The Avalon
Public House and Garden

SUNDAY MENU
Served 11am - 9pm

DRINKS TO START

Virgin Mary £6

Bloody Mary £9.5

Classic bellini £7.5

Espresso Martini £11.5

FOR THE TABLE

Marinated olives (vg) £4

Warm focaccia (vg) £4
olive oil & balsamic

Mezze board £16
gigantes plaki, hummus, whipped feta, tzatziki, Padron peppers, flatbread

Baked camembert £15
apple & cider chutney, thyme, sourdough

STARTERS

Classic Scotch egg £7
Coronation mayo

Roast Delica pumpkin salad (vg, gf) £9
pomegranate, toasted pumpkin seeds, pickled raisins, crispy sage

Duck confit & chicken liver terrine £11
spiced plum chutney, cornichons, toasted brioche

Salt & pepper calamari £9
aioli

Wimbledon Smokehouse smoked salmon £11.5
horseradish crème fraîche, pickled cucumber, rye toast

Twice-baked Montgomery Cheddar soufflé £10.5
walnut & chicory salad

ROASTS

Roast beef £21
Yorkshire pudding, roast potatoes, seasonal vegetables, gravy

Pork belly £21
Yorkshire pudding,roast potatoes, seasonal vegetables, gravy, apple sauce

Roast turkey £25
Yorkshire pudding,roast potatoes, seasonal vegetables, pork & sage stuffing, pigs in blankets, cranberry sauce

Celeriac, mushroom & truffle Wellington (v) £19
Yorkshire pudding, roast potatoes, seasonal vegetables, gravy
(make it vegan without Yorkshire pudding)

For two:

Slow-cooked Blixes Farm shoulder of lamb £48
roasted parsnips & carrots, roast potatoes, seasonal greens, cauliflower cheese Yorkshire pudding, mint sauce, gravy

Three Meat Roast £48
beef, pork, turkey, roasted parsnips & carrots, roast potatoes, seasonal greens, cauliflower cheese Yorkshire pudding, cranberry sauce, apple sauce, gravy

SIDES

Hand cut chips / French fries £5

Sweet potato fries, aioli £6

Brussel sprouts, chestnuts & brown butter £6

Pigs in blankets £8

Cauliflower cheese (to share) £7

Bowl of roasties (to share) £7

MAINS

Roast Chalk Stream trout (gf) £23
crushed new potatoes, buttered leeks, brown shrimp & parsley butter

Beer battered haddock & chips £17
pea purée, tartare, burnt lemon

Burrata bowl (gf) £17
Cavolo nero, fennel, Puy lentils, sauce vierge

Double-stacked British beef burger £17
Cheddar, pickles, lettuce, mayo, house relish, coleslaw French fries

Plant-based burger (vg) £15.5
pickles, lettuce, mayo, house relish, coleslaw, French fries

Buttermilk-fried chicken burger £15
jalapenos, sriracha mayo, coleslaw, French fries

PUDDING

Apple & blackberry crumble £7
custard

Dark chocolate delice £8.5
crème fraîche, honeycomb

Orange, rosemary & olive oil cake (vg, gf) £7
blood orange sorbet

Sticky toffee pudding £7
vanilla ice cream

Bristish cheese selection £12.5
Montgomery cheddar, Golden Cross, Cashel Blue, quince jelly, crackers

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)