

The Aviary

Set Menu

Monday to Saturday lunch : **12pm to 3pm** (Excluding Bank Holidays)

2 COURSES £22.⁹⁵ - 3 COURSES £27.⁹⁵

Starters

Compressed watermelon Salad (V, Vegan Av, GF)

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

Prawn & Avocado Cocktail (GFA)

Gem Lettuce, Avocado, peach Salsa, Ciabatta

Caramelised Goats Cheese Salad (V Vegan AV)

Beetroot, Orange, Radish, Walnuts, Pomegranate, Mix Leaf Salad, Truffle Honey

Salt and Pepper Crispy baby squid

Garlic Aioli, Lemon, Paprika

Arancini Bolognese

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

Mediterranean Chicken terrine

Tomato, basil and olive picada, olive oil toasted brioche

Main course

Honey Soy Glazed beef shortrib (GFA)

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

Pan seared Sea bass (GF)

Parmentier potatoes, Mediterranean sauce vierge and puttanesca sauce.

Pork belly (GF)

Pressed pork belly, garlic pomme purée, cavolo nero, confit leeks, red wine jus and crispy garlic.

Chicken & Chorizo Penne (GFA)

Sautéed chicken breast, chorizo, nduja, cherry tomatoes, cream tomato sauce, chillies.

Risotto verde (V Vegan Av)

Garden peas and basil pure, courgettes, whipped creamy burrata, toasted pine nuts, crispy basil.

Caramelized Goats Cheese Salad (V,GF, Vegan Av)

Caramelized goats cheese, truffle honey, beetroot 3 ways, pomegranates, candied walnuts, radishes, oranges, honey lemon dressing

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

