

The a la carte menu

Nibbles

Marinated Olives & Sundried Tomatoes (V, Ve, Gf)	£4. ⁵⁰
Spanish Padron Peppers & Garlic Aioli (V, GF)	£6. ⁹⁵
The Aviary Bread and Dips (V, GFA) Roasted garlic herb olive oil, truffled hummus, paprika, whipped Feta, spiced honey, house focaccia	£12. ⁹⁵
House Focaccia (V) Family sourced extra virgin olive oil and aged balsamic vinegar.	£5. ⁹⁵

Starters

Prawn Cocktail (GFA) Baby gem, avocado, mango and red onion salsa, house focaccia	£11. ⁹⁵
Caramelized Goats cheese salad (GF, V) Truffle honey whipped goats cheese, beetroot 3 ways, candied walnuts, radishes, pomegranate, honey lemon dressing.	£11. ⁹⁵
Teriyaki crispy Beef Prawn crackers, kimchi Onions, sesame seeds.	£12. ⁹⁵
Prawn Saganaki (GFA) Extra dry martini, Red bell peppers, tomatoes, oregano, feta, house focaccia.	£13. ⁹⁵
Salt and Pepper Baby Squid Garlic aioli, lemon, paprika, mixed leaves.	£10. ⁹⁵
Nduja Croquettes Mild spicy sausage, parmesan cheese, crispy onions, nduja mayo.	£11. ⁹⁵
Soup Du Jour (GFA, V) Please ask your server for today's flavour, served with house focaccia.	£8. ⁹⁵
Shetland Blue Shell Mussels (GFA) Please ask your server for today's sauce.	£10. ⁹⁵
Fig Bruschetta (V, GFA) Fresh Figs, cream burrata, flaked almonds, basil, balsamic reduction.	£11.95
Saint Jacques (GFA) Baked scallops on the half shell, nduja butter, bacon crumb, pickled fennel.	£13.95

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

