

@venue

BY THE GLASS

RED WINE	175ml	CHAMPAGNE	150ml
Avant Garde merlot 2006, Pays d'Oc	5.00	Beaumont des Crayeres Brut, NV	10.00
Brouilly 2006, Chateau des Tours	6.00	Taittinger Brut, NV	11.50
Cune Rioja Reserva 2002	6.00	Billecart Salmon Rose, NV	12.50
Mansion Bay Pinot Noir 2006	7.50		
St Emilion 2002, Chateau Vieux Clos	9.50		
Château la Gasparde 2001, castillon	8.50		
WHITE WINE			
Sauvignon blanc 2006, Dom. Ribaute	5.00		
Pinot Blanc 2005, Hugel	5.50		
Chablis 2006, Jean marc Brocard	6.50		
Pouilly Fume 2005, Landrat Guyollot	6.50		
Huia Sauvignon Blanc 2007, NZ	7.50		
Sancerre 2006, Henri Bourgeois	8.50		

An optional service charge @ 12.5% will be added to your bill

BAR FOOD

OYSTERS & SHELLFISH

served with rye, shallot vinegar, lemon

½ doz Colchester bay oysters 9.50

½ doz Scottish Langoustines 11.00

CAVIAR

Sustainably farmed caviar from France. Warm bilinis & the classic garnish of chopped egg, shallot & sour cream.

Astara 50g tin 65.00

Imperial Baeri 30 g tin 45.00

Salmon Keta 100 g jar to share 35.00

Cheese straws 4.00

Assortment of nuts & olives 3.50

Hand-cut chips with fresh chilli mayo 4.50

Avenue mini burgers 9.50

Fish and chips 8.50

Minute steak sandwich, tomato relish 10.00

Wild mushroom ravioli, summer truffle 11.50

Pint of Dorset prawns, Marie-Rose, lemon 9.50

Salt & pepper squids 8.50

Parma ham, celeriac remoulade 9.50

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SHORT DRINKS

Highland Chocolate 7.95
Monkey Shoulder triple malt whisky gently stirred with dark crème de cacao, dash of Chambord liqueur

Grapes martini 7.95
Fresh Black & white grapes muddle with sugar gomme shaken with ciroc vodka and fresh lemon juice

Rose and Watermelon Martini 7.95
Fresh watermelon muddled with wyborowa vodka, fresh lemon juice, gomme and rose syrup

Cherry Daiquiri 7.95
Cherry puree mixed with Herring liquor and homemade Havana Vanilla, shaken with fresh lemon juice and Maraschino syrup

Ginger Margarita 7.95
Gran Centenario tequila and Cointreau shaken with freshly muddled ginger, lime juice, dash of sugar cane syrup

Between the Sheets 7.95
Ragnaud Sabourin Cognac & Havana Club 3 y/o shaken with Cointreau, dash of lemon juice, straight up

Rob Roy 7.95
Monkey Shoulder triple malt whisky gently stirred with Martini Rosso, Angostura bitters, dash of maraschino cherry

Cosmopolitan 7.95
Ketel One Citron shaken with Cointreau, a dash of fresh lime & a splash of cranberry juice, straight up with a flamed orange peel

Balalaika 7.95
Ketel One vodka and Cointreau shaken with fresh lemon juice

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SHORT DRINKS

Popocatepetl

7.95

Red hot chilli pepper muddled with fresh lemon juice, dash of apple juice shaken with Gran Centenario Tequila and passion fruit puree

Classic Dry

7.95

Bombay Sapphire gin gently stirred with a hint of Noilly Prat, straight up with an olive or a twist

Premium Classic

7.95

Tanqueray 10 stirred to perfection with a dash of Lillet Blanc, straight up

Gibson

7.95

Ciroc vodka stirred chill with a dash of Noilly Prat, with 2 cocktail onions

Vesper

7.95

Tanqueray gin and Smirnoff Black vodka shaken with Lillet Blanc, straight up with a twist

