



AVIARY

NEW YEAR'S EVE

Early Sitting £110 per person | Late Sitting £200 per person

Tuna Tartare*

Crispy rice, gochujang aioli (gf)

STARTERS

Truffle Chicken Bon Bon

Porcini puree, mushroom dust

Cured Salmon Ceviche

Truffle ponzu, pickled ginger

Mushroom and Truffle Raviolo

Truffled cream sauce (v/pb available)

MAINS

Fillet of Beef

Jerusalem artichoke, truffle bordelaise sauce

Miso Aubergine

Crispy tofu, ginger & garlic cream sauce (pb)

Miso Black Cod

Salsify, roe sauce

PRE-DESSERT

Champagne & Sorbet*

DESSERT

Plum Bakewell Tart

Chantilly cream (pb)

Truffled Tunworth

Candied walnut, grape chutney (v)

Spiced Chocolate Delice

Black cherry coulis, white chocolate soil, cherry sorbet (v)

v vegetarian | pb plant-based | All prices include VAT. Dishes marked with * are only featured on the Late Dining offering.

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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