

Avenue

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 304 kcal

Baked Crapaudine beetroot, pickled rose petals, pistachio, crème fraiche
V / VG on request 118 kcal

Jersey royal velouté, wild garlic leaf, crème fraiche, oscietra caviar V on request
628 kcal

Barbecued Sussex cross lamb rump, Yorkshire rose barley salad, confit lemon
920 kcal

Olive oil poached salmon, leek hearts, warm tartare sauce 554 kcal

Confit white asparagus, toasted hazelnuts, Spenwood sauce, truffle V 282 kcal

Chilled vanilla rice pudding, poached rhubarb, stem ginger V 393 kcal

Blood orange & pistachio tart, crème fraiche ice cream V 482 kcal

Farmhouse cheese selection V (£5 supplement) 566 kcal
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. Adults need around 2000 kcal a day.
13% discretionary service charge will be added to your bill. Prices include VAT.