

# Avenue

## SATURDAY NIGHT MENU

### STARTERS

Jerusalem artichoke & celeriac velouté, truffle oil, chives  
6.5 GF VG

Classic Caesar salad 9 GFR

Salt Backed Beetroot Salad, Truffle Goats Curd, Black  
Olives, Aged Balsamic 9/13 GF V VGR

Prime cut smoked salmon, beetroot, dill cream 9.5 GF

Ham hock & pigs head terrine, wholegrain mustard mayo,  
pickled vegetables 9 GF

Hand chopped beef tartare, gerkins, chives, soft boiled  
quail egg 11/18 (main served with French fries) GF

### MAINS

Grilled yellowfin tuna, 'nduja and sundried tomato salsa,  
swiss chard 23 GF

Lobster Mac 'n' Cheese 21.5

Grilled whole seabass, soft herb stuffing 20 GF

Rib eye on the bone, 400g, 29.5 GF

Steak & Chips, Flat iron, French fries 16.5 GF

Wild mushroom linguini, Parmesan crisps 15 V

Mac 'n' Cheese, spinach 15 V

### BURGERS

Hamburger, Cheddar, Relish, Gherkins, French Fries 15

Southern Fried Buttermilk Chicken Burger, French Fries 15

Mushroom Burger, BBQ sauce, French Fries 12.5 V

### SIDES

Sourdough bread, seaweed butter 3.5

French fries, skin on, rosemary salt 4

Fat chips 4

Tender stem broccoli 4

Fine green beans 4

Mac n'cheese 4

### DESSERTS

Vanilla & rhubarb cheesecake, ginger crumble 7

Lemon posset, blood orange, meringue, confit zest 7 GFR

Valrhona chocolate tart, mascarpone, gold leaf 7

Black Berry Pavlova, Chantilly, marshmallow 7 GF

Today's Ice cream & sorbets / per scoop 2.50 GF

Add Bottomless Bubbles for an Additional 20 Per Person

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