

@venue

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

Lunch

Two courses 20.95 Three courses 23.95 Dishes marked + carry a supplement

Aperitifs

	glass
Harveys Bristol Cream	6.50
Beaumont des Crayeres Brut, NV	9.50
Taittinger Brut, NV	11.50
Billecart Salmon Rose, NV	13.00
Raspberry Royal Fizz	8.95
Melba Bellini	8.95

White wine

	glass
2006 Pinot Blanc Hugel	5.50
2007 Soleus Sauvignon Blanc, Chile	6.00
2007 Huia Sauvignon Blanc, NZ	8.00
2006 Chablis, Jean Marc Brocard	6.50

Red wine

	glass
2001 Ch. La Gasparde, Castillon	8.50
2006 Mansion House Pinot Noir	8.50
2002 Ch. Vieux Clos, St Emilion	9.50

Rose wine

	glass
2007 Chateau d'Ollieres, Cotes de Provence	6.00

Starters

Spiced parsnip soup, apple naan	
Celeriac soup, wild trumpet, white truffle oil	
Ham hock & cornichon terrine, piccalilli, country toast	+2.00
Roast wood pigeon breast, parsnip puree, black pudding, lardons & hazelnuts	+3.00
Spinach & Cashel blue cheese tart, autumn salad	
Pan fried horse mushrooms, garlic, toasted brioche, red onion marmalade	
Chicory, Roquefort & watercress salad, toasted walnuts	
Caesar salad, marinated anchovies	
Soused silverback herrings, new potato salad, sauce escabeche	
House cured gravadlax, sweet dill & mustard dressing, beetroot	
Seared diver caught Poole scallops, Jerusalem artichoke puree, crones, red amaranth	+4.50
Butternut risotto, roasted butternut, shaved parmesan, crispy sage	

Oysters & shellfish

Served with rye, shallot vinegar, lemon.

½ dozen	West Mersea native oysters	+ 6.50
½ dozen	Colchester rock oysters	+ 3.50
Crayfish Cocktail		+1.50

Caviar

Sustainably farmed caviar from France. 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

Main courses

Cornish crab & whiting fishcakes, buttered carrots, parsley sauce	
Seared Gilt Head bream fillet, Jerusalem artichoke, roast tomatoes, herb puree, aioli	
Fish and chips, pea puree, tartare sauce	
Herb crusted Atlantic pollock, clam & mussel broth	
Salmon and lobster boudin, courgette, samphire, chive beurre blanc	
Slow roast Gloucester old spot pork belly, curly kale, glazed apples, Calvados jus	
Steak & mushroom pie, buttered carrots	
Free range Suffolk chicken breast, sauted wild mushrooms, cep sauce	
Hanger steak, pommes Pont-neuf, peppercorn sauce	
Tournedos of rump fillet Rossini	+3.50
Denham estate venison haunch, pomme puree, foie gras butter	+3.75
Pot roast Yorkshire pheasant, root vegetables, juniper jus	
Whole roast red leg partridge, bread sauce, game chips	+5.50
Mushroom tortellini, pan fried wild mushrooms, garlic butter	

Side dishes

Heritage new potatoes	Mash	3.75
Hand cut chips	Purple sprouting broccoli	3.75
Buttered carrots	Braised red cabbage	3.00
Honey roast parsnips	Mixed beans, shallots	3.50

Salads

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

Desserts

Ice-creams & sorbets

Vanilla creme brulee

Pear and cranberry trifle

Apple and blackberry crumble, creme Anglaise

Chocolate & raspberry cake, creme fraiche

Devon custard tart, candied prunes

St Clement's cream, orange jelly

A selection of British cheeses

Cookies & brownie

+ 3.00

Some products may contain nuts. Prices are inclusive of VAT @ 17.5%. An optional service charge of 12.5% will be added to your bill.