

# 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

### Second course

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 5 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–Thursday, £350 Friday–Sunday