



BRUNCH

2 courses £28.00

3 courses £32.00

Add free flowing bubbles to your meal for £24.00 (available for 90 minutes)

Eggs & Starters

BENEDICT

Cumbrian prosciutto, poached Arlington, muffin, hollandaise

ROYALE

smoked salmon, poached Arlington muffin, hollandaise

CRUSHED AVOCADO V

poached Arlington, sourdough coriander and lime salsa

PANCAKES

fried Arlington, bacon, maple syrup

ENGLISH ASPARAGUS

with Cumbrian prosciutto, poached egg and hollandaise

BULLS HEART TOMATO SALAD VG

harissa & preserved raspberries

DRY-AGED BEEF TARTARE

mushroom ketchup, charcoal dressing rye cracker

CHILLED ENGLISH PEA SOUP VG

gooseberries and spearmint

Mains

CORNISH PLAICE ON THE BONE

new potatoes, hollandaise

AVENUE CHEESEBURGER

house sauce, lettuce, cheddar, crispy onions

AVENUE BUTTERMILK CHICKEN BURGER

house sauce, brioche bun, lettuce, crispy onions

ROAST TOMATO MINISTRONE VG

beans, Trombetta courgette, basil

STEAK, EGG & CHIPS

hanger steak, fried Arlington white peppercorn sauce

HAM, EGG & CHIPS

confit pork belly, fried Arlington white smoked parsley sauce

POACHED CORNISH COD

blue mussels, velouté, crispy artichoke

SUNDAY ROAST

Corn-fed chicken breast or 40-day aged sirloin, Yorkshire pudding, roasties, seasonal vegetables (available Sundays only)

Desserts

RIPE GARIGUETTE STRAWBERRY SALAD

sorbet and long pepper

MALTED BARLEY ICE CREAM

chocolate soaked brioche and salted caramel

PANCAKES

blueberry compote and crème fraiche

BAKEWELL TART

cherry blossom ice cream

DIGESTIFS

Espresso martini £10

Porn Star Martini £10

B52 £10

Limoncello £10

Tokaji £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