

The Aviary

Set Menu

Monday to Thursday Dinner (Excluding Bank Holidays)

2 COURSES £27.⁹⁵ - 3 COURSES £32.⁹⁵

Starters

Burrata (V, GFA)

Burrata, grilled peach & mint salsa, hot honey, crispy filo pastry

Prawn & Avocado Cocktail (GFA)

Gem lettuce, avocado, peach salsa, ciabatta.

Mediterranean Chicken terrine

Tomato, basil and olive picada, olive oil toasted brioche.

Arancini Bolognese

Basil infused tomato sauce, parmesan cheese, crispy onions and chives.

Salt and Pepper Crispy Baby Squid

Garlic aioli, lemon, paprika

Compressed watermelon Salad (V, Vegan Av, GF)

Balsamic ginger Compressed watermelon, pickled shallots, watermelon gazpacho whipped feta and mint.

Main course

Roasted Chicken Supreme (GF)

Herbed Chicken mousse, broad bean and lentil ragout, confit leeks carrot puree, chicken jus

Seafood Linguine (GFA)

Mussels, clams, king prawns, baby squid, tomatoes sauce, basil.

Honey Soy Glazed beef shortrib (GFA)

6hr Braised shortrib, garlic pomme puree, pickled rainbow chard stalks, rainbow chard, bacon crumb

11oz Sirloin steak

supplement £7

Served with hand cut chips, pea shoot & shallot salad, roasted tomato (GF)

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

Roasted Aubergine (V,GF, Veg)

Tomato, basil & olives picada, whipped feta, crispy capers, crispy shallots, smoked red peper dressing

Crispy skin seared salmon (GF)

New England clam chowder, (parmentier potatoes, crispy pancetta) and braised fennel.

Desserts

Please choose from our dessert menu

add Cheese and biscuits for a £3 supplement

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

