

The a la carte menu

From The Grill

All Of Our Steaks at The Aviary are Dry Aged Grass Fed Beef
And cooked to your liking.

12oz Sirloin steak	£32. ⁹⁵
12oz Rib Eye steak	£34. ⁹⁵
10oz Fillet Steak	£37. ⁹⁵

All of our steaks served with hand cut chips, pea shoot & shallot salad, roasted tomato (GF)

Add sauce- peppercorn, mushroom sauce, red wine jus (GF).

Add 3 jumbo prawns (supplement) **£7.00 Add 5oz lobster tail £14**

Fish And Meat

High Quality Fresh Daily sourced Fish and Meat

Roasted halibut Mixed nuts, Herb crusted Halibut served with a mussel veloute and vegetable ratatouille.	£25. ⁹⁵
Crispy skin seared salmon (GF) New England clam chowder, (parmentier potatoes, crispy pancetta) and braised fennel.	£21. ⁹⁵
Whole Lemon Sole (GF) Caper beurre noisette, samphire, broccolini baby potatoes, charred lemon.	£33. ⁹⁵
Pan seared Chicken Chicken supreme, pumpkin purée, confit shallot, sage gnocchi, red wine jus.	£19. ⁹⁵
Lamb Rump (GFA) Lamb rump, potato & braised lamb shoulder rösti, mint pea purée, brûléed goat's cheese courgettes crispy onions and pomegranate molasses.	£24. ⁹⁵
Pork shoulder Smoked beetroot puree, garlic wild mushroom, potato nest, hen egg, mushroom jus.	£21. ⁹⁵
Seafood Platter Mussels, clams, jumbo prawns, scallops, garlic and parsley butter sauce.	£29.95/£36.95
Jumbo Prawns /Lobster Tail	
Honey Soy Glazed beef shortrib (GFA) 6hr braised shortrib, garlic pomme puree, cavolo nero, bacon crumb, red wine jus.	£22. 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

