

Dinner

TABLE

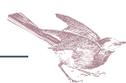
Nocellara
olives | 4

Selection of bread
and butter | 4

Oysters – Lindisfarne rocks
3 or 6 | 12/24

STARTERS

White onion and almond soup, saffron oil <i>(v)</i>	7.5	Scottish salmon tartare, soy mirin, keta caviar, wasabi, avocado	11
Chorizo and sweetcorn croquettes, piquillo peppers, paprika aioli	7.5	Tuna ceviche, coconut, lemongrass, red chilli, radish, lotus root, sesame	13
Spiced spring onion and courgette fritters, mango chutney, pickled lime, coriander <i>(plant based)</i>	7.5	Brixham crab, brown crab mayonnaise, pickled watermelon, cucumber, sorrel	15
Aged beef tartare, confit egg yolk, shallots, potato crisps	13		



MAINS

Celeriac and caramelised onion Wellington, Savoy cabbage, celeriac and hazelnut sauce <i>(plant based)</i>	16	Suffolk pork belly, black pudding, celeriac choucroute, red wine and apple purée, jus	20
Baby artichoke and basil risotto, pine nuts, green olives <i>(v)</i>	16	Peterhead cod, new potatoes, cockles, sea vegetables, tarragon butter sauce	24
Longhorn beef burger, Cheddar, smoked bacon, tomato relish, pickle, French fries	17.5	Whole oven roasted bream, watercress, green sauce	24
Roast chicken breast, pancetta, leeks, gnocchi, roasting juices	19.5		



COAL OVEN MAINS

*Prime cuts of beef, aged for 21-35 days
and cooked in our 500°C coal oven*

Butcher's cut	23
Rib eye 250g	39
Chateaubriand 600g <i>(for two to share)</i>	80

Sauces

CHOOSE ONE SAUCE TO ACCOMPANY YOUR MEAT

Béarnaise, Hodson's, peppercorn, truffle gravy

SALADS

Roast sweet potato tabbouleh, goat's curd, pomegranate <i>(plant based)</i>	15
Roast chicken Caesar salad, gem, Parmesan, croutons	16

SIDES

Grilled Hispi cabbage, blue cheese	4
Sprouting broccoli, garlic and chilli	4
Rocket, radicchio, balsamic	4
Triple cooked chips	4
French fries	4
Dauphinoise potatoes	6

DESSERTS ALL 7.5

Yorkshire rhubarb trifle, vanilla custard, whisky cream	Roasted banana tart, almonds, dark chocolate sorbet <i>(plant based)</i>
White chocolate cheesecake, raspberry, hibiscus sorbet	
Gingerbread cake, orange, crème fraîche	British cheeseboard, chutney, crispbreads 10



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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