

# Avenue

Restaurant groups & private dining room  
Lunch menu  
2 courses £25/ 3 courses £30

## STARTERS

Chilled spiced gazpacho VG

Pressed chicken, chicken croquette, baby gem, Caesar dressing

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

Mozzarella, avocado & tomato salad GF V

## MAINS

Salmon & smoked haddock fishcake, poached egg, creamy leeks

Corn-fed chicken, baby potato champ, jus GF

Flat iron steak & chips, French fries, bearnaise GF

Ratatouille, roast goat's cheese, sourdough

## SIDES

French fries or fat cut chips **3.5**

Creamed Spinach **4**

Tenderstem broccoli **5**

Fine green beans **4** / Buttered carrots **4**

Baby potatoes **3** / House salad **3.5** / Tomato salad **4**

## DESSERTS

Affogato, espresso, vanilla ice cream, amoretto biscuit

Strawberry & vanilla cheesecake

Chocolate brownie & mixed berry Sundae

Selection of ice-creams and sorbets, 3 scoops GF

**V vegetarian – VG vegan – GF gluten free**

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

# Avenue

Restaurant groups & private dining room  
Dinner menu OPTION 1  
3 courses £38

## STARTERS

Vichyssoise soup, croutons

Steak tartare, toasted sourdough

Brixham crab salad, melba toast & lemon

Beetroot, walnut, rocket, watercress & goats' cheese

## MAINS

Cod fillet, Cornish mussels, creamed leeks, potato & kale

Confit pork belly, cabbage, pancetta, apple sauce & red wine jus

Fillet Steak, sauteed spinach, mushroom sauce, fat cut chips

Pea, radish & mint risotto, Grana Padano, cream cheese

## DESSERTS

Strawberry & vanilla cheesecake

Dark chocolate fondant, vanilla ice cream

Selection of ice-creams and sorbets

British cheese plate, apple, red onion marmalade, oatcakes

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# Avenue

Restaurant groups & private dining room  
Dinner menu OPTION 2  
3 courses £50

*Glass of Nyetimber Classic Cuvee*

*Sourdough & butter for the table*

## STARTERS

Vichyssoise soup, croutons

Steak tartare, toasted sourdough

Brixham crab salad, melba toast & lemon

Beetroot, walnut, rocket, watercress & goats' cheese

## MAINS

Cod fillet, Cornish mussels, creamed leeks, potato & kale

Confit pork belly, cabbage, pancetta, apple sauce & red wine jus

Fillet Steak, sauteed spinach, mushroom sauce, fat cut chips

Pea, radish & mint risotto, Grana Padano, cream cheese

## DESSERTS

Strawberry & vanilla cheesecake

Dark chocolate fondant, vanilla ice cream

Selection of ice-creams and sorbets

British cheese plate, apple, red onion marmalade, oatcakes

*Tea, coffee & chocolate truffles*

**V vegetarian – VG vegan – GF gluten free**

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