

Avenue

SET MENU

2 courses 17.5 / 3 courses 21

STARTERS

Soup of the day

Severn & Wye smoked salmon, soda bread, capers shallots, dill cream, soda bread GF

Jersey Oysters No.4's, red wine shallot vinegar, lemon GF

Greek Salad, feta, tomato, black olives, cucumber GF V VGR

MAINS

Salmon & smoked haddock fishcake, poached egg, creamy leeks

Grilled soy & honey chicken, red cabbage slaw

Flat iron steak & chips, French fries, bearnaise *supplement 5* GF

Norfolk asparagus & pea risotto, Grana Padano, cream cheese, soft herbs GF V VGR

SIDES

French fries or fat cut chips 3.5

Creamed Spinach 4

Broccoli fleurets & tenderstem 5

Fine green beans 4 / Heritage carrots 4

Baby potatoes 3 / House salad 3.5 / Tomato salad 4

DESSERTS

Affogato, espresso, vanilla ice cream, amoretto biscuit GF

Chocolate tart, vanilla ice cream

Sticky Toffee pudding, butterscotch sauce, clotted cream

Selection of ice-creams and sorbets, 3 scoops GF

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