

THE  
**AVALON**  
PUBLIC HOUSE AND GARDEN

**FOR THE TABLE**

Homemade focaccia / Nocellara olives (v)	3.5
<b>Antipasti</b>	16
Parma ham, buffalo mozzarella, artichoke, olives, sun-dried tomatoes, grilled aubergine & courgettes, focaccia	
<b>Baked Camembert (v)</b>	14.5
garlic, rosemary, honey, onion jam, focaccia	
<b>Lamb Flatbread</b>	11
tzatziki	
<b>Warm flat bread (vg)</b>	7
garlic & tomato or rosemary & sea salt	
<b>Loaded nachos (v)</b>	10.5
guacamole, sour cream, jalapenos, cheese, salsa	
<b>Dirty fries</b>	9.5
pulled pork, bbq sauce, jalapenos, cheese, spring onions	

**SMALL PLATES**

<b>Mushroom &amp; Black Bomber croquettes (v)</b>	9
sriracha mayo	
<b>Classic Scotch egg</b>	7
Coronation mayo	
<b>Sticky Korean crispy chicken bao bun</b>	8.5
Sriracha mayo, crispy onion	
<b>Beetroot carpaccio (vg) (gf)</b>	8.5
Winter cauliflower tabbouleh, pomegranate & orange salsa	
<b>Duck liver parfait</b>	9.5
red onion chutney, cornichons, toasted sourdough	
<b>1/2 kilo or 1kg Cajun chicken wings (gf)</b>	9.5/15
sweet Cajun dip	
<b>Salt &amp; pepper calamari</b>	8.5
aioli	
<b>Wimbledon Smokehouse cured salmon</b>	10.5
kohlrabi remoulade, toasted rye	

**MAINS**

<b>Burrata bowl (v)</b>	16
quinoa tabbouleh, cavolo nero, squash, salsa verde, toasted almonds	
<b>Chestnut risotto (vg) (gf)</b>	17
black truffle & superstraccia	
<b>Beer battered hake &amp; chips</b>	17
pea purée, tartare, grilled lemon	
<b>Pan fried sea bass (gf)</b>	20
roast new potatoes, Leccino black olives, cherry tomatoes, capers	
<b>Chicken schnitzel</b>	17.5
apple slaw & fries	
<b>Confit duck leg (gf)</b>	20
haricot bean & butternut squash cassoulet, salsa verde	
<b>Dingley Dell roasted pork belly (gf)</b>	19
curly kale, mash, apple compote	
<b>10oz Sirloin steak</b>	24.5
hand cut chips, peppercorn or chimichurri	
<b>Chateaubriand for two</b>	70
hand cut chips, peppercorn or chimichurri	

**BURGERS**

<b>Double stacked beef burger</b>	15.5
double beef patty, pickles, tomato, lettuce, house relish, mayo, french fries	
<b>Redefine plant-based burger (vg)</b>	15.5
pickles, tomato, lettuce, house relish, vegan mayo, french fries	
<b>Buttermilk-fried chicken burger</b>	15
tomato, jalapenos, sriracha mayo, french fries	
<b>Beef, bacon &amp; blue cheese burger</b>	17.5
double beef patty, pickles, tomato, lettuce, house relish, mayo, french fries	

Add to burgers: 2 each  
cheddar, vegan cheddar, blue cheese, bacon, chorizo, egg

**PIZZA 12" or 20"**

AVAILABLE 5-10PM TUESDAY & WEDNESDAY  
& ALL DAY THURSDAY TO SATURDAY

<b>Buffalo mozzarella (v)</b>	12.5/31
tomato, basil	
<b>Ham &amp; mushroom</b>	14.5/36
black olives, artichoke, tomato, mozzarella	
<b>Artichoke (v)</b>	15/37.5
mushroom, black olives, capers, tomato, mozzarella (make it vegan without mozzarella 12.5/31)	
<b>Chorizo &amp; goat's cheese</b>	14.5/36
tomato, mozzarella	
<b>Chicken &amp; Nduja</b>	15/37.5
tomato, mozzarella, red peppers	
<b>Portobello mushroom (v)</b>	13/35
Parmesan, rocket, truffle oil (white base)	
<b>Meaty</b>	15/37.5
Italian sausage, chorizo, roast ham, tomato, mozzarella	

**Extras**

Chorizo, chicken, sausage, roast ham, goat's cheese, mozzarella, artichoke, blue cheese	2/5
Rocket, black olives, mushrooms, capers	1/2.5

**SIDES**

<b>Hand cut chips/French fries</b>	5
<b>Sweet potato fries, aioli</b>	6
<b>House salad</b>	5
<b>Cauliflower cheese (to share)</b>	7
<b>Pigs in blankets, cranberry sauce</b>	8.5

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)