

Avenue

NIBBLES 4.5

Sourdough & salted butter / Nocellara Olives / Truffle & Pecorino mixed nuts

Cauliflower soup, curry oil, Tunworth toastie V 10

Chargrilled Jerusalem artichokes, maple & apple dressing, brazil nuts VG 13

Baked Crapaudine beetroot, pickled rose petals, pistachio, strained yoghurt V/VG on request 12

Dry-aged beef tartare, charcoal dressing, smoked egg yolk, mushroom ketchup, straw potatoes 13

Home-smoked salmon, organic cucumber, apple, horseradish crème fraiche 15

Add Oscietra caviar £5 / 5g

Cornish turbot, roasted garlic potato purée, Chanterelles, roasted mushroom sauce 31

Grilled venison haunch, Jerusalem artichoke, brown butter & rosemary 25

Aged mushroom & truffle pearl barley, coddled blue Cotswold egg, shaved parmesan V/VG on request 19

Steamed Cornish seabass, tarama, crushed potatoes, fresh herb salad 26

Dry aged beef fillet, glazed beef cheek, potato purée, bone marrow jus 34

SIDES 4.5

Extra fine green beans, confit shallots / Minted Charlotte potatoes / French fries
Endive, Yorkshire blue & walnuts salad

Warm coconut rice pudding, exotic fruits VG 8

Orange blossom soaked teacake, citrus jam, thickened Tahitian vanilla cream 8

Caramelised "Eggy bread", malted barley ice cream 8

Cheese selection, onion chutney, seeded crackers 12

Comté, Oxford Isis, Kidderton Ash, Yorkshire Blue

SET MENU 2 courses 25 / 3 courses 30

(Available 12pm to 6.30pm Tue – Fri)

Cauliflower soup, curry oil, Tunworth toastie V

Baked Crapaudine beetroot, pickled rose petals, pistachio, strained yoghurt V/VG on request

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

Grilled venison haunch, Jerusalem artichoke, brown butter & rosemary

Steamed Cornish seabass, tarama, crushed potatoes, fresh herb salad

Aged mushroom and truffle pearl barley, coddled blue Cotswold egg, shaved parmesan

V/VG on request

Warm coconut rice pudding, exotic fruits VG

Caramelised "Eggy bread", malted barley ice cream

Cheese selection, onion chutney, seeded cracker (£4 supplement)

Comté, Oxford Isis, Kidderton Ash, Yorkshire Blue

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.
13% discretionary service charge will be added to your bill. Prices include VAT.