



Sunday Lunch

FOR THE TABLE

Olives V VE GF 4.50

Marinated Green, Kalamata Olives with Garlic Cloves & Pepper

Whole Baked Sourdough V 6.50

With salted butter

STARTERS

Homemade Soup of the Day V GF 7.50

Served with sourdough bread & butter

Prawn Cocktail GF 9.00

Marie Rose sauce, granary bread & a lemon wedge

Mushroom Bruschetta V GF 7.50

Rustic sourdough bread topped with creamy mushrooms & herbs

Breaded Brie V 9.50

Deep fried panko breaded brie & a sweet mixed berry compote

ROASTS

Slow Roasted Lamb Shank 26.50
(Limited availability)

Slow Roasted Beef Brisket 25.00

Pork Belly & Crackling 22.00

Roast Chicken Supreme 21.00

Plated with homemade Yorkshire pudding, duck fat roast potatoes, honey roasted carrots, swede mash, green beans & gravy

Chef's Homemade Nut Roast V 19.50

Leeks, mushrooms, chestnuts, lentils, dried apricots, red onion & garlic
Homemade Yorkshire pudding, roast potatoes, honey roasted carrots, swede mash, green beans & gravy

'Meatless Farm' Plant-Based Chicken Breast V VE 19.25

Homemade Yorkshire pudding, roast potatoes, roasted carrots, green beans & gravy

ADDITIONAL MAIN MEALS

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

Halloumi & Mushroom Burger V GF 15.50

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

SIDES

Cauliflower Cheese V 5.50
Serves 2

Sage & Onion Stuffing V 5.50
Serves 2

Yorkshire Pudding V 2.00

Crispy Pork Crackling 2.00

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.



DESSERTS

Sticky Toffee Pudding V 8.75
Served with your choice of custard or ice cream

Vanilla Crème Brûlée V GF 8.25
Garnished with berries

Chocolate Brownie V 8.25
Warm brownie topped with clotted cream ice cream, drizzled with chocolate sauce

Affogato Amaretto V GF 10.50
Vanilla ice cream, espresso & a shot of Disaronno to pour over and enjoy

Hot Drink & Mini Dessert V 7.95
One of the following mini desserts, served with your choice of coffee or tea

Chocolate Brownie
Crème Brûlée

After Dinner Drinks

Americano	3.50	Espresso	3.00
Cappuccino	3.75	Flat White	3.75
Chai Latte	4.20	Hot Chocolate	4.40
Cortado	3.25	Latte	3.75
English Breakfast Tea	3.40	Mocha	4.25

Floater Coffees 9.95
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 VS

Espresso Martini 11.00
Chilled espresso, vodka, white curacao, coffee liqueur

Masthouse Single Malt 6.25
Chatham Royal Dockyard Copper Rivet Distillery

Glavya Whiskey Liqueur 4.50

Cockburns Port 3.95

Baileys 5.25

Remy VSOP 6.50

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