

Sunday Menu

Starters

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, house focaccia.	£12. ⁹⁵
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
Classic Italian Polpette Meatballs, rich Pomodoro sauce, parmesan, basil, ciabatta.	£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 (GFA, V) Fresh Figs, cream burrata, flaked almonds, basil, balsamic reduction.	£11. ⁹⁵

Pasta

Seafood Linguine (GFA) Mussels, clams, king prawns, baby squid, tomato sauce, basil.	£19. ⁹⁵
Lobster and Prawn Linguine (GFA) Lobster bisque, king prawns, 5oz lobster tail, Cherry tomatoes and tarragon.	£29. ⁹⁵
Chicken & Chorizo Penne (GFA) Sautéed chicken breast, chorizo, nduja, cherry tomatoes, creamy tomato sauce, chillies.	£18. ⁹⁵
Fennel and Sausage Ragu (GFA) fennel infused pork sausage ragu, pappardelle pasta, Parmesan cheese and chives.	£18. ⁹⁵
Roasted Butternut Squash Orzo (V Vegan Av) Creamy butternut squash Orzo, roasted butternut squash, toasted pumpkin seeds, crispy kale, crumbed feta cheese.	£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

