

# Avenue

**Oysters** served with red wine shallot vinegar & lemon

Jersey No. 4 *single* 2.5 / *½ dozen* 13 / *dozen* 26 GF

## Starters

Cauliflower soup, croutons 7.5 VG

Yellowfin tuna tartare, soy & ginger dressing, seeded cracker 13

Handpicked Devon crab, brown crab mayonnaise, toast 11

Ham hock terrine, piccalilli & toasted sourdough 8

Pan seared scallop, celeriac puree, crispy pancetta 9.5 GF

Hand chopped beef tartare, soft boiled quail's egg, toast 11

Beetroot, walnut, rocket, watercress 8.5 GF VG

## Mains

Rib eye steak on the bone, fat chips, peppercorn sauce 28.5

Braised Ox cheek, wholegrain mustard mash, jus 25 GF

Highland Venison cottage pie, Braised red cabbage 19 GF

8oz Flat Iron steak, fries, bearnaise 21

Waveney Valley pork belly porchetta, cabbage, celeriac puree, jus 19.5 GF

Fillet of Seabass, kale, spinach, leek, lemon 19.5 GF

Whole grilled dover sole, brown shrimp butter, lemon, shallot, capers 45 GF

Ratatouille, roast goat's cheese, toasted sourdough 13 V

Butternut squash, sweet potato & black bean chilli, rice 14 GF VG

## Sides

Sourdough, butter 3.5 | Braised red cabbage 4 | Creamed Spinach 4

Baby potatoes 3 | Tenderstem broccoli 5 | Buttered carrots 4

Fine green beans 4 | House salad 3.5 | French fries or Fat chips 3.5

## Desserts

Vanilla Crème brûlée 7 GF

Chocolate fondant, vanilla ice cream 10

Sticky toffee pudding, butterscotch sauce, clotted cream 8

Today's Ice cream & sorbets 2.50 per scoop GF

Affogato, espresso, amaretto ice cream, amaretti biscuit 6

British Cheese selection, pear, pickled onion, oatcakes 15

V vegetarian – VG vegan – GF gluten free

Please contact your waiter if you require any information regarding allergies or intolerances

A discretionary 12.5% service charge will be added to your bill.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness