

FOR THE TABLE

Roasted Nuts Selection Lightly seasoned with Sea Salt	4.5
Olives Large Green Sicilian Olives	5
Breads Extra Virgin Olive Oil, Aged Balsamic Vinegar	5.5

APPETIZERS

Walnut & Beetroot Chèvre (v) (gf) Warmed Goat's Cheese, Rocket, Beetroot, Walnuts & Balsamic Reduction	13
Burrata Bruschetta (v) Tomatoes, Basil, Burrata, Extra Virgin Olive Oil, Aged Balsamic	11
Mackerel & Crème Fraîche Câpres, Chives, Lemon, served with Toasted Crostini	13
Honey-Baked Camembert (Great for sharing) (v) Focaccia Bread	15
Beetroot Royale (gf) Beetroot Cured Salmon, Smoked Crème Fraîche, Salmon Caviar	14
Steak Tartare True French classic, made with the finest cut of British Beef, Egg Yolk	15
Red Pepper Hummus (v) With Garlic Flat Bread	9

SHELLFISH COUNTER

Fresh Oysters (3 / 6 / 12) Shallots & Red Wine Vinaigrette	9 / 16 / 30
King Prawn Alla Mediterrane Chilli, Garlic, Olive Oil & White Wine	15

MAIN COURSES

Wild Mushroom Risotto (v) (gf) Foraged Mushrooms, Balsamic Reduction, Crème de Tartuffo, Rocket, White Wine & Parmesan	19
Lobster Ravioli Lobster filled Ravioli, Baby Prawns, Pomodoro & Cream Sauce	24
Seafood Linguine Mixed Seafood, Cherry Tomatoes, White Wine & Garlic	22
Ocean Harvest Seabass (gf) Seabass, Clams, Sea Vegetables, Burnt Butter	24
Woodland Layers (v/vg) (gf) Portobello Mushrooms, Blue Cheese, Breadcrumbs, served on Spinach Hummus, Pine Nuts & Herb Pesto (Vegan option available)	19
Golden Potato & Chickpeas Croquettes (vg) (gf) Onion Velouté, Heritage Carrots, Radish	19
Harissa & Honey Chicken (gf) Garlic & Lemon Rice, Tenderstem, Coconut Yogurt, Pomegranate	22
Saumon Royale (v) (gf) Pan Fried Salmon Fillet served on a bed of Mashed Potatoes with Tenderstem Broccoli, Hollandaise Sauce with Dill, Capers & Salmon Caviar	26
The Avenue Burger Beef Patty, Mature Cheddar Cheese, Smoked Streaky Bacon, Caramelised Onions, Rosemary Mayo Sauce, served with Fries	19



(v) Vegetarian / (vg) Vegan / (gf) Gluten Free

Please inform your server of any allergies or dietary requirements.

While we take great care to accommodate your needs, our kitchen operates in an open environment, and we cannot guarantee the absence of allergens in any dish. A discretionary 12.5% service charge will be added to your bill.

www.theavenuehove.co.uk / @theavenuehove

FROM THE GRILL*

Sirloin Steak 12oz Rich & full of flavour, best enjoyed medium	34
Ribeye Steak 10oz Generously marbled, packed with flavour	33
Filet Mignon 8oz Exceptionally tender & succulent cut	36

*All perfectly grilled & served with Herb Butter & Chips or Salad

SAUCES

Peppercorn Sauce / Béarnaise Sauce / Blue Cheese Sauce	3
---	---

PAIRINGS

Creamy Mashed Potato (vg)	6
Tenderstem Broccoli (vg) Black Garlic Purée & flakes of Toasted Almonds	6
Parmesan Frites (v) Truffle Oil & Parmesan Cheese	6
Sugar Snaps & Peas (vg) Butter & Sea Salt	5
Grilled Halloumi (v) Honey & Mint	6
Frites (v) Choice of Sea Salt or Cajun seasoning	5
Garden Salad (vg) Mixed Leave Salad with House Dressing	6