

# Avenue

## SET MENU

2 courses 15 / 3 courses 20

## STARTERS

Chilled spiced gazpacho GF VG

Pressed chicken, balsamic onions, sourdough

Colchester 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 *supplement 5* 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

## DESSERTS

Affogato, espresso, vanilla ice cream, amoretto biscuit

Strawberry & vanilla cheesecake

Cashel Blue cheese, oatcakes & onion jam

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