

THE Avenue

APETIZERS

SOUP OF THE DAY v	3.95	HAM HOCK TERRINE	5.95
Freshly made soup of the day, served with crusty bread & butter		Served with pickled baby vegetables & home made focaccia	
ROLLED GOATS CHEESE v/GF	5.95	SLOW COOKED CHICKEN WINGS	4.95
Lightly scorched goats cheese, asparagus, beetroot & chive salad		Chicken wings served with selection of dips	
MOULES MARINIÈRE	5.95	CHICKEN PAKORA	4.95
Mussels cooked in white wine, garlic & cream with crusty bread		Served with mango yogurt	
PRAWN KATSU	6.95		
King prawn coated in panko bread-crumbs served with sweet & sour plum sauce			

MAINS

MINI SLIDERS	8.95	PAN FRIED CHICKEN SUPREME GF	12.95
Trio of mini burgers, beef, Cajun chicken & breaded fish goujon served with herb salad & mayonnaise		Dauphinoise potato, crunchy greens, pancetta, brunoise carrot served with a chicken cream	
PAN FRIED SEABASS	17.95	OPEN LASAGNE v	10.95
Served with a roast plum tomato tartlet, tapenade, dressed rocket & chunky pesto		Fresh pasta sheets topped with spinach, rocket leaf, mushroom, parmesan & truffle oil	
LAMB OR CHICKEN BALTI	10.95	8oz HADRIAN SIRLOIN STEAK GF	14.95
Served with nut pliaiu, mango yogurt & mini poppadoms		served with grilled vine tomatoes, topped with garlic butter	
BEER BATTERED COD	10.95		
Chunky chips, minted pea & asparagus, tartar sauce			

SIDES

TWICE COOKED CHUNKY CHIPS v	1.95
FRENCH FRIES v	1.95
CREAMY MASH POTATO v	1.95
PEPPERCORN SAUCE v	1.95
STEAMED BABY VEGETABLES v	2.95
MAC & CHEESE v	2.95

DESSERTS

ICE CREAM & SORBET	3.95
Fresh fruit & coulis	
TRIPLE CHOCOLATE CHIP BROWNIE	4.95
Vanilla ice cream & chocolate tuile	
STICKY TOFFEE PUDDING	4.95
Brandy snap tuile, vanilla ice cream	
RASPBERRY PANNA COTTA	4.95
Pistachio biscotti & passion fruit	
CHEESE SELECTION	6.95
Served with grapes, celery, biscuits & onion relish	