

Avenue

SATURDAY NIGHT SET MENU

BRUNCH

Jerusalem artichoke & celeriac velouté, truffle oil, chives

Classic chicken Caesar salad

Salt Backed Beetroot Salad, Truffle Goats Curd, Black Olives, Aged Balsamic

Loch Duart Smoked Salmon, dill cream

Toasted Sourdough, Feta, Avocado, Rocket

Ham hock & pigs head terrine, wholegrain mustard mayo, pickled vegetables

MAINS

Mr Frank's Spiced Short Rib Hash, Crispy Potato, Fried Egg

Steak & Chips, Flat iron, French fries

Grilled yellowfin tuna, 'nduja and sundried tomato salsa, swiss chard

Lobster Mac 'n' Cheese - *5 supplement*

Hamburger, Cheddar, Relish, Gherkins, French Fries

Southern Fried Buttermilk Chicken Burger, French Fries

Mushroom Burger, BBQ sauce, French Fries

Mushroom linguini, Jerusalem artichoke, thyme

DESSERTS

Pecan Pie, Vanilla Ice Cream

Hazelnut, Spiced Orange Cheesecake, White Chocolate Cremeux

Chocolate Sundae, Brownie, Feuilletine, Chocolate Ice cream

Selection of ice cream and sorbet

Cheese Selection, Quince Jelly & Crackers – *5 supplement*

COCKTAILS

10

SAZERAC

Sazerac Rye, Peychaud's bitters, white sugar cube, Absinthe

OLD FASHIONED

Maker's Mark, Angostura bitters, brown sugar cube, orange zest

MINT JULEP

Maker's Mark, mint leaves, brown sugar cube, soda water

MANHATTAN

Maker's Mark, Carpano Antica Formula, Angostura bitters

WHISKY SOUR

Bulleit bourbon, fresh lemon juice, sugar syrup, Angostura bitters

CLASSIC MARTINI

Gin / Vodka, Noilly Prat vermouth and martini olives

BETWEEN THE SHEETS

Hennessy Fine, Cointreau, Havana Especial, Lemon Juice

CEYLON COLADA

Coconut Rum Arrack, Coconut syrup, Pineapple juice, Lime juice

HANKY PANKY

Sipsmith London Dry, Antica Formula, Fernet Branca, orange essence

2 Courses 27.5

3 Courses 30

Add Bottomless Bubbles or Bloody Mary for an Additional 20 Per Person