

AVIARY

TERRACE MENU

SNACKS

Smoked almonds | 4
Nocellara olives | 4

Padrón peppers | 4

Hummus, harissa roasted
chickpeas, grilled pitta | 6

NATIVE ROCK OYSTERS

Please see our specials slip for today's oysters

Delicious oysters sourced from the clear, coastal waters around Britain, Ireland and the Channel Islands. Served classically with shallot vinaigrette, lemon and Tabasco. Expect to see Lindisfarne (Northumberland), Morecambe Bay (Lancashire), Carlingford (Irish) and Jersey Island rocks.

SMALL PLATES

Spiced tenderstem broccoli fritters, almond dukkha, pomegranate, green yoghurt dressing <i>(pb)</i>	7.5
Vegetable gyoza, spring onion, sesame and soy dressing <i>(pb)</i>	7.5
Coal oven roast courgettes, goat's cheese mousse, quinoa, harissa and sun-dried tomato dressing <i>(v)</i>	7.5
Burrata, spring peas, wild garlic oil, puffed rice, pea shoots <i>(v)</i>	14
Chorizo and sweetcorn croquettes, piquillo peppers, paprika aioli	8.5
Steak tartare, confit egg yolk, crispy shallots, horseradish cream, beef dripping croutons	14
Salt and pepper squid, chilli, lime, Sriracha mayonnaise	9
Szechuan crusted seared tuna, radish and daikon salad, ginger and lime dressing	14

SIDES 4

Rocket, pecorino and walnut salad

French fries

Hand cut chips, rosemary salt

DESSERTS 7.5

Tropical fruit sundae, pineapple, coconut and passion fruit syllabub, mango sorbet *(pb)*
Chocolate delice, peanut brittle, chocolate soil, raspberry sorbet

Selection of ice creams and sorbets

ICE CREAMS | 6

Chocolate | Malt | Vanilla

SORBETS 6 | *(pb)*

Green Apple | Raspberry | Mango

BRITISH CHEESEBOARD

For one 10 | For two 20

Quince paste, chutney, celery, grapes and crackers

Black Cow Cheddar (hard, cows); Cropwell Bishop Stilton (blue, cows) Waterloo (soft, cows)

(v) vegetarian | *(pb)* plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager or go to www.aviarylondon.com