

# AVIARY

## VALENTINE'S DAY MENU

WEDNESDAY 14TH FEBRUARY 2018

*4 Courses and a glass of  
champagne £75*

### AMUSE BOUCHE

Lindisfarne rock oyster, soy mirin pearls, pickled chilli and coriander oil

### STARTER

Lady Grey's hot smoked salmon, bergamot gel,  
pickled cucumber, watercress and keta

Cauliflower fritters, truffle mayonnaise, parmesan and crispy capers

Foie gras parfait, coco nibs, spiced apple, marsala and  
raisin puree, pickled golden raisins

### MAINS

Pan fried Brixham brill, beetroot, seaweed, salad onion,  
radishes, smoked prawn butter

Coal roasted guinea fowl, crispy potatoes, tarragon mustard,  
hispi cabbage, bacon jus

Roasted potato gnocchi, crispy skin, roasted shallot puree,  
baby leeks and Tunworth cheese

### DESSERTS

Dark chocolate pavé, toasted white chocolate,  
strawberry snow, yoghurt and rose sorbet

Crozier blue, spiced fig, apple, walnut and fennel crispbread

Ginger nut and muscavado brûlée, speculoos ice cream

