

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

Burrata Bruschetta (vg) Tomatoes, Basil, Burrata, Extra Virgin Olive Oil, Aged Balsamic	10.5
Citrus Kissed Sea Bream Sea Bream Ceviche, Garlic Crostini, Chive Oil	12
Honey-Baked Camembert Focaccia Bread, great for sharing	14
Beetroot Royale (gf) Beetroot cured Salmon, Smoked Yoghurt, Salmon Caviar	13
Steak Tartare True French classic, made with the finest cut of British Beef	14
Red Pepper Hummus (v) With Garlic Flat Bread	8.5

SHELLFISH COUNTER

Fresh Oysters (3 / 6 / 12) Shallots & Red Wine Vinaigrette	9 / 16 / 30
King Prawn Pil Pil Chilli, Garlic & Olive Oil	14

MAIN COURSES

Wild Mushroom Risotto (v) Foraged Mushrooms, Rocket, Parmesan, White Wine & Balsamic Reduction	19
Lobster Ravioli Lobster filled Ravioli, Baby Prawns, Pomodoro & Cream Sauce	24
Seafood Linguine Mixed Seafood, Cherry Tomatoes, White Wine, Garlic Cream	21
Ocean Harvest Seabass (gf) Seabass, Clams, Sea Vegetables, Burnt Butter	22
Woodland Layers (v) Portobello Mushrooms, Blue Cheese, Breadcrumbs, served on Spinach Hummus, Pine Nuts & Herb Pesto <i>(Vegan option available)</i>	18
Golden Potato & Chickpeas Croquettes (vg) Onion Velouté, Heritage Carrots, Radish	18
Harissa & Honey Chicken Onion Rice, Tenderstem, Coconut Yogurt, Pomegranate	20
Heritage Tomato With Burrata (v) Basil Aged Balsamic & Olive Oil	17
The Avenue Burger Beef Patty, Smoked Monterey Jack Cheese, Smoked Streaky Bacon, Caramelised Onions, Rosemary Mayo Sauce, served with Fries	18

FROM THE GRILL*

Sirloin Steak 12oz Rich & full of flavour, best enjoyed medium	33
Ribeye Steak 10oz Generously marbled, packed with flavour	32
Filet Mignon 7oz Exceptionally tender & succulent cut	34

**All perfectly grilled & served with Herb Butter.*

SAUCES

Peppercorn Sauce	3
Diane Sauce	3
Béarnaise Sauce	3

PAIRINGS

Creamy Mashed Potato (vg)	6
Tenderstem Broccoli (vg) Black Garlic Purée & flakes of Toasted Almonds	6
Parmesan Frites 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



(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. No service charge is added to your bill, except for groups of six or more, where a discretionary 12.5% service charge will apply.