

2 courses 20 / 3 courses 25
Includes a 125ml glass of Pinot Grigio or Nero D'Avola

Starters

- Celeriac soup, croutons VG
- Pressed corn-fed chicken, piccalilli, toast
- Jersey Oysters No. 4's, red wine shallot vinegar, lemon GF
- Beetroot, tenderstem broccoli, goat's cheese, walnut VGF

Mains

- Avenue Fisherman's Pie, buttered cabbage & peas
- Confit duck leg, haricot beans, pancetta
- Flat iron steak, hand cut chips, peppercorn sauce 5 *supplement*
- Harissa black bean & butternut squash ragout, basmati rice GF VG

Sides

- Braised red cabbage 4 | Baby potatoes 3 | Tenderstem broccoli 5
- Fine green beans 5 | Fat chips 5

Desserts

- Vanilla Crème brûlée GF
- Affogato, espresso, vanilla ice cream, amaretti biscuit
- Cropwell Bishop Stilton, oatcakes & red onion chutney
- 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