

Avenue

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

SIDES 4.5

Extra fine green beans, confit shallots / Sweet potato 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.

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