

Starters

Sunday Menu

Marinated Olives & Sundried Tomatoes (V, Ve, Gf)	£4. ⁵⁰
The Aviary Bread and Dips (V, GFA) Roasted garlic herb olive oil, truffled hummus, paprika, whipped Feta, spiced honey	£12. ⁹⁵
Compressed watermelon Salad (V, Vegan Av, GF) Balsamic ginger Compressed watermelon, pickled shallots, watermelon gazpacho whipped feta and mint.	£9. ⁹⁵
Prawn Cocktail (GFA) Gem lettuce, avocado, peach salsa, ciabatta	£11. ⁹⁵
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. ⁹⁵
Burrata (V, GFA) Burrata, grilled peach & mint salsa, hot honey, crispy filo pastry	£11. ⁹⁵
Teriyaki crispy Beef Prawn crackers, sesame seeds, Kimchi onions, spring onions, and coriander.	£12. ⁹⁵
King Prawns (GFA) Pan seared king prawns, nduja garlic butter, cherry tomatoes, toasted sourdough.	£12. ⁹⁵
Mediterranean Chicken terrine Tomato, basil and olive picada, olive oil toasted brioche.	£9. ⁹⁵
Salt and Pepper Crispy Baby Squid Garlic aioli, lemon, paprika	£10. ⁹⁵
Arancini Bolognese Basil infused tomato sauce, parmesan cheese, crispy onions and chives.	£10.95

Pasta & Risotto

Seafood Linguine (GFA) Mussels, clams, king prawns, baby squid, tomato sauce, basil.	£19. ⁹⁵
Chicken & Chorizo Penne (GFA) Sautéed chicken breast, chorizo, nduja, cherry tomatoes, creamy tomato sauce, chillies	£18. ⁹⁵
Rigatoni Lamb Ragù (GFA) Slow cooked rustic lamb ragù, parmesan cheese, chives	£18. ⁹⁵
Risotto verde (V Vegan Av) Garden peas and basil pure, courgettes, whipped creamy burrata, toasted pine nuts, crispy basil.	£17. 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

