

THE AVENUE

TOM HAMBLET

Pescatarian sample tasting menu

Snacks

Cured trout tart, oyster, ponzu marinated trout roe
Goat's cheese croustade, preserved plum, poppy seed
Gruyere gougère, black truffle

Bread

Fennel pollen laminated brioche, garden herb butter

Starter

Scallop, anchovy, seaweed pickle, ajo blanco
Or
Celeriac, parsley, Medjool dates, truffle

Second course

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

Main

Potato, beetroot, onion caramel, kale
Or
Halibut, Romanesco cauliflower, leek, Ridgeview sauce

Pre dessert

Kaffir lime and buttermilk, mango, dried verbena, rapeseed

Dessert

Whipped cheesecake tart, pear, fig leaf, blackberry and pastis sorbet
Or
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
Lavender ice-cream sandwich
Salted nut nougat

£125 per person