

THE AVENUE

TOM HAMBLET

Chef's table sample tasting menu

Snacks

Cured trout tart, oyster, ponzu marinated trout roe
Duck liver parfait croustade, preserved plum, poppy seed
Gruyere gougère, black truffle

Bread

Fennel pollen laminated brioche, garden herb butter

Starter

Pigeon on toast, parsley, celeriac, Medjool date, Madeira sauce

Second course

Portland crab, beignets, curried carrot, fennel and crab bisque

Main

Halibut, Romanesco cauliflower, leek, Ridgeview sauce

Pre dessert

Kaffir lime and buttermilk, mango, dried verbena, rapeseed

Dessert

Whipped cheesecake tart, fig leaf, blackberry and pastis sorbet

Cheese

Selection of 5 British cheeses and accompaniments - £18.50 supplement

Squeeze them ins

Lainston apple juice and ginger pate de fruit
Lavender ice-cream sandwich
Salted nut nougat

£165 per person, 2-6 guests, minimum spend £500 Fridays & Saturdays