



BIRD SONG BRUNCH



Two Courses 37 | Three Courses 42

FREE - FLOWING PACKAGES

Château Sainte Marguerite's Rosé & Cocktails 34

*Château Sainte Marguerite's Symphonie Rosé
White & Red Wine, Prosecco, Beer*

Tommy's slushy, Green Margarita, Bloody Mary, Mimosa

Bubbles 27

*Prosecco, Mimosa, Beer
White, Rosé & Red Wine*

Joseph Perrier Champagne 69

*Joseph Perrier Cuvée Royale Champagne
Château Sainte Marguerite's Symphonie Rosé*

Beer, Tommy's slushy, Green Margarita, Bloody Mary, Mimosa

SEAFOOD SHARER FOR TWO

(Supplement 10 per person)

Tuna Tartare
Sushi ginger, corn tortillas

Jersey Rock Oysters

Seabass Ceviche Shots

Smoked Salmon Blinis
Cream fraiche, caviar

SMALL

Burrata
*Chicory, sundried tomatoes, toasted almonds
white balsamic dressing (v, pb)*

Seared Tuna Taktaki
*Ginger & lime dressing
daikon, sesame*

Pulled Wild Mushroom On Toast
*Whipped feta, spiced tomato chutney (pb)
Add poached St Erwe's egg 1.5*

Chapel & Swan Smoked Salmon Bagel
Chive scrambled egg, truffle cream cheese

Sea Bream Ceviche
Cucumber consommé, avocado, wasabi pureé (gf)

Eggs Benedict "cruffin"
*Maple bacon jam, smoked ham
St Erwe's hens egg, hollandaise*

Smashed Avocado
*Feta, ponzu tomatoes, coconut yoghurt, sourdough (pb)
Add poached St Erwe's egg 1.5 | Add bacon 2*

Full Monty "cruffin"
*Cumberland sausage, American cheese
smoked streaky bacon, St Erwe's fried egg, HP mayo*

LARGE

Wild Garlic & Broad Bean Risotto
*Stracciatella, pine nuts
(v, pb available)*

Aviary Chopped Salad
*Harissa tomato, feta, chickpeas,
cos, cucumber, pumpkin seeds (pb, gf)
Add chicken 6*

Asian Salad
*Napa cabbage, apple, cucumber
pineapple, chilli, almond
Add panko prawns 10 | Crispy Duck 6*

Aged Beef and Bone Marrow Burger
*Tunworth, tomato chutney bacon jam, pickles
(Supplement 10)*

Grilled Yorkshire Chicken Breast
*Ratatouille, carrot pureé
wholegrain mustard sauce (gf)*

300g Grassroots Farm Ribeye
*Peppercorn sauce
(Supplement 20)*

Roast Stone Bass
*Asparagus, pickled samphire
smoked fish velouté (gf)*

SIDES

Jersey Royals 7.5
Minted butter (v, gf)

Grilled Hispi Cabbage 8
Fermented chilli dressing (gf, pb)

Roast Carrots 6
Feta, dill, lemon (v, gf)

Corn Cobletts 8
Chilli butter, Manchego (gf)

French Fries (pb, gf) 6.5
Add truffle and parmesan 2

Heritage Tomato 7.5
Sumac, pomegranate, ming (pb, gf)

SWEET SHARER FOR TWO

(Supplement 8 per person)

Passionfruit Cheesecake
Buttermilk Panna Cotta, Raspberries, Meringue

Milk Chocolate Coffee & Banana Choux
Mango & Coconut Sorbet

CONES

Dubai
*Pistachio ice cream
crisp kataifi, chocolate (v)*

Lemon Meringue
*Lemon curd ripple ice cream,
Meringue, vanilla shortbread (pb)*

Cheesecake
*Passionfruit sorbet, crushed biscuit
Passionfruit ganache, white chocolate*

v vegetarian | pb plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.
Please let our team know if you have any allergies. For full allergen information please ask for the manager.





AVIARY

At Aviary we are committed to serving only the highest quality British produce. All of our meat is sourced from small British livestock farmers, using the very best of the UK's heritage breeds. This includes White Park cattle from Dorset and Longhorn cows from the Lake District. Our fish is responsibly sourced from South Coast day boats and British fishing ports, wherever possible. Our prime cuts and fish on-the-bone 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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