

MOTHER'S DAY BRUNCH

Two Courses 37 | Three Courses 42

FREE - FLOWING PACKAGES

Whispering Angel & Cocktails Package 34

*Whispering Angel Rosé, White & Red Wine,
Prosecco, Beer, Classic Paloma, Holy Berry Margarita
Bloody Mary, Mimosa*

Bubbles Package 27

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

Champagne Package 44

*Champagne, Whispering Angel Rosé,
White & Red Wine, Beer, Classic Paloma
Holy Berry 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)*

Cashel Blue Tart

*Apple, walnut, chicory
sweet mustard (v)*

Pulled Wild Mushroom On Toast

*Whipped stracciatella, 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 puree (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

Ravioli

Pumpkin ravioli, burnt butter, sage (pb)

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 | pork belly 6*

Olive-fed Yorkshire Wagyu Burger

*Smoked bacon, red pepper relish, truffle mayo
caramelised onions, fries
(Supplement 10)*

Roast Peterhead Cod

Octopus, canellini beans (gf)

300g Grassroots Farm Ribeye Off The Bone

*Peppercorn sauce, triple cooked chips
(Supplement 20)*

ROAST

All roasts served with duck fat potatoes, Yorkshire Puddings, cauliflower cheese croquette, roast carrots, hispi, gravy

Roast Sirloin Of Beef

Horseradish cream (supplement 5)

Free-Range Yorkshire Chicken

Bread sauce, sage & onion stuffing

SIDES

Purple Sprouting Broccoli 8.5

Chilli, garlic (pb, gf)

Soy Glazed Hispi Cabbage 7

Pine nuts, chilli mayo (gf, pb)

Triple cooked chips (pb, gf) 7

Add truffle and parmesan 2

Wedge Caesar Salad 7.5

Gem, Granarolo (v, gf)

French Fries (pb, gf) 7

Add truffle and parmesan 2

Polenta Chips 7.5

Rosemary, pecorino (gf)

SWEET SHARER FOR TWO

(Supplement 8 per person)

White Chocolate & Blackberry Cheesecake

Pecan Carrot cake, Cinnamon Orange Ganache

Espresso & Caramel Choux Bun

Mango & Coconut Sorbet

CONES

Dubai

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

Gingerbread

*Sticky toffee pudding
caramel sauce, wafer (v)*

Apple crumble

*Apple sorbet, oat crumb
black berries (pb)*

Black Forest

*Black cherry sorbet
chocolate sponge
crushed meringue (pb)*

v vegetarian | pb plant based

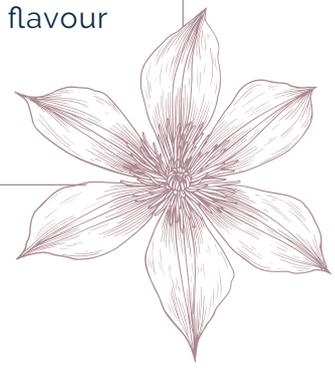
All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.

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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