

@venue

THE AVENUE RESTAURANT & BAR, 7-9 ST JAMES'S STREET, LONDON SW1A 1EE T 020 7321 2111 www.theavenue-restaurant.com

Dinner

Starters

Spiced parsnip soup, apple naan	7.50
Celeriac soup, wild trumpet, white truffle oil	7.00
Chicory, Roquefort & watercress salad, toasted walnuts	8.00
Ham hock & cornichon terrine, piccalilli, country toast	9.50
Roast wood pigeon breast, parsnip puree, black pudding, lardons, hazelnuts	11.50
Spinach & Cashel blue cheese tart, autumn salad	8.00
Caesar salad, marinated anchovies	6.50
Pan fried horse mushrooms, garlic, brioche, red onion marmalade	8.00
Soused silverback herring, new potato salad, sauce escabeche	9.00
House cured gravadlax, beetroot, sweet dill & mustard dressing	9.50
Seared diver caught Poole scallops, Jerusalem artichoke puree, crones, red amaranth	12.50
Pumpkin risotto, roasted butternut, crisp sage	9.50

Oysters & Shellfish

½ dozen	West Mersea native oysters	15.00
½ dozen	Colchester rock oysters	9.50
	Served with rye, shallot vinegar, lemon	
	Crayfish cocktail	9.50

Caviar

Sustainably farmed caviar from France. Served with warm blinis & the classic garnish of chopped egg, shallot & sour cream.

Astara	50 gram tin	65.00
Imperial Baeri	30 gram tin	65.00
Salmon Keta	100 gram jar to share	35.00

Desserts

Crème brulée	6.50
Warm chocolate fondant, crème fraîche ice cream (15min)	7.50
Devonshire custard tart, candied prunes	6.50

Dessert wines

	glass
2004 Muscat Beaume de Venise, Domaine Fenouillet	5.50
2002 Sauternes Chateau Delmont	6.50
1996 Gewurztraminer Gassman	7.50
2005 Riesling Cordon Cut, Clare Valley Australia	8.00

Ice creams & sorbets	6.50
St. Clements cream, orange jelly	6.50
Baked white chocolate cheesecake, blackcurrant compote	7.50
Apple blackberry crumble, crème anglaise	6.50

Port

	glass
2001 Graham LBV	5.00
2000 Fonseca LBV	5.50
Warre's Otima 10 years old	7.70
Graham tawny 20 years old	9.00
Warre's Quinta da Cavadinha, 1989	12.00

Main courses

Cornish crab & whiting fish cakes, buttered carrots and parsley sauce	14.50
Seared Gilt Head bream fillet, Jerusalem artichoke, roast tomatoes, herb puree & aioli	18.00
Herb crusted Atlantic pollock, clam & mussel broth	17.50
Whole roast plaice, braised fennel, chive beurre blanc	18.00
Whole grilled 22oz Dover sole for two, lemon & caper beurre noisette, new potatoes, bobby beans	26.00pp
Free range Suffolk chicken breast, wild mushrooms, cep sauce	17.50
Fillet steak 'au poivre'	27.50
Slow roast shoulder of suckling pig for two, cinnamon roasted apple, calvados jus	24.00pp
28 days dry aged rib-eye steak, Roquefort & watercress butter, confit garlic	22.50
Pot roast Yorkshire pheasant, root vegetables, prune jus	19.00
Denham Estate venison haunch steak, foie gras butter, pommes puree	20.00
Whole roast red leg partridge, bread sauce, game chips	28.50
Mushroom tortellini, pan fried wild mushrooms, garlic butter	16.50

Side dishes

Seasonal new potatoes	Mash	3.50
Hand cut chips	Purple sprouting broccoli	3.50
Buttered carrots	Braised red cabbage	3.00
Honey roast parsnips	Mixed beans, shallots	3.25

Salads

Chicory & mustard	3.50
Tomato, red onion	3.50
Mixed herb & leaf	3.50
Rocket & Parmesan	4.00

Pear and cranberry trifle	6.50
Selection of British cheeses	each 3.00
Petits fours	3.50

Digestifs

	glass
Massenez Eau de Vie Framboise, Pear, Kirsch	5.00
Ramo d'Oro Limoncello	5.50
Nonino grappa di Castagno	7.00
Nonino grappa di Fragolino	7.50