

Avenue

A La Carte

Tuesday – Friday 12 to 3pm & 5 to 8.30pm

Saturday 5.30 to 8.30pm

SOURDOUGH BREAD 4

Gloucestershire salted butter

Starters

CREAM OF CELERIAC SOUP 8 V

crispy pancetta, croutons

DRESSED DEVON CRAB 15

Cacklebean farm hens' egg, baby gem
soft herb's

GOLDEN CROSS 9 V

beetroot carpaccio, toasted walnuts

GARDEN SALAD 10 VG

carrot, beetroot, radish, cucumber nasturtiums
mix leaves

HAM HOCK TERRINE 9

cornichons, toast

STEAK TARTARE 12

capers, cornichons, soft boiled quail's egg
toast

Mains

BRIXHAM HAKE 26

St. Austell mussel mariniere

BUTTERNUT SQUASH PITHIVIER 16 VG

extra fine green beans, celeriac gravy

NORFOLK QUAIL 24

Red wine & cabbage risotto, venison saucisson

VENISON HAUNCH 23

sauté brussels sprouts, roast baby carrot, parsnip
puree

½kg ST. AUSTELL MUSSEL MARINIÈRE 12

French fries, toast

WAVENEY VALLEY PORK LOIN CHOP 13

Bramley apple horseradish, bacon, cabbage, jus

8oz FLAT IRON 17

served with your choice of sauce (peppercorn
bearnaise or red wine)

10oz RIB EYE ON THE BONE 30

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

Sides

HAND CUT CHIPS 4

EXTRA FINE GREEN BEANS 4.5

GREEN SALAD 4

CREAMED CABBAGE & LEEKS 4

Dessert

GINGERBREAD STICKY TOFFEE PUDDING 10

Toffee sauce, vanilla ice cream

CLASSIC CRÈME BRULÉE 9

Madagascan vanilla, biscotti biscuit

BRITISH CHEESE SELECTION 15

Cropwell Bishop Stilton, Golden Cross
Westcombe Cheddar

AFFOGATO 6

Salted caramel or vanilla, amaretti biscuit

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