



MOTHER'S DAY 2026

2 Courses £27.95 • 3 Courses £34.95

STARTERS

Homemade Lentil Soup (v)

Warm bread & butter

Chicken Liver Pate

Dressed leaves, red onion chutney,
Charred sourdough

Avenue Prawns

King prawns, nduja sausage, chilli and
garlic oil, aioli, charred sourdough

Prawn & Smoked Salmon Cocktail

Dressed leaves, warm loaf

Goat's Cheese Salad (v)

Goat's cheese, beetroot, toasted walnuts,
sourdough croutons, mixed leaves, house
dressing

Haggis Bon Bons

Creamy mash, pink peppercorn sauce

MAINS

Roast Sirloin of Beef

Roast & mash potatoes, honey glazed carrots,
cauliflower cheese, Yorkshire pudding, beef
dripping gravy

Shetland Mussels

Full pot served with warm bread, fries & aioli

White Wine & Cream

or **Spicy Tomato & Nduja**

Half Roast Chicken

Roast & mash potatoes, honey glazed carrots,
cauliflower cheese, Yorkshire pudding, gravy

Fish & Chips

House battered North Sea haddock, skin on
chips, garlic buttered peas, tartare sauce
– **Breaded option available**

Nut Roast (v)

Roast & mash potatoes, honey glazed carrots,
cauliflower cheese, Yorkshire pudding, gravy

Penne Arrabbiata (ve)

Plum tomato sauce, fresh & dried chillies

Chicken Katsu

Panko breaded chicken, Japanese curry
sauce, steamed rice, cucumber &
sesame salad

Avenue Steak Pie

Tender, slow-cooked beef in house gravy &
veg, puffed pastry, honey glazed carrots,
peas, mashed potatoes

Sicilian Pizza

Tomato sugo, mozzarella, pepperoni,
fresh chilli, red onion

Avenue Burger

Aberdeen Angus beef burger, bacon, melted
cheddar, BBQ sauce, lettuce, tomato, onion,
pickle, house sauce, skinny fries

DESSERTS

Sticky Toffee Pudding (v)

Salted caramel ice cream

Fudge Sundae (v)(g/f)

Vanilla & salted caramel ice cream,
caramel sauce & fudge pieces

Lemon & White Chocolate Cheesecake (v)

Vanilla ice cream

Mum's Indulgence (v)

Rich dark chocolate pudding with a soft and
gooey chocolate centre. Served with vanilla
ice cream

Chocolate Fudge Cake (v)

Served warm with vanilla ice cream





MOTHER'S DAY 2026

Free From Menu

We always try to cater for all dietary requirements.
If you have any allergens, please ask your server for details.

STARTERS

GLUTEN FREE

Homemade Lentil Soup (v)(g/f)

Warm g/f bread & butter

Chicken Liver Pate (g/f)

Dressed leaves, red onion chutney,
Charred g/f bread

Prawn & Smoked Salmon Cocktail (g/f)

Dressed leaves, g/f bread

Avenue Prawns (g/f)

King prawns, nduja sausage, chilli and
garlic oil, aioli, charred g/f bread

Goat's Cheese Salad (v)

Goat's cheese, beetroot, toasted
walnuts, mixed leaves, house dressing

VEGETARIAN/VEGAN

Homemade Lentil Soup (ve)

Warm g/f bread

Goat's Cheese Salad (v)

Goat's cheese, beetroot, toasted walnuts,
sourdough croutons, mixed leaves, house
dressing

MAINS

Shetland Mussels (g/f)

Full pot served with g/f bread,
fries & aioli

White Wine & Cream

or **Spicy Tomato & Nduja**

Penne Arrabbiata (ve)(g/f)

Plum tomato sauce, fresh & dried
chillies, g/f penne pasta

Chicken & Bacon Burger (g/f)

Chargrilled chicken breast, bacon,
melted cheddar, g/f bun, lettuce,
tomato, onion, pickle, house sauce,
skinny fries

Nut Roast (v)

Roast & mash potatoes, honey glazed carrots,
cauliflower cheese, Yorkshire pudding, gravy

Vegan Nut Roast (ve)

Roast potatoes, roast cauliflower, carrots, gravy

Vegan Burger (ve)

Vegan patty, vegan cheese, vegan mayo,
vegan brioche bun, tomato, onion, pickle,
house sauce, skinny fries

Penne Arrabbiata (ve)

Plum tomato sauce, fresh & dried chillies

Margherita Pizza (v)

Tomato sugo, mozzarella, pepperoni, fresh basil

DESSERTS

Fudge Sundae (v)(g/f)

Vanilla & salted caramel ice cream,
caramel sauce & fudge pieces

Chocolate & Coconut Tart (ve)(g/f)

Salted caramel ice cream

