

Avenue

EVENING STANDARD MENU

2 courses 25 (includes a 125ml glass of wine)

Dry-aged Beef tartare, charcoal dressing, smoked egg yolk
mushroom ketchup, fried straw potatoes 304 kcal

Baked Crapaudine beetroot, pickled rose petals, pistachio
crème fraiche V / VG on request 327 kcal

Chilled white gazpacho, baked celeriac, broad beans, lovage
V 291 kcal

Barbecued Sussex cross lamb rump, Yorkshire rose barley salad
confit lemon 920 kcal

Olive oil poached salmon, crushed peas, asparagus, lovage velouté
554 kcal

Minestrone of summer vegetables, Borlotti beans, basil
aged parmesan broth V / VG on request 394 kcal

English strawberries, Szechuan pepper, raspberry sorbet VG 193 kcal

Caramelised "Eggy Bread", malted barley ice cream V 701 kcal

If you have any food allergies or intolerances, please speak to your waiter before ordering.
Please be aware that traces of allergens used in our kitchen may be present.
(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements.