

Avenue

2 courses £24.50

3 courses £29.50

Including a 125ml glass of wine

Nero d'Avola Palazzo del Mare

Cuvée Jean Paul Gascogne
Blanc de Blancs Sec

Nibbles

Sourdough bread, salted butter £4

Nocellara olives £4

Crispy squid, fresh chilli £7

Starters

PRAWN COCKTAIL

prawns, Marie Rose, baby gem
cucumber, Granny Smith apple, lemon

GARDEN SALAD VG

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

CHICKEN & TARRAGON RILLETTE

beetroot relish, sourdough toast

PUGLIAN BURRATA V

beetroot, toasted walnuts, capers

DEVILLED DEVON BROWN CRAB

sourdough toast, watercress, lemon

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 supplement £5

Mains

FILLET OF SEABASS

baby root vegetables, potato, peas, spinach

ROAST DUCK BREAST supplement £5

red wine risotto, wild venison saucisson, jus

BUTTERNUT SQUASH PITHIVIER VG

fine green beans, celeriac gravy

FISH & CHIPS

haddock, tartare sauce, peas, lemon

Grill

STEAK FORESTIERE supplement £5

flat iron, mushroom, onion lyonnaise
pancetta, fried potatoes

RIB EYE ON THE BONE supplement £15

340g, 30 day aged served with your choice
of sauce (peppercorn, bearnaise or red wine)

PORK LOIN CHOP

cabbage, pancetta, apple horseradish, jus

AVENUE CHEESEBURGER

tomato, lettuce, bacon, Cheddar cheese
brioche bun, fries, burger sauce

BRIXHAM PLAICE supplement £5

brown butter, lemon, capers, parsley

Sides £5

GREEN SALAD

CREAMED SPINACH

BABY POTATO

FINE GREEN BEANS

BEETROOT SALAD

FRIES

Desserts

LEMON MERINGUE PIE

lemon posset, Italian meringue

APPLE & PLUM CRUMBLE

Bramley apple, plum, cinnamon
custard

GINGERBREAD STICKY TOFFEE VG

toffee sauce, vanilla ice-cream

AFFOGATO

salted caramel or vanilla, amaretti
biscuit

ICE CREAM OR SORBET

selection of 3 scoops
vanilla, chocolate, salted caramel ice
cream
raspberry, mango, lemon sorbet

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