cheese & gravy

**'MEATLESS FARM' PLANT-BASED CHICKEN BREAST V VE**

Homemade Yorkshire pudding, roast potatoes, roasted carrot & parsnip, green beans & gravy

### DESSERTS

**STICKY TOFFEE PUDDING V**

Your choice of custard or ice cream

**STRAWBERRY CRÈME BRÛLÉE V GF**

Fresh berries

**BRAMLEY APPLE CRUMBLE V**

Vanilla Ice cream

**CHOCOLATE TRUFFLE TORTE V VE GF**

Berry Compote

**Too full to manage a dessert?** Choose a hot drink of your choice instead!



# Mother's Day

## CHILDREN'S MENU

Sunday 15<sup>th</sup> March 2026 | 12:30pm - 5:30pm | Maximum of 6 guests  
(Under 10) - £18.95

### STARTERS

#### BREADED MOZARELLA STICKS V

Ketchup Dip

#### TORTILLA CHIPS V GF

Sour Cream Dip

Apple or Orange Juice

### MAINS

#### ROASTED BEEF BRISKET

#### ROAST CHICKEN

#### PORK & LEEK SAUSAGES

#### VEGGIE SAUSAGES V VE GF

All served with:

Yorkshire pudding, roast potatoes, garden peas, honey roasted carrots & gravy

#### BEEF BURGER & FRIES

4oz prime beef patty, served in a brioche bun with gem lettuce & tomato

### DESSERTS

#### ICE CREAM V GF

Strawberry, chocolate or vanilla

#### WARM CHOCOLATE BROWNIE V

Chocolate sauce & vanilla ice cream

#### ROWNTREE'S FRUIT PASTILLE ICE LOLLY V VE GF