

# Avenue

## Avenue Blues Menu

2 courses 26 | 3 courses 30

Free-flowing red or white wine 19 per person

*Available from Sunday 1st March*

### Starters

Celeriac soup, croutons VG

Chicken terrine, piccalilli, sourdough toast

Quarter dozen Jersey pearl oysters, red wine shallot vinegar, lemon GF

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

Three beets, smoked artichoke, balsamic onion, radish VG GF

Goat's cheese & red onion tart, rocket salad V

### Roasts

*Served with roast potatoes, a Yorkshire pudding, cabbage, carrots, red wine jus*

Waveney Valley pork belly, apple sauce

Highland 42-day aged rib of beef

Garlic & rosemary Corn-fed half chicken

### Mains

Avenue cheeseburger, Cheddar, bacon, lettuce, tomato, gherkin, French fries

Fillet of seabass, fine green beans, baby potatoes GF

Fish & chips, haddock, peas, tartare sauce

Ratatouille, fried diced potato, grilled goat's cheese V GF

Harissa black bean & sweet potato ragout, rice, crispy kale VG GF

### Sides

Braised red cabbage 4 | Baby potatoes 3 | Tenderstem broccoli 5

Fine green beans 5 | Fat chips 5

### Desserts

Vanilla crème brûlée GF

Chocolate brownie, vanilla ice cream GF

Fresh fruit salad, coconut yoghurt VG GF

Cropwell Bishop Stilton, red onion chutney, oatcakes

Selection of ice cream or sorbet GF

V vegetarian – VG vegan – GF gluten free

Please contact your waiter if you require any information regarding allergies or intolerances

A discretionary 12.5% service charge will be added to your bill.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness