

BAR MENU

SMALL PLATES

(MONDAY - FRIDAY)

The Aviary Bread and Dips (V, GFA)

Roasted garlic herb olive oil, truffled hummus, paprika, whipped Feta, spiced honey

£12.95

Picky Bits & House Mixed Nuts

Stuffed peppers, Padron peppers, Olives,
Jerusalem Artichoke hearts. Chilli roasted pistachios
Dry roasted peanuts, Rice crackers wasabi mix

£4 Each

Any 3 £10.95

VEG

Goats Cheese salad (V, GF, Vegan Av)

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

£9.50

Caprese Crostini (GFA)

Basil Pesto, Cherry tomatoes, Burrata and Balsamic Glaze.

£8.50

Roasted Aubergine (V,GF, Vegan Av)

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

£8.00

MEAT

Pork Ribs (GF)

Slow cooked Sticky BBQ Pork Ribs, sesame seeds, mix leaf salad, prawn crackers

£9.50

Grilled Chicken Thighs (GF)

lemon and herb glazed char grilled chicken thighs.

£9.00

Chorizo bean stew (GF)

Spanish chorizo, cannellini beans, garlic, onion, parsley.

£10.50

Arancini Bolognese

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

£9.95

FISH

King Prawns (GFA)

Pan seared king prawns, nduja garlic butter, cherry tomatoes, toasted sourdough.

£10.95

Baby squid

Salt and pepper crispy baby squid, Garlic aioli.

£9.95

Pan seared Sea bass (GF)

Served in puttanesca sauce & Mediterranean sauce vierge

£11.95

SIDES

Triple cooked chips, fries, garlic and herb baby potatoes,
Asian sautéed brocollini topped with flacked almonds & chillies

£5.00

Truffle parmesan fries, Grilled mix mediterranean veg

£7.00

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