Polish Martini

Krupnik Honey and Zubrowzka vodka shaken with apple juice and fresh lime juice

Pim's Martini

Grey Goose orange & Dark crème de cacao, shaken with a dash of vanilla syrup

French Martini

Grey Goose vodka shaken with Chambord liqueur & fresh pineapple juice

Espresso Martini

Smirnoff Black & sugar cane syrup shaken with a shot of espresso

Martini Flight

11.00

Three mini martinis of your choice, in their own mini shaker

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ON THE ROCKS & LONG DRINKS

Citrus Blush 7.95
Fresh lime juice mixed with limoncello, beefeater and top up with fresh pink grapefruit

Elderpeach 7.95
White peach purée shaken with fresh lemon juice, Elderflower cordial, a large measure of Gran Centenario tequila & freshly pressed apple juice

Mint Julep 7.95
Buffalo Trace Bourbon served frappé with sugar cane syrup & fresh mint.

Rum Donq Old fashioned 7.95
Donq rum gently stirred with brown sugar soaked in angostura

Negroni 7.95
Tanqueray gin, Martini Rosso & Campari served in equal measures over ice

Caipirinha
Fresh lime and brown sugar muddled with Cachaca

Mango Caipirinha
Fresh lime and brown sugar muddled with mango syrup, mango puree and Cachaca

Sweet Caipiriva
Fresh grape, lemon juice and brown sugar muddled with Cachaca and Beaume de Venise

Bourbon Sour
Bourbon shaken with gomme syrup and lemon juice, dash of Langostura

Confort Sour
Southern Confort shaken with syrup gomme and lemon juice, dash of orange bitter

Sloe Gin Sour
Sloe Gin shaken with lemon juice and gomme syrup, dash of orange bitter

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CHAMPAGNE COCKTAIL

Classic Champagne Cocktail 8.95
Raganaud Sabourin Cognac & Angostura soaked sugar cube topped with Champagne

The Avenue 8.95
Zubrowka vodka shaken with green apple purée, fresh lime juice, dash of apple liqueur with a float of Champagne

Mister bitter and bitter 8.95
Lychee puree & fresh pink grapefruit with Campari, topped with champagne

Carol Channing 8.95
Eau de vie de framboise and raspberry liqueur topped with Champagne

French 75 8.95
Tanqueray Ten gin shaken with fresh lemon juice topped with champagne

VIRGIN COCKTAILS

4.95

Classic Lemonade
Freshly squeezed lemon juice and elderflower cordial shaken & topped with soda water

Virgin Mary
Tomato juice & lemon juice shaken with the Avenue very own spicy mix

Summer Crush
Fresh cucumber shaken with fresh lemon juice, orgat syrup, pineapple juice

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BEER	ABV	
Bottle		
Duvel (Belgium)	5.0%	5.50
Hoegarden (Belgium)	4.5%	4.50
Tiger (Singapore)	5.0%	3.75
Peroni (Italy)	5.0%	3.50
Bitburger Drive	0.0%	3.00

TEA & COFFEE

Cappuccino, espresso, latte & americano	3.00
Selection of infusions & teas	3.00
Calypso (Tia Maria)	7.50
Irish (Jameson)	7.50
French (Cognac)	7.50
Bailey's	7.50

PORT AND DESSERT WINES

Graham LBV, 2000	5.00
Fonseca tawny, 10 years	5.50
Warre's Otima, 10 years	7.00
Warre's Quinta Da Cavadinha, 1989	9.00
Muscat de Beaumes de Venise 2006, Fenouillet	5.50
Riesling Mount Horrocks 2005, Australia	6.00
Chateau Delmont 2002, Sauternes	6.50
De Trafford Straw Wine 2004, South Africa	10.00

