



AVIARY

VALENTINE'S

specials & cocktails

STARTERS

Brixham crab, apple, radish, tapioca cracker, dashi broth 17
Ironbark pumpkin tartlet, whipped Rosary Ash goat's cheese, chicory (v) 13

Pair with: PASSION 16

*The Botanist gin, strawberry liqueur, lemon juice,
sugar, egg white, Angostura bitters*

MAINS

Slow cooked poussin, woodland mushrooms,
charred Grelot onion, Maderia jus 32
Wild Suffolk venison loin, salt baked celeriac, pickled rhubarb,
port & dark chocolate jus 38

Pair with: AFFINITY 16

Mount Gay rum, Cointreau, Campari, pineapple juice, sugar, lime

DESSERTS

White chocolate & strawberry delice, dark chocolate & rose crèmeux 12
Dark chocolate caramel tart, glazed strawberries, vanilla Chantilly (pb) 12

Pair with: TRUST 16

*Bruichladdich Classic Laddie whisky, raspberry, Earl Grey tea,
ginger syrup, egg white, lemon juice, Angostura bitters,
Joseph Perrier Champagne*

IN PARTNERSHIP WITH

THE BOTANIST
ISLAY DRY GIN

pb plant based | *v* vegetarian

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