FOR THE TABLE				FROM THE GRILL All Perfectly Grilled & Served with Herb Butter	
Roasted Nuts Selection	4.5		H_{i}	Sirloin Steak 12oz	31
Lightly Seasoned with Sea Salt				Rich & Full Of Flavor,	31/
Olives	4.5	RESTAURANT & W	INE	Best Enjoyed Medium	
Large Green Sicilian Olives		A LA CARTE		Ribeye Steak 10oz	29
Breads	5	MAIN COURSE		Generously Marbled & Packed with	
Extra Virgin Olive Oil, Aged Balsamic		WAIN COOKSL		Flavor	
Vinegar		Wild Mushroom Risotto	17	Filet Mignon 6oz	30
APPETIZERS		Foraged Mushrooms, White Wine & Parmesan, Rocket		Exceptionally Tender & Succulent Cut	
	4.0			CUSTOMISE YOUR STEAK	
Burrata Bruschetta (v)	10	Lobster Ravioli	23	Upgrade to A Surf&Turf by adding King	
Tomatoes, Basil, Burrata, Extra Virgin Olive Oil, Aged Balsamic		Lobster Filled Ravioli, Baby Prawns, Pomodoro & Cream Sauce		Prawns for £2 Each	
Citrus Kissed Sea Bream Sea Bream Ceviche, Garlic Crostini,	12	Seafood Linguine	18	SAUCES	
		Mixed Seafood, Cherry Tomatoes,		Peppercorn Sauce	3
Chive Oil		White Wine, Garlic		Red Wine Jus	3
Honey-Baked Camembert Focaccia Bread, Great for Sharing	12	Ocean Harvest Seabass	19	Béarnaise Sauce	3
		Seabass, Clams, Sea Vegetables, Burnt Butter (Gf)		PAIRINGS	
Beetroot Royale	13	Cauliflower Steak (vg)	16	Creamy Mashed Potato (vg)	6
Beetroot Cured Salmon, Smoked Yoghurt, Salmon Caviar (Gf)		Cauliflower Purée, Smoked Paprika, & Olive Oil		Infused with Truffle Oil	
Chaola Tautaua	4.4	Golden Potato & Chickpeas		Tenderstem Broccoli (vg)	6
Steak Tartare True French Classic, made with the	14	Croquettes (vg)	16	Black Garlic Purée, Flakes Toasted	
Finest Cut of British Beef		Onion Velouté, Heritage Carrots, Radish		Almonds	
Pad Dannar Hummus	8	Harissa & Honey Chicken	18	Parmesan Frites	6
Red Pepper Hummus With Garlic Flat Bread	•	Onion Rice, Tenderstem, Coconut	10	Truffle Oil & Parmesan Cheese	
		Yogurt, Pomegranate		Sugar Snaps & Peas (vg)	6
SHELLFISH COUNTER		Heritage Tomato With Burrata (v)	16	Butter & Sea Salt	
Fresh Oysters 3/6/12	9/16/30	Basil Aged Balsamic & Olive Oil		Grilled Halloumi (v)	6
Shallots & Red Wine Vinaigrette		The Avenue Burger	16	Honey & Mint	
King Prawns Pil Pil (7)	14	Beef Patty, Smoked Monterey Jack Cheese,		Frites (v)	6
Garlic, Chili & Olive Oil		Smoked Streaky Bacon, Caramelized Onions, Rosemary Mayo Sauce, served with Cajun Fries		Sea Salt & Cajun Seasoning	
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