

Avenue

Nibbles

SOURDOUGH BREAD 4

NOCELLARA OLIVES 4

Starters

SALT & PEPPER SQUID 7

sweet chilli sauce

CREAM OF CELERIAC SOUP 6

crispy pancetta, croutons

DEVON CRAB SALAD 15

Cacklebean farm hens' egg, baby gem
soft herb's

TOASTED RAGSTONE GOATS CHEESE 8 V

beetroot carpaccio, toasted walnuts

GARDEN SALAD 9 VG

carrot, beetroot, radish, cucumber, nasturtiums
mix leaves

HAM HOCK TERRINE 10

cornichons, sourdough toast

STEAK TARTARE 14

capers, cornichons, quail's egg, toast

Mains

BRIXHAM BRILL 30

creamed cabbage, leek, bacon

BUTTERNUT SQUASH PITHIVIER 15 VG

extra fine green beans, celeriac gravy

NORFOLK QUAIL 25

red wine & cabbage risotto, venison saucisson

FISH & CHIPS 17

haddock, tartare sauce, peas, lemon

VENISON COTTAGE PIE 18

braised red cabbage

MUSSEL MARINIÈRE 10

½kg St. Austell mussels, white wine, cream

AVENUE CHEESEBURGER 13

Brioche bun, bacon, cheese, lettuce, tomato

FLAT IRON 20

served with hand cut chips & a choice of sauce

30 DAY AGED RIB EYE ON THE BONE 34

served with hand cut chips & a choice of sauce

Sides

HAND CUT CHIPS 4

EXTRA FINE GREEN BEANS 4.5

GREEN SALAD 4

BRAISED RED CABBAGE 4

MACARONI CHEESE 4

Sauces 1.5

PEPPERCORN, BEARNAISE, RED WINE JUS

Dessert

GINGERBREAD STICKY TOFFEE PUDDING 8 VG

toffee sauce, vanilla ice cream

CLASSIC CRÈME BRÛLÉE 6

Madagascan vanilla

BRITISH CHEESE SELECTION 15

Stilton, Ragstone, Keens Cheddar

AFFOGATO 6

salted caramel or vanilla, amaretti biscuit

Please inform your waiter of any allergy or dietary requirements when making your order. *VG- suitable for vegan requirements, V- suitable for vegetarian requirements* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese, may increase your risk of foodborne illness 12.5% discretionary service charge will be added to your bill.

Prices include VAT