AVIARY

Nocellara olives pb 6 Smoked almonds pb 6 Sourdough, salted butter v 6.5

OYSTERS —

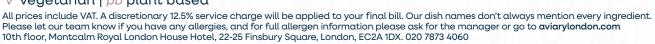
Delicious oysters sourced from the UK, Ireland & the Channel Islands. Expect to see Jersey, Carlingford, Porthilly or Maldon

Please see your specials slip for today's oysters

;	STAR	TERS —	
Creamed cauliflower soup	9.5	Fried buttermilk chicken chilli, spring onion, satay sauce	14
Artisan goat's cheese mousse roast pumpkin, balsamic caramelised onion, seeds v	11	Suffolk charcuterie board coppa, chorizo, salami, pickles, grilled sourdough	15
Crispy sesame king prawns sriracha aioli	15	Pressed Barbary duck terrine smoked duck breast, cranberry relish, sourdough crisps	16
Beetroot cured Scottish salmon baby beets, pickled cucumber, wholegrain mustard dressing	16.5	Fillet steak tartare egg yolk, shallots	17.5
Lobster & crab risotto cake citrus Hollandaise, dill	18		
	= MA	INS —	
Wild Suffolk venison 'shepherds pie'	27	Herb dumplings pumpkin, parsnip, goat's cheese, lovage pesto, toasted seed	19 ls v
Roast guinea fowl breast pressed leg, swede, spelt, kale, girolle jus	28	Chicken & avocado salad soft hen's egg, Parmesan, croutons, Caesar dressing	22
Slow cooked British beef short rib creamed mashed potatoes, braised red cabbage, red wine just	32	Double cheeseburger caramelised onions, pickles, fries	25
North Sea cod crushed new potatoes, creamed leeks, preserved lemon	27	STEAKS	
Cornish shellfish bisque	35	Grassroots farm, Berkshire, 45 day aged beef	
saffron potatoes, heritage carrots, sea aster Roast celeriac wild mushrooms, celeriac black cabbage, truffle jus pb	10	Sirloin 250g	45
	18	Ribeye 250g Chateaubriand for two 600g	47 90
		with triple cooked chips, Béarnaise/peppercorn jus	;
	= SIE	DES —	Ţ
Truffle & Cheddar hispi cabbage duck fat sourdough	6.5	Mixed green salad 6.5 Pecorino	
Fennel, apple & cabbage slaw pb	6.5	Triple cooked chips 8	

v vegetarian | pb plant based

Tenderstem broccoli, chilli, garlic pb



truffle, Parmesan v

Skinny fries v



6.5