

THE AVENUE

TOM HAMBLET

Snacks

Bread

Fennel pollen laminated brioche, garden herb butter

Starters

Pigeon on toast, smoked celeriac, parsley, date, pigeon treacle

Scallop, Jerusalem artichoke, apple, marigold, roe sauce

Goat's cheese, pear, chicory, croutons, frisée, ajo blanco

Intermediate

Wild mushroom agnolotti, duck egg, parmesan, chicken consommé

Mains

Venison, duck liver ganache, beetroot, onion, blackcurrant

Wild turbot, chanterelles, cauliflower, girolles, vin jaune

Hispi cabbage, smoked ewes curd, black garlic, watercress

Tête de Moine

Red wine figs, candied walnuts, Baron custard, malt loaf

£15.00 supplement

Pre dessert

Mango, kaffir lime & buttermilk, rapeseed jam, verbena

Dessert

Coffee and chocolate mousse, cocoa nib, Pedro Ximénez, banana

Caramelised puff pastry, stem ginger, orange, rhubarb sorbet

Squeeze them ins

Chef's Table - £165

We take every precaution in preparing each dish, but fish or shellfish may contain small bones or shell and game may contain shot. Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, and our chefs will take extra time to ensure precautions are taken, we cannot guarantee their total absence in our dishes.

A discretionary service charge of 13.5% will be added to your bill.