

BIRD SONG BRUNCH

Two Courses 37 | Three Courses 42

FREE - FLOWING PACKAGES

Chateau Sainte Marguerite's
Rosé & Cocktails 34

*Chateau Sainte Marguerite Symphonie Rosé
White & Red Wine, Prosecco, Beer, Bloody Mary,
Mimosa, Velvet Cherry, Crimson Duck*

Bubbles 27

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

Joseph Perrier
Champagne 69

*Joseph Perrier Cuvée Royale Champagne
Chateau Sainte Marguerite Symphonie Rosé, Mimosa
Bloody Mary, Beer, Velvet Cherry, Crimson Duck*

SEAFOOD SHARER FOR TWO

(Supplement 10 per person)

Tuna Tartare
Sushi ginger, corn tortillas

Jersey Rock Oysters

Sea Bass Ceviche Shots

Smoked Salmon Blinis
Crème fraîche, caviar

SMALL

Tuna Tartare
*Sesame citrus dressing, tomato
compressed cucumber (gf)*

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

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

Eggs Benedict 'Cruffin'
*Maple bacon jam, smoked ham
St Ewe's hens egg, hollandaise*

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

Full Monty 'Cruffin'
*Cumberland sausage, American cheese, smoked
streaky bacon, St Ewe's fried egg, HP mayo*

LARGE

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

Caesar Salad
*Soft-boiled egg, bacon, gem lettuce
Granarolo, croutons, brown anchovies
Add panko prawns 10 | chicken breast 6*

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

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

Grilled Yorkshire Chicken Breast
*Ratatoille, carrot purée
wholegrain mustard sauce (gf)*

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

Roast Stone Bass
Bok choy, chilli, soy butter sauce (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 Coblets 8
Chilli butter, Manchego (gf)

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

Heritage Tomato 7.5
Wasabi ginger dressing (gf, v, pb)

SWEET SHARER FOR TWO

(Supplement 8 per person)

Passionfruit Cheesecake

Milk Chocolate & Banana
Choux

Buttermilk Panna Cotta,
Raspberries, Meringue (gf)

Mango & Coconut Sorbet

CONES

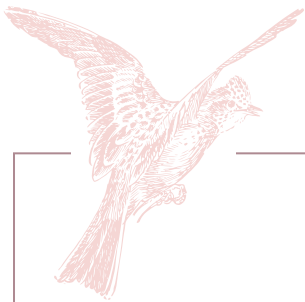
Lemon Meringue
*Lemon curd ripple ice cream, meringue
vanilla shortbread (pb)*

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

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, or ask a manager for full allergen information.





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 are 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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