

THE
AVALON
PUBLIC HOUSE AND GARDEN

DRINKS TO START

- Virgin Mojito £6
- Bloody Mary £9.5
- Classic bellini £7.5
prosecco, peach purée

FOR THE TABLE

- Marinated olives (vg) £4
- Warm focaccia (vg) £4
olive oil & sea salt
- Whipped feta £8
chilli, honey, toasted seeds, sourdough
- Baked Camembert £15
apple & cider chutney, thyme, sourdough
- ½ kilo grilled chicken wings (gf) £9.5
sweet Cajun marinade & dip

STARTERS

- Classic Scotch egg £7
Coronation mayo
- Roasted celeriac & Chantenay carrots (vg, gf) £8.5
tahini & carrot purée
- Smoked pulled pork & cheddar croquettes £8.5
mustard mayo
- Salt & pepper calamari £9
aioli
- Soft Rosary goat's cheese (gf) £9.5
roasted heritage beetroot, pickled walnuts

SUNDAY MENU

Served 11am - 9pm

ROASTS

- Roast beef £21
Yorkshire pudding, roast potatoes,
seasonal vegetables, gravy
- Pork belly £21
Yorkshire pudding, roast potatoes,
seasonal vegetables, gravy, apple sauce
- Roasted half chicken £21
Yorkshire pudding, roast potatoes,
seasonal vegetables, gravy, bread sauce
- Butternut squash & spinach Wellington £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, bread sauce, apple sauce, gravy
- Three Meat Roast £48
beef, pork, chicken, roasted parsnips & carrots,
roast potatoes, seasonal greens, cauliflower cheese

SIDES

- Hand cut chips / French fries £5
- Sweet potato fries, aioli £6
- Tenderstem broccoli & green beans £6
chilli & garlic
- Cauliflower cheese (to share) £7
- Bowl of roasties (to share) £7

MAINS

- Pan-roasted sea bream (gf) £21
brown butter, samphire,
capers, new potatoes
- Beer battered cod & chips £17
pea purée, tartare, burnt lemon
- Roasted mushroom orzo (vg) £17.5
butternut squash, garlic & thyme crumb,
herb oil
- Double-stacked British beef burger £17
Cheddar, pickles, lettuce, mayo,
house relish, French fries
- Plant-based burger (vg) £15.5
pickles, lettuce, mayo,
house relish, French fries
- Buttermilk-fried chicken burger £15
coleslaw, jalapenos, sriracha mayo,
French fries

PUDDING

- Burnt Basqu cheesecake (gf) £7
- Chocolate brownie (vg/gf) £7
salted caramel ice cream, hot chocolate sauce
- Sticky Toffee pudding £7
vanilla ice cream
- Apple & plum crumble £7
custard
- 3 scoops of Jude's ice creams and sorbets £6.5
vegan vanilla - vanilla - strawberry - chocolate
salted caramel - mango - lemon
- Hamish Johnston cheese board £11
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)