

The
Avenue
Restaurant

To Start

Puree of Spicy Butternut and lentil soup with croutons (V) £3.50

Beetroot cured Salmon with Soda Bread £5.50

Seafood fettuccine £5.50

Warm Blue Vinny cheese, char grilled pear with a Muscadet reduction £5

Main

Slow braised chicken £12

Pan fried Duck and confit leg with seasonal vegetables £14

Roasted Shallot and onion tart (V) £9

225gr Rib eye steak with all the trimmings £16

Poached fillets of Plaice in a mushroom shallot cream sauce £13

Sides on request

French fries, Croquette potato, Creamed Spinach, salt and vinegar onion rings £2.50 ea

Puddings, cheese & ices £4.95ea

Poached autumnal pears with homemade fruit compote
and shortbread biscuits (V)

Crème Brûlée

Assiette of Chocolate Desserts

Selection of West Country Cheeses served with red onion chutney

Selection of homemade ice cream and sorbets £1 per scoop

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To Start

Cream of cauliflower soup with Dijon mustard (V) £3.50

Avenue potted Salmon with Soda Bread £5.50

Seafood fettuccine £5.50

Herb Aranchini with balsamic glaze and rocket £5

Main

Pan-fried Duck breast with cherries and brandy sauce £14

Steamed allium pudding (V) £9

Whole sea bass lemon and butter sauce £13

Rib steak with onion rings (2 to share) £33

Braised venison with pickled walnuts £14

Sides on request

Tenderstems, Chantenay carrots

Puddings, cheese & ices £4.95ea

Warm raspberry friand with vanilla cream

Crème Brûlée

Apple crumble tart with elderflower ice cream

Selection of British Cheeses served with homemade chutney

Selection of homemade ice cream and sorbets £1 per scoop

Speciality Coffee £4.95

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White Wine

Healy & Gray Private Cellar Chardonnay Vignier South Africa £14.95

Chardonnay is complemented by Vignier's floral aromas, and the union of the two grapes produces a weighty wine that shows lavender and apricot aspects. (2)
175ml £3.95 | 250ml £5.50

Healy & Gray Private Cellar Bushvine Chenin Blanc South Africa £14.95

Aromas of ripe red apple and tropical fruits jump out of the glass - lovely pineapple and lychee flavours fill the palate. (3)
175ml £3.95 | 250ml £5.50

Marques del Atrio White Rioja Spain £17.95

Fresh, Fruity Hints, tropical fruits aromas with elegant herbaceous overtones. Good intensity. Clean and balanced. Very fresh in the mouth, with a fruity, intense, sweet and long aftertaste. (2)
175ml £4.95 | 250ml £6.50

Gourmet Pere & Fils Fruits de Mers - Entre Deux Mers France £15.99

Lively and fruity with flavours of white peach and lime. The finish is long with intense notes of citrus. Intense aromas of grapefruit and boxwood. Pairs well with seafood, salad and grilled fish. (2)
175ml £3.95 | 250ml £5.50

Cycles Gladiator Pinot Grigio USA £21.95

The Pale-straw hue of Cycles Gladiator Pinot Grigio hints at the fresh, easy nature of the wine. It tantalises with notes of ripe pear and floral aromatics. The palate is equally appealing, with flavours of tart green apple, lemon zest and wild honey. (2)

Faustino Rivero Ulecia Albarino Spain £21.95

A beautiful Lemon yellow with golden hues. Citrus and floral notes on the nose, a fantastic fresh finish. Floral notes with an elegant herbal background in the mouth with a good volume. (2)

Rosé Wine

Pinot Grigio Blush Primi Soli Italy £12.95

A very easy style of wine with a soft, refreshing burst of summer red fruit. (2)
175ml £3.50 | 250ml £4.95

Marques del Atrio Rosado Rioja Spain £17.95

Bright Strawberry-pink. Very intense primary aromas of ripe black cherries. In the mouth, these combine with just the right tanginess to produce a tasty wine with a persistent aftertaste. (2)

Where wines are available by the glass, a 125ml glass can be offered

Red Wine

Via Alta Merlot Chile £13.95

Rich and concentrated that packs all you want from this easy drinking Merlot. Great stuff! (B)
175ml £3.50 | 250ml £4.95

Studio 1 Shiraz Vignier Australia £16.95

Typical Australian Blend of Shiraz and vignier. Ripe and rich, with violet aromas and bramble fruit flavours. (C)
175ml £4.95 | 250ml £5.95

Valle de Oron Ribera del Duero Spain £18.95

Beautiful, deep cherry-red denoting its youth. Aromas of strawberries and blackberries, tannins that give its structure and strength. A big, silky win with a long aftertaste. (C)
175ml £4.50 | 250ml £5.95

Marques del Atrio Crianza Rioja Spain £20.95

Dark red colour with violet tinges. High aromatic intensity, hints of red and black fruit blended with the oaky and vanilla notes coming from the barrel ageing. In the mouth, it offers up firm and rounded tannins showing a good ripening. (C)

Cycles Gladiator Pinot Noir USA £21.95

Dark cherry aromas with hints of raspberry. A complex array of red fruit compote in the mouth. Plum, cherry and melba toast wrap around the tongue which gives way to pomegranate on the finish. (B)

Chianti DOCG la Vigna (Wicker Flask) Italy £23.95

This is a great-value Chianti bottled in the classic raffia flask offers a soft cherry flavour with a smooth, rounded finish. (C)

Chateau le Gardera Bordeaux Superieur France £21.95

This fantastic property is among the best of the appellation, producing firm, rich wine from 60% Merlot and 40% Cabernet Sauvignon. Le Gardera has fine tannins, soft fruit with subtle oak and an excellent balance. (C)

Sparkling Wine

Prosecco Serenello Extra Dry Italy £18.95

The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate. (1)

Zonin Prosecco Cuvee (200ml) Italy £6.00

Very well-balanced and appealing, with the extremely delicate almond note that is typical of Prosecco. (1)

Where wines are available by the glass, a 125ml glass can be offered