

STARTERS & SALADS

| | |
|---|---|
| Jerusalem artichoke & celeriac velouté, truffle oil chives 6.5 GF VG | Ham hock & pigs head terrine, wholegrain mustard mayo, pickled vegetables 9 GF |
| Islay Whisky cured Loch Duart salmon, beetroot, dill cream 9.5 GF | Hand chopped beef tartare, gherkin, chives, soft boiled quail egg 11/18 GF |
| East Coast dressed crab, devilled brown crab mayo toasted soldiers 10.5 GFR | Classic chicken Caesar salad, Romain lettuce, grilled free-range chicken breast, Parmesan 10/15 GFR |
| Yellowfin tuna tartare, yuzu, trout caviar, whipped avocado 13 GF | Quinoa salad, charred tender stem broccoli, chick pea herb vinaigrette 9.5/14 GF VG |

MAINS

| |
|---|
| Seared Icelandic halibut fillet, bouillabaisse, swiss chard, ratte potatoes 26 GF |
| Avenue Cheeseburger, Cheddar, Maple cured bacon 12.5 GFR |
| Glazed pork cheeks, heirloom carrot, creamed potato, cider & pickled mustard seed jus 17.5 GF |
| Baked stuffed Romero peppers, courgette, shallots, wild rice, chick pea purée, Romesco 15 GF VG |
| Truffle linguini, Jerusalem artichoke, thyme, roast Datterini tomatoes, shaved truffle 18.5 V |

GRILLS

All our beef is Aberdeen Angus cross and is 42 day dry aged, served with a House Salad

| |
|---|
| Yellowfin tuna steak, 'nduja & sundried tomato salsa, swiss chard 23 GF |
| Whole seabass, soft herb stuffing 20 GF |
| Steak & Chips, Flat iron, French fries 16.5 GF |
| Rib eye on the bone, 400g, 29.5 GF |
| Beef Fillet cut from Chateau, 250g, 27.5 GF |
| Mr Frank's 12 Hour spiced beef short rib, 450g, fat chips 24 GF |

SIDES

| |
|--|
| French fries, skin on, rosemary salt 4 |
| Fat chips 4 |
| Tender stem broccoli 4 |
| Fine green beans 4 |
| Mac n'cheese 4 |
| House salad, soft herbs, white balsamic dressing 3.5 |

DESSERTS

| |
|---|
| Vanilla & rhubarb cheesecake, ginger crumble |
| Lemon posset, blood orange, meringue, confit zest GFR |
| Valrhona chocolate tart, mascarpone, gold leaf |
| Balck Berry Pavlova, Chantilly, marshmallow GF |
| Today's Ice cream & sorbets / per scoop 2.50 GF |
| Beillevaire cheese selection, quince, biscuits 11 GFR |

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