

VALENTINE'S MENU

3 courses

STARTERS

Seabream ceviche
*Cucumber consommé
avocado wasabi puree*

Wild mushroom
vol au vent
*Mushroom xo
beetroot puree (pb)*

Duck liver parfait
*French onion croquette
toasted focaccia*

MAINS

Barbary duck breast
Potato gratin, griottine cherries

Shallot & Parsnip Tarte
Tatin celeriac remoulade (pb)

Pan fried lemon sole
Capers, parsley & burnt butter sauce

Chateaubriand to share
Bearnaise sauce, triple cooked chips 15pp

DESSERTS

Dark chocolate
espresso opera cake
caramel, vanilla ice cream (pb)

Baked Alaska to share
yuzu curd, meringue

£55

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

VALENTINE'S MENU

5 courses

Champagne and oysters

STARTERS

Seabream ceviche
*Cucumber consommé
avocado wasabi puree*

Wild mushroom
vol au vent
*Mushroom xo
beetroot puree (pb)*

Duck liver parfait
*French onion croquette
toasted focaccia*



MAINS

Barbary duck breast
Potato gratin, griottine cherries

Shallot & Parsnip Tarte
Tatin celeriac remoulade (pb)

Pan fried lemon sole
Capers, parsley & burnt butter sauce

Chateaubriand to share
Bearnaise sauce, triple cooked chips 15pp

Champagne sorbet (pb)

DESSERTS

Dark chocolate
espresso opera cake
caramel, vanilla ice cream (pb)

Baked Alaska to share
yuzu curd, meringue



£85

v vegetarian | pb plant based | gf gluten free

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