

AVIARY

Make It Clean LIGHTER LUNCH MENU

Two courses for 35 or three courses for 40
(not including table items or sides)

Includes a complimentary non-alcoholic cocktail

TABLE

Smoked almonds | 6
Nocellara olives | 6

Padrón peppers,
Maldon sea salt | 6

Chickpea dip, piquillo
peppers, grilled flatbread | 7

STARTERS

Duck and guinea fowl terrine, spiced cranberry chutney, sourdough
Goats cheese, sage, hazelnut, chicory *(v)*
Cauliflower fritters, sweet chilli sauce *(pb)*

MAINS

Tuna Niçoise
Grilled tuna, soft boiled egg, green beans, black olives, new potatoes, red onion
'Steak Frites'/Cheeseburger and French fries
Pumpkin and artichoke risotto, Stracciatella, saffron *(v)* *(pb cheese available)*

SIDES 6.5

Roast Pink Fir
potatoes, garlic
and dill butter

Broccoli,
chilli and garlic
French fries

Hand cut chips
Mixed leaf salad,
agave dressing

DESSERTS

Roast pear, salted caramel, candied pecans, blueberry sorbet, citrus crumble *(pb)*
Sticky toffee pudding, crème fraîche ice cream, crystallised walnut, sweet red pepper
Cashel Blue, chutney, crispbread

CLEANCO NON-ALCOHOLIC COCKTAILS

- Clean Paloma - *Clean T, sparkling pink grapefruit, lime, salt* <0.5% ABV 12
Clean Applepolitan - *Clean G Rhubarb, pressed apple, cranberry, lime* <0.5% ABV 12
Clean Marmalade Rumfashioned - *Clean R, orange marmalade, bitters* <0.5% ABV 12
Clean Picante - *Clean T, lime, agave, salt, orange, chilli* <0.5% ABV 12
Clean Espresso Martini - *Clean T, espresso, vanilla* <0.5% ABV 12

In partnership with



The non-alcoholic innovators for a life less wasted.

(v) vegetarian *(pb)* plant based

Price per person including VAT (does not include table items or sides). 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 go to aviarylondon.com