

THE AVENUE

TOM HAMBLET

Tilia private dining sample tasting menu

Snack

Gruyere gougère, black truffle

Bread

Fennel pollen laminated brioche, garden herb butter

Starter

Scallop, anchovy, seaweed pickle, ajo blanco

Intermediate

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

Main

Venison loin, beetroot, onion caramel, duck liver sauce

Dessert

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

Cheese

Selection of 4 British cheeses and accompaniments - £18.50 supplement

Squeeze them ins

Lainston apple juice and ginger pate de fruit

Salted nut nougat

£125 per person

Tilia room hire

£250 Wednesday to Thursday

£350 Friday to Sunday