



2 courses £24.50

3 courses £29.50

including a glass of Alsace wine

Hugel Gentil / Pinot Noir Hugel



Aperitif

Virgin Mary	£6.5
Bloody Mary	£10
Classic Martini	£10
Negroni	£10
Nyetimber Classic Cuvee	£10

Starters

SMOKED SALMON

soda bread, capers, shallots, lemon, dill crème fraiche

CHICKEN & TARRAGON TERRINE

beetroot relish, sourdough toast

GARDEN SALAD VG

carrot, beetroot, radish, cucumber, nasturtiums, leaves & herbs

BURRATA V

heritage tomatoes, single estate balsamic vinegar dressing

BEEF TARTARE supplement. £5

Hand chopped beef rump, capers, shallots, parsley, soft quail's egg, toast – also available as a main served with fries & green salad

Mains

CONFIT PORK BELLY

sautéed cabbage, speck, apple horseradish

FILLET OF SEABASS

baby vegetables, potatoes, peas

YORKSHIRE GROUSE supplement. £15

game chips, watercress, bread sauce

WILD MUSHROOM PITIVIER VG

root vegetables, potato, gravy

FILLET STEAK FORESTIERE supplement. £5

wild mushrooms, onion lyonnaise, pancetta, potato

AVENUE CHEESEBURGER

tomato, lettuce, bacon, cheddar cheese, brioche bun, fries

FISH OF THE DAY

Served with a choice of 2 side orders

Sides £5.00

GREEN SALAD

CREAMED SPINACH

MASH POTATO

FINE GREEN BEANS

TOMATO SALAD

FRIES

Desserts

CHOCOLATE BROWNIE SUNDAE

Brownie, ice-cream, whipped cream, chocolate sauce

LEMON MERINGUE PIE

lemon posset, pate sucre, Italian meringue

STICKY TOFFEE PUDDING VG

caramel sauce, vanilla ice-cream

BRITISH CHEESE PLATE supplement. £5

Stilton, Westcombe cheddar, Drunken Burt, beetroot relish, pear, oatcakes

ICE CREAM OR SORBET

Selection of 3 scoops
vanilla, hazelnut, chocolate ice-cream
strawberry, mango sorbet

DIGESTIVE

Port	£10
Limoncello	£10
Tokaji	£10
Somerset apple brandy	£10
Espresso martini	£10

Please inform your waiter of any allergy or dietary requirements when making your order. VG- suitable for vegan requirements, V- suitable for vegetarian requirements Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese, may increase your risk of foodborne illness 12.5% discretionary service charge will be added to your bill.

Prices include VAT