

Two or three courses 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 Cuvée	£13

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, apple horseradish

FILLET OF SEABASS

baby vegetables, potatoes, peas

HALF YORKSHIRE GROUSE supplement. £15 game chips, savoy cabbage, bread sauce

WILD MUSHROOM PITIVIER VG root vegetables, potato, gravy

STEAK FORESTIERE supplement. £5 Flat iron, wild mushrooms, onion lyonnaise, pancetta, potato

AVENUE CHEESEBURGER

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

FISH & CHIPS

Beer Buttered Haddock, peas, tartare sauce

Sides £5

GREEN SALAD
CREAMED SPINACH
BABY POTATO
FINE GREEN BEANS
TOMATO SALAD
FRIES

Desserts

CHOCOLATE BROWNIE SUNDAE

Brownie, ice-cream, whipped cream chocolate sauce

LEMON MERINGUE PIE

lemon posset, Italian meringue

GINGERBREAD TOFFEE VG

Toffee sauce, vanilla ice-cream

BRITISH CHEESE PLATE supplement. £5 Stilton, Westcombe cheddar, Cornish gouda, beetroot relish, pear, oatcakes

ICE CREAM OR SORBET

Selection of 3 scoops vanilla, chocolate ice-cream raspberry, mango, lemon sorbet

DIGESTIVE

Limoncello Staibano	£6.5
Sambuca Ramazzoti	£8
Graham's Six Grapes Port	£9
Tokaji MAD	£10
Espresso Martini	£10
Brandy Alexander	£10