

3RD AVENUE

SUMMER MENU SERVED MIDDAY 'TIL CLOSE

SNACKS

SALTED ALMONDS	4
OLIVES	3
BREAD & DIPS	4

STARTERS

SMOKED SALMON GRAVLAX DILL, CREME FRAICHE, RYE BREAD	8
PAN FRIED SCALLOPS (GF) SMOKED ONION PUREE, SAGE	9
CRISPY PIG CHEEK GRILLED OCTOPUS, MORCILLA, PX SAUCE	8.5
CURED DUCK HAM PICKLED MUSHROOMS, FRISSE, DUCK FAT CROUTONS	7.5
BEETROOT & WALNUT ARANCINI (V) ROQUETTE	7
BAKED FIG (V) (GF) GOATS CHEESE, BLACK OLIVE, TRUFFLE HONEY	8

AN OPTIONAL 12.5% SERVICE CHARGE
WILL BE ADDED TO THE BILL.

VEGGIE

BEETROOT & BUTTERNUT WITH PUY LENTILS (VG) (GF) SUNFLOWER SEEDS, MAPLE DRESSING	12	CHARGRILLED CAULIFLOWER (VG) (GF) CURRIED CAULIFLOWER PUREE, PAKORA-SPICED RAISIN, PUFFED RICE	13	MUSHROOM DUXELLE STUFFED ARTICHOKE (V) (GF) TRUFFLED HOLLANDAISE, PEA PUREE	14
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GRILLED SARDINES	13
GREEN SAUCE, CHARGRILLED SOURDOUGH	

SEAWEED BUTTER POACHED HALIBUT	19
SALMON & CRAB CROQUETTE, SAMPHIRE, OYSTER MAYONNAISE	

FISH

GRILLED GAMBAS	16/8
ROASTED GARLIC AIOLI, CHARGRILLED SOURDOUGH	

WHOLE ROASTED SEA BASS	18
CHARGRILLED FENNEL, CHERRY TOMATO, CITRUS DRESSING	

MEAT

THIRD AVENUE BURGER	13
EMMENTAL CHEESE, PICKLED GHERKIN, SKINNY FRIES	

SLOW COOKED LAMB SHANK	17
POLENTA, SUMMER VEGETABLES	

ROAST CHICKEN BREAST(GF)	15
CONFIT POTATO, TENDERSTEM BROCOLI, CARROT, JUS	

STEAKS

WE COOK ALL OUR STEAKS OVER OUR MIBRASA GRILL, RENOWNED AS ONE OF THE BEST GRILLS IN THE WORLD, COOKING AT HIGH TEMPERATURE USING REAL CHARCOAL & OAK LOGS, CREATING A FANTASTIC TASTE AND WONDERFUL STRUCTURE TO OUR STEAKS.

250G FILLET STEAK	29	250G RIBEYE	26	250G SIRLOIN	26
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ALL STEAKS SERVED WITH DUCK FAT CHIPS , TOMATO , CRISPY
SHALLOTS AND BONE MARROW BUTTER

SAUCES: £3 EACH (GF)
BEARNAISE | PEPPERCORN | WILD MUSHROOM

SIDES

DUCK FAT CHIPS	4.5
HONEY ROASTED VEGETABLES (GF)	4
SKINNY FRIES	3.5
THIRD AVE HOUSE SALAD	5
CAULIFLOWER CHEESE	4.5
TENDERSTEM BROCCOLI (GF)	4
CONFIT POTATO (GF)	4.5

DESSERTS

STICKY DATE PUDDING BOURBON SAUCE- VANILLA ICE CREAM	7
LEMON CURD TART MERINGUE SORBET	7
CHOCOLATE & HAZELNUT PAVE STRAWBERRY SORBET	7
VEGAN CHOCOLATE CREMEUX (VG) (GF) COCONUT SORBET	7
SELECTION OF BRITISH CHEESES HONEY JELLY, CRACKERS	7

V - VEGETARIAN | VG - VEGAN
GF - GLUTEN FREE

THERE MAY BE TRACES OF GLUTEN AND NUTS IN
OUR DISHES. PLEASE MAKE A MEMBER OF OUR TEAM
AWARE OF ANY ALLERGIES.