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SINGLE MALT SCOTCH WHISKIES

Balvenie 15 y/o Single Barrel	8.00
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Bowmore 12 y/o	7.00	Famous Grouse	6.00
Dalwhinnie 15 y/o	7.00	J&B rare	6.00
Glenfiddich 12 y/o Special Reserve	6.50	Johnny Walker black label 12 y/o	6.50
Glenfiddich 15 y/o Solera Reserve	7.50	Johnny Walker gold label 18 y/o	7.50
Glenfiddich 21 y/o Gran Reserva	12.00		
Glenkinchie 10 y/o	8.00	AMERICAN WHISKEYS & BOURBON	
Glenlivet 12 y/o	7.50	Bakers small batch Bourbon	7.00
Glenmorangie 10 y/o	7.50	Basil Hayden small batch Bourbon	7.00
Glenmorangie Sherry Wood Finish	7.50	Booker's small batch Bourbon	9.00
Glenmorangie Burgundy Wood Finish	7.50	Buffalo Trace	7.00
Knockando 1993 12 y/o	7.50	Canadian Club	6.00
Lagavulin 16 y/o	7.50	Jack Daniel's	6.00
Laphroaig 10 y/o	7.50	Jim Beam Black 8y/o	6.00
Macallan 10 y/o	7.50	Knob Creek 9 y/o	8.00
Monkey Shoulder Triple Malt	7.5	Maker's Mark	7.00
Oban 14 y/o	7.50	Pappy Van Winkles	8.00
Talisker	7.50	Wild Turkey 8y/o	7.50
		Woodford Reserve	7.50

All spirits and liqueurs are served in 50ml measures and are inclusive of mixers and VAT

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BLENDED SCOTCH WHISKIES

Chivas Regal 12 y/o 6.50

IRISH WHISKEYS

Bushmill Blackbush	6.00	Couprie Napoleon	9.50
Bushmill 10 y/o	7.00	Couprie XO	18.00
Bushmill Single Malt	7.50	Couprie Hors d'Age	20.50
Jameson	6.00	Hennessy XO	24.00
		Hennessy Paradis	49.00
CALVADOS		Ragnaud Sabourin VSOP	6.00
DuPont VSOP	9.00		
Morin 25 y/o	16.00		
Sylvain 1972	14.00	TEQUILA	
		Jose Cuervo Gold	6.00
ARMAGNAC		Gran Centenario Plata	6.50
Château de Lacquy VSOP	7.50	Gran Centenario Anejo	7.00
Château de Lacquy XO	12.00		
Château de Lacquy, Bas Armagnac '82	17.50	GIN	
Château de Lacquy, Bas Armagnac '77	24.00	Beefeater	6.50
Château de Lacquy, Bas Armagnac	21.50	Bombay Sapphire	7.00
Ducastaing XO	11.00	Hendrick's	8.00
Ducastaing Hors d'Age, Cuvée Bernard VII	14.00	Tanqueray	6.00
		Tanqueray 10	9.00

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COGNAC

VODKA

Absolut Citron	6.50	Bally 1988	11.00
Absolut Mandarin	6.50	Havana Club 3 y/o	6.00
Belvedere	8.00	Havana Club Anejo Especial	6.50
Ciroc	9.00	Havana Club 7 y/o	7.50
Grey Goose	8.00	Myer's	6.00
Ketel One	7.50	Mount Gay Eclipse	6.00
Krupnik	7.50	Mount Gay XO	8.00
Smirnoff Black	6.00	Morgan's Spiced	6.00
Stolichnaya	6.50	Wood's 100	7.50
U'Luvka	7.00	Sagatiba Pura	6.00
Wyborowa	8.50		
Zubrowka	7.00	DIGESTIFS	
		Fernet Branca	6.50
APERITIFS		Green Chartreuse	6.50
Campari	6.00	Jägermeister	7.00
Dubonnet	6.00	Kummel	7.00
Martini – Dry, Rosso & Bianco	6.00	La Fée Absinthe	8.00
Noilly Prat	6.00	Limoncello Sorrento	6.50
Punt e Mes	6.00		
Pernod	6.50		
Pimm's	6.00		
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RUM & CACHAÇA		LIQUEURS	
Bacardi 8 y/o	7.00	Amaretto	6.00

Archers	6.00
Baileys	6.00
Benedictine	7.00
Cherry Heering	7.00
Cointreau	6.00
Drambuie	6.50
Frangelico	6.00
Grand Marnier	6.00
Kahlua	6.00
Kwai feh	6.00
Mandarin Napoleon	7.50
Midori	6.00
Sambuca Opal Nera	6.00
Sambuca Romana	6.00

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