

Mother's Day

BRUNCH AT AVENUE

Sunday 15th 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

EGGS BENEDICT GF 14.00

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

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)

EGGS ROYALE GF 17.50

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

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

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

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

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LUNCH AT AVENUE

Sunday 15th 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

10OZ 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!

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CHILDREN'S MENU

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

STARTERS

BREADED MOZZARELLA 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