

FOR THE TABLE

Olives (v)	3.5
Homemade focaccia (v)	3.5
Mezze (v)	15
feta, olives & sundried tomatoes, hummus, baba ghanoush, plaki beans & homemade flatbread	

SMALL PLATES

Smashed avocado on sourdough (vg)	7
Add bacon - poached egg - mushroom	2 each
Eggs Benedict	9.5
beer & treacle bacon, poached egg, English muffin, hollandaise	
Breaded halloumi	8.5
fig chutney	
Classic Scotch egg	7
Coronation mayo	
Whole roasted pepper (vg/gf)	9
baba ghanoush, cherry tomato, vegan feta	
1/2 kilo or 1kg Cajun chicken wings (gf)	9.5/15
sweet Cajun dip	
Salt & pepper calamari	8.5
aioli	

OFFERS

Burger & Pint Monday - £15

50% off food Tuesday

Steak & Wine Wednesday - £45 for two

Margarita Thursday - £15 for a pizza & cocktail

SUNDAY MENU

Served 11am - 9pm

MAINS

Full English	15
beer & treacle bacon, Cumberland sausage, fried eggs, black pudding, grilled mushrooms, roasted tomato, belly baked beans, hash brown, toast	
Pan-fried stonebass (gf)	21
caponata, pine nuts	
Paccheri & mushroom ragu (vg)	15
Superstraccia, crispy onions	
Avalon chopped salad (gf)	13
radicchio, radish, carrot, Romaine lettuce, parmesan, sundried tomatoes, black olives	
Add grilled halloumi or grilled chicken	5
Double stacked beef burger	15.5
double beef patty, pickles, tomato, lettuce, house relish, mayo, french fries	
Plant-based burger (vg)	15.5
pickles, tomato, lettuce, house relish, vegan mayo, french fries	
Buttermilk-fried chicken burger	15
tomato, jalapenos, sriracha mayo, french fries	
Roasted chimichurri half chicken	21
fries, green bean Caesar salad	

SIDES

Hand cut chips/French fries	5
Sweet potato fries, aioli	6
House salad	5
Buttered garlic green beans	5
Greek salad	6

ROASTS

Roast beef	21
Yorkshire pudding, roast potatoes, seasonal vegetables, gravy	
Pork belly	21
Yorkshire pudding, roast potatoes, seasonal vegetables, gravy, apple sauce	
Butternut squash & spinach Wellington (vg)	19
Yorkshire pudding, roast potatoes, seasonal vegetables, gravy	
(make it vegan without Yorkshire pudding)	
For two:	
Slow-cooked Blixes Farm shoulder of lamb	48
Greek salad, quinoa tabbouleh, harissa yoghurt, homemade flatbread	
Three Meat Roast	48
beef, pork, chicken, roasted parsnips & carrots, roast potatoes, seasonal greens, mac and cheese	
Yorkshire pudding, bread sauce, apple sauce, gravy	

PUDDING

New York cheesecake	7
raspberry coulis	
Chocolate brownie (vg/gf)	7
vegan vanilla ice cream	
Sticky Toffee pudding	7
vanilla ice cream	
Banoffee pie	7
Nutella gnocchi (to share)	9
cinnamon sugar, vanilla ice cream	
3 scoops of Jude's ice creams and sorbets	6.5
vegan vanilla - vanilla - strawberry - chocolate	
salted caramel - mango - lemon	
Hamish Johnston cheese board	9
crackers, chutney	

A full list of allergen information is available, please ask your server for details. An optional 12.5% service charge will be added to your bill (all of which is distributed between staff)