

# Avenue

## NIBBLES 4.5

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

Delica Pumpkin soup, crushed herbs, Spenwood with home-made soda bread v 13

Cornish white crab meat Raviolo, spiced tomato, smoked salmon velouté 15

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

Baked crapaudine beetroot, pickled rose petals, pistachio, crème fraiche v / VG on request 12

Citrus cured Trout, seasoned sushi rice, avocado, lime and ginger dressing 14

---

Roast Cornish cod, cuttlefish Bolognese, sweet potato and basil 29

Roast Organic duck breast, Confit leg sausage, Quince sauce, roasting jus 27

Olive oil poached salmon, leek hearts, warm tartare sauce 25

Fresh Ricotta dumplings, pot-roast cauliflower, brassicas, truffle v 19

Dry-aged beef fillet, glazed beef cheek, potato puree, bone marrow sauce 35

## SIDES 4.5

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

---

Tahitian vanilla rice pudding, poached rhubarb v 8

Caramelised eggy bread, malted barley ice cream 8

33% Tanariva Delice, kaffir lime, Blood orange sorbet 8

Farmhouse cheese selection v 12

Keen's Cheddar, Oxford Isis, Kidderton Ash, Yorkshire Blue

## SET MENU 2 courses 25 / 3 courses 30

(Available 12pm to 6.30pm Tue – Fri)

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

Baked Crapaudine beetroot, pickled rose petals, pistachio, crème fraiche v/VG on request

Delica pumpkin soup, crushed herbs, Spenwood, home-made soda bread v

---

Roast Organic duck breast, confit leg sausage, quince sauce, roasting jus

Roast Cornish cod, cuttlefish Bolognese, sweet potato and basil

Fresh Ricotta dumplings, pot-roast cauliflower, Brassicas, truffle v

---

Tahitian vanilla rice pudding, poached rhubarb v

Caramelised eggy bread, malted barley ice cream v

Farmhouse cheese selection v (£5 supplement)

Keen's Cheddar, 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.