FOR THE TABLE

RoastedNutsSelection 4.5
Lightly seasoned with Sea Salt

Olives 5
Large Green Sicilian Olives

Breads 5.5
Extra Virgin Olive Oil, Aged Balsamic Vinegar

APPETIZERS

Walnut & Beetroot Chèvre (v) (gf) 12
Warmed Goat's Cheese, Rocket, Beetroot, Walnuts & Balsamic Reduction

Burrata Bruschetta (v) 10.5
Tomatoes, Basil, Burrata, ExtraVirgin Olive Oil, Aged Balsamic

Mackerel & Crème Fraîche Câpres, Chives, Lemon, served with Toasted Crostini 12

Honey-Baked Camembert (Great for sharing) **(v)** 14
Focaccia Bread

Beetroot Royale (gf) 13
Beetroot Cured Salmon, Smoked Crème Fraîche, Salmon Caviar

Steak Tartare 14
True French classic, made with the finest cut of British Beef, Egg Yolk

Red Pepper Hummus (v) 8.5
With Garlic Flat Bread

SHELLFISH COUNTER

FreshOysters (3/ 6 /12) 9 / 16 / 30
Shallots & Red Wine Vinaigrette

King Prawn Alla Mediterrane 14
Chilli, Garlic, Olive Oil & White Wine

MAIN COURSES

WildMushroom Risotto (v) (gf) 19
Foraged Mushrooms, Balsamic Reduction, Crème de Tartuffo, Rocket, White Wine & Parmesan

Lobster Ravioli 24
Lobster filled Ravioli, Baby Prawns, Pomodoro & Cream Sauce

Seafood Linguine 21
Mixed Seafood, Cherry Tomatoes, White Wine & Garlic

Ocean Harvest Seabass (gf) 22
Seabass, Clams, Sea Vegetables, Burnt Butter

Woodland Layers (v) (gf) 18
Portobello Mushrooms, Blue Cheese, Breadcrumbs, served on Spinach Hummus, Pine Nuts & Herb Pesto (Vegan option available)

Golden Potato & Chickpeas Croquettes (vg) (gf) 18
Onion Velouté, Heritage Carrots, Radish

Harissa & Honey Chicken (gf) 20
Garlic & Lemon Rice, Tenderstem, Coconut Yogurt, Pomegranate

Saumon Royale (gf) 25
Pan Fried Salmon Fillet served on a bed of Mashed Potatoes with Tenderstem Broccoli, Hollandaise Sauce with Dill, Capers & Salmon Caviar

The Avenue Burger 18
Beef Patty, Mature Cheddar Cheese, Smoked Streaky Bacon, Caramelised Onions, Rosemary Mayo Sauce, served with Fries

THE AVENUE
RESTAURANT & WINE

FROM THE GRILL*

Sirloin Steak 12oz 33
Rich & full of flavour, best enjoyed medium

Ribeye Steak 10oz 32
Generously marbled, packed with flavour

Filet Mignon 8oz 34
Exceptionally tender & succulent cut

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

SAUCES

PeppercornSauce / Béarnaise Sauce / Blue Cheese Sauce 3

PAIRINGS

Creamy Mashed Potato (vg) 6

Tenderstem Broccoli (vg) 6
Black Garlic Purée & flakes of Toasted Almonds

Parmesan Frites (v) 6
Truffle Oil & Parmesan Cheese

Sugar Snaps & Peas (vg) 5
Butter & Sea Salt

Grilled Halloumi (v) 6
Honey & Mint

Frites (v) 5
Choice of Sea Salt or Cajun seasoning

Garden Salad (vg) 6
Mixed Leave Salad with House Dressing

(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