

# The a la carte menu

## Nibbles

Marinated Olives & Sundried Tomatoes (V, Ve, Gf)	£4. <sup>50</sup>
Spanish Padron Peppers & Garlic Aioli (V, GF)	£6. <sup>95</sup>
The Aviary Bread and Dips (V, GFA) Roasted garlic herb olive oil, truffled hummus, paprika, whipped Feta, spiced honey	£11. <sup>95</sup>

## Starters

Burrata (V, GFA) Burrata, grilled peach & mint salsa, hot honey, crispy filo pastry	£11. <sup>95</sup>
Prawn Cocktail (GFA) Gem lettuce, avocado, peach salsa, ciabatta	£11. <sup>95</sup>
Caramelized Goats Cheese Salad (V,GF, Vegan Av) Caramelized goats cheese, truffle honey, beetroot 3 ways, pomegranates, candied walnuts, radishes, oranges, honey lemon dressing	£11. <sup>95</sup>
Oysters (GFA) 3/6 Maldon oysters, tropical mignonette, charred Lemon.	£10. <sup>95</sup> / £20. <sup>95</sup>
Teriyaki crispy beef Kimchi onions, sesame seeds, prawn crackers, spring onions and coriander.	£12. <sup>95</sup>
Blackened seared scallops (GF) Pressed Pork belly, black pudding crumb, apple escabeche, radishes, carrot purée.	£13. <sup>95</sup>
King Prawns (GFA) Pan seared king prawns, nduja garlic butter, cherry tomatoes, toasted sourdough.	£12. <sup>95</sup>
Arancini Bolognese Basil infused tomato sauce, parmesan cheese, crispy onions and chives.	£10. <sup>95</sup>
Salt and Pepper Crispy Baby Squid Garlic aioli, lemon, paprika	£10.95
Compressed watermelon Salad (V, Vegan Av, GF) Balsamic ginger Compressed watermelon, pickled shallots, watermelon gazpacho whipped feta and mint.	£9.95
Mediterranean Chicken terrine (GFA) Tomato, basil and olive picada, olive oil toasted brioche.	£9.95

### Notice

Please Allow Extra Time as We Freshly Prepare our Food and Cook to Order  
Any Allergies or Dietary Requirements Please Speak to a Member of Staff

