



AVEIKA

SUNDAY LUNCH

APPETIZERS

TEBASAKI CHICKEN WINGS
SLOW COOKED CHICKEN TOSSED IN
SESAME, SPRING ONION

TEMPURA VEGETABLES
SERVED WITH MISO MAYO

CHICKEN KATSU SUSHI
PANKO CHICKEN BREAST, YUMYUM MAYO

SALMON NIGIRI
BALLED RICE WITH SALMON

YASAI ROLL
AVOCADO, CUCUMBER, CARROT & ASPARAGUS

CHICKEN HARUMAKI
CHICKEN WRAPPED IN SPRING ROLL PASTRY WITH SWEET CHILLI SAUCE

ROASTS

TERIYAKI BEEF
8 HOUR SLOW COOKED FEATHER BLADE OF BEEF WITH CREAMED MASH & ROAST POTATOES,
CHANTENAY CARROTS, TENDER STEM BROCCOLI, GRAVY & YORKSHIRE PUDDING

MISO & HONEY LEG OF LAMB
WITH MASH POTATO, ROAST POTATO, CHANTENAY CARROTS, TENDERSTEM
BROCCOLI, IN MISO BUTTER YORKSHIRE PUDDING & GRAVY

GARLIC, GINGER & LEMON ROAST CHICKEN BREAST
WITH CREAMED MASH & ROAST POTATOES, CHANTENAY CARROTS,
TENDER STEM BROCCOLI, GRAVY & YORKSHIRE PUDDING

SIDES

MAC & CHEESE BITES £6
STEAMED RICE £4
SWEET POTATO FRIES £5.5
CHILLI & GARLIC FRIES £5.5
RAMEN NOODLES, LIME & HONEY £5
MISO MIXED VEGETABLES £5.5

DESSERTS

CHOCOLATE FUDGE CAKE
STICKY TOFFEE MISO PUDDING (V) SOY
MISO TOFFEE SAUCE, VANILLA ICE CREAM
ICE CREAM SELECTION (V/VE/GF)
FRESH FRUIT

1-COURSE £17.95 | 2-COURSES £21.95 | 3-COURSES £25.95

PLEASE NOTE: A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL
PLEASE INFORM YOUR SERVER OF ANY DIETARY REQUIREMENTS. VEGETARIAN, VEGAN AND GLUTEN FREE OPTIONS ARE AVAILABLE