

Avenue

2 courses 18.50 / 3 courses 22.50

Includes a glass of wine

STARTERS

Jerusalem artichoke & celeriac velouté, truffle oil, chives VG

Ham hock terrine, whole grain mustard mayo GF

Prime cut smoked salmon, beetroot, dill cream GF

Chickpea & quinoa salad, tender stem broccoli GF VG

MAINS

Breaded Lancashire duck leg, kale, walnut & pomegranate salad

Salmon & cod fish cake, Arlington White fried egg, wilted greens

Glazed pork belly, caramelised quince, celeriac fondant, Romesco sauce, pork jus GF

Wild mushroom linguini, Parmesan crisps VR

SIDES - 4

French fries, skin on, rosemary salt

Fat chips

Tender stem broccoli

Fine green beans

Mac n'cheese

House salad, soft herbs, white balsamic dressing 3.5

DESSERTS

Chocolate tart, mascarpone cream

Vanilla & rhubarb cheesecake, ginger crumb

Lemon posset, blood orange, meringue GFR

Selection of ice-creams and sorbets, 3 scoops GF

Beillevaire Cheese Selection, Quince Jelly & Sesame Crackers – 5.00 Supplement

V vegetarian – VG vegan – GF gluten free – R on request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.

All prices included VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

Please contact your waiter if you require any information regarding allergies or intolerances