

Dinner



TABLE

Sardinian
green olives 4

Smoked almonds 4
Padrón peppers 4

Hummus, avocado,
grilled pitta 6

Duck croquettes, piquillo
pepper ketchup 7.5

STARTERS

Celeriac, hazelnut and parsley soup	7	Salt cod croquettes, squid ink aioli, apple and seaweed	9
Heritage beetroots, Bosworth Ash goats cheese, malted crumbs, chicory	8.5	Scottish salmon tartare, soy mirin, keta, wasabi, avocado	11
Guinea fowl, apricot and pistachio terrine	9.5	Seared yellowtail tuna, ginger and lime dressing, radish	14
Smoked Suffolk wood pigeon, pickled walnuts, pumpernickle	11	King prawn cocktail, Marie rose	16
Aged beef tartare, bone marrow, cured egg yolk, shallots, potato crisps	13	Lindisfarne Northumberland oysters 3 or 6	13/24

MAINS

Roast Cumbrian chicken, black garlic, hay baked salsify, mushrooms, parsley crumbs	19	Pan fried Peterhead cod, chorizo, white beans, wild garlic	19.5
Grilled pork neck, bacon jam, sage and onion purée, hispi cabbage, charred onions	19	Roast fillet of sea bream, seaweed gnocci, clams, samphire, Noilly prat liquor	22
Longhorn beef burger, Montgomery Cheddar, maple bacon, tomato relish, onion rings, French fries	17.5	Roast aubergine, baba ghanoush, pomegranate, almond dukkah	15
		Brown beech mushroom linguine, herb crumb	17

COAL OVEN MAINS

Prime cuts and bone-in wild fish

All meat and fish from the coal oven is served 'straight up', we therefore recommend choosing at least one side per person

Retired Dairy Cow Hanger steak 220g	23
Ribeye steak 250g	39
Chateaubriand 500g for two	75
Salmon darne 200g	24
Lemon sole 450g	28

Sauces

Choose one sauce to accompany your meat or fish

MEAT: Béarnaise, Hodson's, Peppercorn, Truffle gravy

FISH: Seaweed Hollandaise, Green sauce, Herb butter

SALADS

Chicken Caesar	16
Suffolk chicken, gem, parmesan, croutons	
Tuna Niçoise	18
Yellow fin tuna, black olives, green beans, egg, potato	

SIDES

Roast squash, pumpkin seeds	4
Buttered hispi cabbage	4
Duck fat chips	6
French fries	4
Dauphinoise potatoes	7
Mixed baby leaf salad	4

DESSERTS 7.5

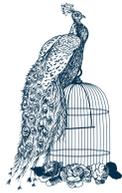
Manjari dark chocolate and sea salt caramel tart, Aero clusters, vanilla cream

Rhubarb and custard bombe, ginger biscuit, Champagne jelly

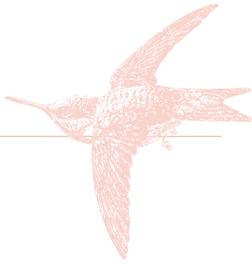
Golden treacle pudding, hazelnut crumb, charred orange, Lady Grey and cardamom ice cream

Warm spiced apple sponge, maple butter cream, candied pecans

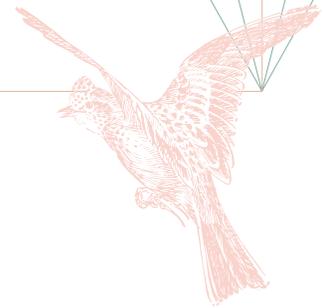
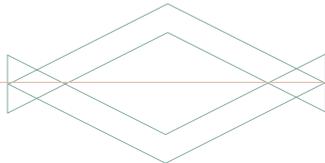
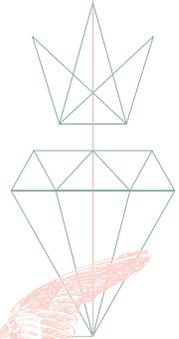
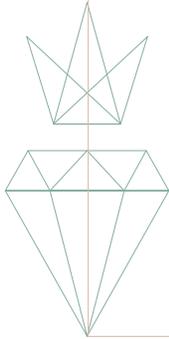
British cheeseboard, crispbread, fig chutney 15



AVIARY



At Aviary we are committed to serving only the highest quality British produce. All our meat is sourced from small British livestock farmers using the very best of the UK's heritage breeds for example, White Park cattle from Dorset and Longhorn cows from the Lake District. Our fish is responsibly sourced from south coast dayboats and British fishing ports, wherever possible. Our prime cuts and fish on-the-bone are cooked over live charcoal at temperatures of up to 550 degrees Celsius in our cast iron Bertha coal oven to ensure the best possible flavour compared to traditional cooking methods.



ROOFTOP RESTAURANT AND TERRACE BAR

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