

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

Carlingford Lough Rocks, Ireland

(Sweet, nutty, slight tannic, lingering aftertaste)

Three 15 / Six 29 / Twelve 55

Jersey Rock no.2, Channel Islands

(lean, sweet, grassy, melon flavours)

Three 15 / Six 29 / Twelve 55

STARTERS

Sea Bream Ceviche <i>Cucumber consommé, avocado wasabi puree (gf)</i>	17	Steak Tartare <i>Potato terrine, mushroom, basil, quail yolk</i>	18
Wild Mushrooms <i>Rye bread, tomato onion chutney (pb)</i>	14	Cashel Blue Tart <i>Apple, walnut, chicory, sweet mustard (v)</i>	16
Smoked Steelhead Trout <i>Poached hen's egg, truffle dressing (gf)</i>	16.5	Yorkshire Partridge <i>Rosti, black pudding, chilli</i>	19



SALADS

Aviary Chopped Salad 17 <i>Harissa tomatoes, feta, chickpeas cucumber, pumpkin seeds (gf,pb) Add chicken breast 6</i>	Asian Salad 12 17 <i>Napa cabbage, apple, cucumber pineapple, chilli, almond Add panko prawns 10 pork belly 6</i>	Kiln Roast Salmon 24 <i>Baby potato, kalamata olive heritage tomato, green beans soft boiled egg, lemon vinaigrette (gf)</i>
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MAINS

Native Lobster Linguini <i>Chilli, prawn bisque</i>	45	Grilled Yorkshire Chicken Breast <i>Ratatouille, carrot puree wholegrain mustard sauce (gf)</i>	28
Tortelloni <i>Pumpkin tortelloni, brown butter, sage (pb)</i>	24	Barbary Duck Breast <i>Potato gratin, griottine cherries (gf)</i>	32
Roast Suffolk Pork Belly <i>Roast garlic & onion stuffing, sour apple puree</i>	27	Pan Fried Stone Bass <i>Curried heritage tomato chutney samphire, basil oil (gf)</i>	32

v vegetarian | pb plant based | gf gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.
For full allergen information please ask for the manager or go to www.aviarylondon.com

CHARCOAL OVEN



*45 day aged Grassroots Farm beef cooked over live fire.
Served with rocket and Parmesan salad*

300g Sirloin 47 (gf)

300g Ribeye 49 (gf)

600g Chateaubriand to share for two | 50 per person (gf)

750g Cote de Boeuf to share for two | 60 per person (gf)

Olive-fed Yorkshire Wagyu Cheeseburger 26

Smoked bacon, red pepper relish, truffle mayo, caramelised onions

Sauces

Peppercorn, Bearnaise, Red wine jus, Salsa verde

4 per sauces



SIDES

Purple Sprouting Broccoli
Chilli, garlic (pb,gf)

8.5

Soy Glazed Hispi Cabbage
Pine nuts, chilli mayo (pb,gf)

7

Wedge Caesar Salad
Gem, Granarolo (v)

7.5

Triple Cooked Chips (pb, gf)
Add truffle and parmesan 2

7

Polenta Chips
Rosemary, pecorino (gf)

7.5

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

7

Creamed Corn
Chorizo, chives

8

Heritage Beetroot
Cashel blue, walnut (v,gf)

8.5

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