

Start

Chilled tomato & watermelon soup	6.50
Char-grilled mackerel, gooseberries & saffron	8.00
Loch Var smoked salmon, marinated onions, potato & horseradish cream	8.95
Arctic king crab cocktail, romaine salad & avocado	12.00
Pan-fried scallops, Granny Smith apples & crisp bacon	13.00
Rabbit terrine, green beans & toasted almonds	7.50
Radishes, watercress, balsamic & Rosary goat's cheese	6.50
Caesar salad, croutons, parmesan & crispy bacon	7.00
Wild mushrooms on toast, slow cooked hen's egg	7.50

Side

Hand cut chips	3.50
Crushed Cornish earlies	3.50
Wilted spinach	3.95
Mixed leaf salad	3.75
Heritage tomato salad	3.95

Dessert

Eton Mess	5.00
English strawberries, black pepper ice cream	5.50
Valrhona chocolate parfait, coffee mousse & raspberry	6.00
Rhubarb crumble, vanilla ice cream	6.50
Dark chocolate mousse, poached peaches & peach sorbet	6.50
Chocolate brownie, Guinness ice cream	7.00
Selection of seasonal British cheeses	each 3.00
Petit fours	4.00

Main

Gilthead bream, samphire, peas & beurre blanc	18.50
Roast hake, caramelised fennel & sweet cicely	16.50
Roast turbot, spinach, brown shrimps, capers & parsley	23.50
Grilled chicken breast, red peppers & tomatoes	15.50
Avenue burger, St Gall, English mustard & chips	13.50
Crispy confit pork belly, apple, potato	17.50
Rack of spring lamb, broad beans & bunched carrots	19.75
Home made spaghetti, passata & buffalo mozzarella	13.50
Pea risotto, pea shoots & Viola flowers	14.00

Steak

28 day aged grilled Cumbrian beef, served with watercress, béarnaise or black pepper sauce		
Sirloin steak	200g	19.50
Sirloin steak	240g	24.00
Rib-eye on the bone	370g	27.00
Fillet steak	240g	29.50
Cote de Boeuf (for two)	800g	pp32.00

Pre and post theatre menu available

2 Courses 17.50- 3 Courses 21.50  
From 5.45 to 7.00 and from 9.30 to 11.00