# THE AVENUE

TOM HAMBLET

# 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

Scallop, anchovy, seaweed pickle, ajo blanco

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

#### Intermediate

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

# Main

Venison loin, beetroot, onion caramel, duck liver sauce Or

Halibut, Romanesco cauliflower, leek, Ridgeview sauce

# Pre dessert

Kaffir lime and buttermilk, mango, dried verbena, rapeseed

# Cheese

Selection of 4 British cheeses and accompaniments - £18.50 supplement

#### Dessert

Whipped cheesecake tart, pear, fig leaf, blackberry and pastis sorbet

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

# Squeeze them ins

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

# £125 per person