

Avenue

Nibbles

Suffolk sourdough, salted butter 3.5

Crispy squid, sweet chilli sauce 6

Moons Green wild fennel saucisson 9 GF

Nocellara Olives 4 VG GF

Oysters

served with red wine shallot vinegar & lemon

Jersey No. 4 single 2.5 / ½ dozen 13 / dozen 26 GF

Starters

Parsnip soup, croutons 7.5 VG

Yellowfin tuna tartare, soy & ginger dressing, seeded cracker 13

Chicken & tarragon terrine, smoked artichoke, toast 8.5

Handpicked Devon crab, brown crab mayonnaise, seeded cracker 13

Hand chopped beef tartare, soft boiled quail's egg, toast 11 / Main - French fries & salad 23

Severn & Wye smoked salmon, soda bread, capers, shallots, dill cream 10.5

Three beets, smoked artichoke, balsamic onion, radish 10 VG GF

Mains

Fish & Chips, haddock, peas, tartare sauce 15

Whole Seabass, fine green beans, baby potatoes 28 GF

Rib eye steak on the bone, fat chips, peppercorn sauce 28.5

Waveney Valley pork belly, savoy cabbage, apple sauce 19 GF

Avenue Cheeseburger, Cheddar, bacon, lettuce, tomato, gherkin, French fries 15

Ratatouille, grilled goat's cheese, toasted sourdough 15 V

Sides

Savoy cabbage 4 | Baby potatoes 3 | Tenderstem broccoli 5

Fine green beans 5 | Fat chips 5 | Green Salad 5

Desserts

Chocolate Fondant, vanilla ice cream 10 GF

Affogato, espresso, vanilla ice cream, amaretti biscuit 6

Classic Crème brûlée 7 GF

Today's Ice cream & sorbets 2.50 per scoop GF

Mrs. Kirkhams, Drunken Burt, Stilton, pear, red onion, oatcakes 15

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