BRUNCH

SERVED UNTIL 4PM

BANANA PANCAKES (V)	9
EGGS BENEDICT SERVED WITH SKINNY FRIES	12.5
EGGS FLORENTINE (V) SERVED WITH SKINNY FRIES	10.5
EGGS ROYALE GRAVLAX SERVED WITH SKINNY FRIES	12.5
CRAB BRIOCHE SERVED WITH SKINNY FRIES	14.5
2 SCRAMBLED FREE-RANGE EGGS CHORIZO, RED PEPPERS, MANCHEGO	10
2 FRIED FREE-RANGE EGGS (VG) SMASHED AVOCADO, CHILLI JAM, ZACTAR	8.5

COFFEE

CORTADO	3
AMERICANO	3
FLAT WHITE	3.5
LATTE	3
CAPPUCCINO	3
MOCHA	3
HOT CHOCOLATE	3
ICED COFFEE	3.5
ICED LATTE	3.5
CHAI LATTE	3.5
MATCHA LATTE	4
IRISH LIQUEUR	6
CALYPSO LIQUEUR	6
FRENCH LIQUEUR	6
BAILEY'S LATTE	6

ALL TEAS £3.50 - ASK YOUR SERVER FOR SELECTION

3RD AVENUE

SUNDAY LUNCH MENU

STARTERS

SOUP OF THE DAY (V) (VG)	6	CURED DUCK HAM PICKLED MUSHROOMS, FRISSE DUCK FAT CROUTONS	6.5
SMOKED SALMON GRAVLAX DILL CREME FRAICHE, TOASTED RYE BREAD	8	BEETROOT & WALNUT ARANCINI (V) ROQUETTE	7
CRISPY LAMB BELLY GREEN SAUCE	7		

MAINS

WHOLE ROAST SEA BASS (GF) CRUSHED NEW POTATOES, TENDERSTEM BROCCOLI, SAFFRON SAUCE	15	SLOW COOKED PORK BELLY (GF)	16
THIRD AVENUE BURGER EMMENTAL CHEESE, PICKLED GHERKIN, SKINNY FRIES	13	LEMON AND THYME ROAST CHICKEN (GF)	15
28 DAY AGED BEEF SIRLOIN (GF)	18	SLOW COOKED SHOULDER OF LAMB (GF)	17
		CANNELLINI BEAN WELLINGTON (V) (VG)	13

ALL ROASTS SERVED WITH DUCK FAT AND ROSEMARY POTATOES, ROASTED SEASONAL VEG, CAULIFLOWER CHEESE, BRAISED RED CABBAGE, TENDERSTEM BROCCOLI, BUTTERNUT MASH AND YORKSHIRE PUDDING.

DESSERT

STICKY DATE PUDDING BOURBON SAUCE, VANILLA ICE CREAM	7	VEGAN CHOCOLATE CREMEUX (VG) (GF) COCONUT SORBET	7
APPLE AND BERRY CRUMBLE CUSTARD	7	CHOCOLATE & HAZELNUT PAVE STRAWBERRY SORBET	7
SELECTION OF ICE CREAMS AND SORBETS (VG) (GF)	6	SELECTION OF BRITISH CHEESES HONEY JELLY, CRACKERS	7

WEEKDAY SET LUNCH

2 COURSES £15 | 3 COURSES £20
(SERVED 12PM - 5:30PM)

STARTERS

SMOKED SALMON & COD FISHCAKE
TARTARE SAUCE

SOUP OF THE DAY (VG)
CHARGRILLED TOAST

CRISPY LAMB BELLY
GREEN SAUCE

CAULIFLOWER PAKORA (VG)
CORIANDER & COCONUT CHUTNEY

MAINS

MINUTE STEAK (GF)
CAFE DE PARIS BUTTER, SKINNY FRIES, MIXED
LEAF SALAD

GRILLED PORK BELLY (GF)
CONFIT POTATO, CARROT, TENDERSTEM
BROCOLI

BEER BATTERED FISH AND CHIPS
MUSHY PEAS, TARTARE SAUCE

BEER BATTERED HALLOUMI AND CHIPS
(V) (VG)
MUSHY PEAS, TARTARE SAUCE

DESSERTS

STICKY DATE PUDDING
BOURBON SAUCE, VANILLA ICE CREAM

SELECTION OF ICE CREAMS AND
SORBETS (2 SCOOPS) (VG) (GF)

CHEESE BOARD
£2.00 SUPPLEMENT

V - VEGETARIAN | VG - VEGAN
GF - GLUTEN FREE

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OUR DISHES. PLEASE MAKE A MEMBER OF OUR TEAM
AWARE OF ANY ALLERGIES.