
SUNDAY LUNCH

COCKTAILS

BLOODY MARY £6.95

Grey Goose Vodka with tomato juice, Tabasco, Worcester sauce, celery salt, pepper and celery

BLOODY MARGARET £6.95

Bloom Gin, tomato juice, Tabasco, Worcester sauce, celery salt, pepper and celery

VIRGIN MARY £5.95

Tomato juice, Worcester sauce, Tabasco, celery salt, pepper and celery

BUCK'S FIZZ £8.50

Champagne and fresh orange juice

BELLINI £8.50

Champagne with peach purée

KIR ROYALE £8.50

Champagne and crème de cassis

SCREWDRIVER £6.95

Orange juice and Grey Goose Vodka

SOUP OF THE DAY

Ask what our hearty seasonal soup is this Sunday

FRENCH MARKET TABLE

The centrepiece of Sunday Lunch at Avon Gorge, our lavish French Market Table

A buffet of fresh seafood, crustacea, charcuterie, pâtés, rillettes and a selection of salads, vegetables and freshly baked artisan breads.

Just help yourself.

MAIN COURSE

All dishes are served with a selection of vegetables

SUNDAY ROAST

Rib of Aberdeenshire beef or Normandy chicken with all the trimmings and Yorkshire puddings

PIE OF THE DAY

Ask what our pie of the day is this Sunday

CATCH OF THE DAY

Ask what our fish of the day is this Sunday

SEVERN&WYE SMOKED HADDOCK

Smoked haddock served with a mustard butter, hash brown and poached egg

AVON GORGE BURGER

Bacon, Gruyère and frites on a brioche bun with pommes frites

STEAK FRITES

250g rump steak with a Béarnaise or peppercorn sauce

POACHED SCOTTISH SALMON

Hot buttered heritage potatoes, watercress and hollandaise sauce

SPELT & CHANTERELLE MUSHROOM RISOTTO

DESSERTS

CRÈME BRÛLÉE

A rich and indulgent dessert classic

BANANA, RUM BREAD & BUTTER PUDDING

Rum and raisin ice cream

AVON GORGE COUPE

Vanilla ice cream, pistachio ice cream, nougat and chocolate sauce

PROFITEROLES

Served with hot chocolate sauce

APPLE TARTE TATIN

Crème Normande

ARTISAN CHEESE BOARD

Selection of British and French cheese with biscuits, walnut bread and chutney

£24.95 FOR FOUR COURSES

