

Avenue

SET MENU

2 courses 25 | 3 courses 30

Available 12pm to 6.30pm Tuesday – Friday

Elderflower cured salmon, shaved fennel, preserved lemon

Dry-aged beef tartare, charcoal dressing, smoked egg yolk, straw potatoes

Chilled English pea soup, gooseberries, spearmint, Beaux Valley olive oil *VG*

Steamed fillet of sea bream, artichokes, Jersey Royals, Cornish mussels

Roast corn-fed chicken, slow cooked leeks, runner beans, lemon verbena
roasting jus

Courgette & basil pearl barley, summer beans, peas & pine nuts *V / VG on request*

Caramelised “Eggy bread”, Tahitian vanilla ice cream

Cherry soup, ripe black cherries, malted rice ice cream *VG*

Cheese selection, seasonal chutney, crackers *(supplement 4)*

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

(VG) -suitable for vegan requirements / (V)- suitable for vegetarian requirements.

12.5% discretionary service charge will be added to your bill. Prices include VAT.