

# Avenue

## SET MENU

Two courses 25 / Three courses 30

12pm to 6.30pm Tuesday – Friday

Aged beef & caramelised onion soup, bone marrow, Gruyère

Baked Ruby beetroots, wild bilberries, aged balsamic, goat's curd *V/VG on request*

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

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Creamed tomato fregola, grilled aubergine caviar, pine nuts, baby herb salad *VG*

Steamed fillet of sea bream, Charlotte potato, Tarama, preserved lemon

Braised rabbit leg, Cumbrian pancetta, wild mushroom stew

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Baked cherry plums, plum & chamomile sorbet, almond crumble *VG*

Caramelised "Eggy bread", malted barley ice cream

Cheese selection, onion chutney, seeded crackers *(£4 supplement)*

## SIDES 4.5

Extra fine green beans, confit shallots / Minted Charlotte potatoes

French fries / Endive, Yorkshire blue & walnuts salad

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.