TABLE

Nocellara Olives *(pb, gf)* 6

Smoked Almonds *(pb, gf)* 6

Sourdough, Salted Butter *(v)* 6.5

BRITISH AND IRISH OYSTERS

Served with tabasco, lemon, shallot vinaigrette

Jersey Rock Oyster No.3 *(Lean, sweet, grassy, melon flavours)*

Three 15 | Six 29 | Twelve 55

STARTERS

Cured Salmon 17
Truffle ponzu, jalapeño, pickled ginger (gf)

Butternut Squash Soup 12
Coconut, lemongrass, Thai basil (pb, gf)

Crispy Duck 16
Watermelon, hoisin dressing, cashews, beansprouts

Slow Cooked Beef Rib 18
Char siu, pickled chilli, spring onion

Tuna Tartare 18
Sesame citrus dressing, tomato, compressed cucumber (gf)

Miso Aubergine 16
Smoked tofu, Asian slaw (pb, v, gf)

Roast Beetroot 14
Goat cheese mousse, marinated figs, chicory, candied walnuts

SALADS

Aviary Chopped Salad 17
Harissa tomatoes, feta, chickpeas cucumber, pumpkin seeds (gf, pb)

Asian Salad 12 | 17
Napa cabbage, apple, cucumber pineapple, chilli, almond

Thai Noodle Salad 22
Chicken mince, glass noodles celery, coriander, peanuts

Add

Chicken breast 6 | Panko Prawns 10 | Crispy Duck 10

MAINS

Five-Spice Duck Breast 32
Beetroot ketchup, beetroot, jus (gf)

Wood-Baked Rice and Wild Mushrooms 22
Coal oven miso rice, superstraccia (pb)

Roast Stone Bass 32
Bok choi, chilli, soy butter sauce (gf)

Corn-fed Chicken Breast 28
Burnt onion purée, king oyster mushroom, truffle jus

Ssamjang Marinated Lamb Chops 34
Cucumber salad, lime

Aged Beef and Bone Marrow Burger 26
Tunworth, tomato chutney, bacon jam, pickles

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.

CHARCOAL OVEN

Grilled Atlantic red prawns, Ssamjang butter *(gf)* 18 | 30
3 or 5 prawns

Grilled Whole sea bass to share for two, seaweed butter *(gf)* 32 Per Person

300g Sirloin off-the-bone *(gf)* 49

300g Ribeye off-the-bone *(gf)* 52

600g Chateaubriand to share for two *(gf)* 55 Per Person

Our beef comes from Grassroots regenerative farms,
Grassroots is leading the charge by championing regenerative farming
done right, from animal husbandry, land management
to looking after the farmers.

SAUCES

Peppercorn, Béarnaise, Ssamjang Hollandaise
4 (per sauce)

SIDES TO SHARE

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

Winter Tomatoes 7.5
Wasabi ginger dressing

New Potatoes 7.5
Brown butter (v, gf)

Corn Ribs 8
Miso butter, chilli (gf, v)

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

Butterhead Salad 7
Pickled shallots, vinaigrette (pb, gf)

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

Cucumber Salad 7
Shallots, Thai dressing

AviaryLDN *@AviaryLDN*

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