

Monday to Friday Dinner

2 COURSES £27.95 - 3 COURSES £32.95

Starters

Prawn & Avocado Cocktail (GFA)

Gem Lettuce, Avocado, Mango Red Onion & Chilli Salsa, Ciabatta

Caramelised Goats Cheese Salad (V Vegan AV)

Beetroot, Orange, Radish, Walnuts, Pomegranate, Mix Leaf Salad, Truffle Honey

Classic Italian Polpette

Meatballs, Rich Pomodoro Sauce, Parmesan, Basil, Ciabatta

The Aviary Bruschetta (V, GFA, Vegan Av)

Ciabatta, Avocado, Burrata Cream, Tomato, Pesto, Almonds, Basil

Slow Braised Asian Pork Belly

Chillies, Spring Onions, Sesame Seeds

King Prawns & Chorizo (GFA)

Chilli, Garlic, Cherry Tomato, Smoked Paprika, Ciabatta

Main course

Cod Veronique (GF)

Creamy Grape Sauce, New Potatoes, Baby Leeks, Samphire, Herb oil

250g Stoddart Sirloin steak / Supplements £4

Served With Hand Cut Chips, Watercress & Shallot Salad, Roasted Tomato Gel (GF)

Barbequed Pork Steaks (GF)

House Fries, Torched Corn, Coleslaw

Risotto Frutti Di Mare (GF)

King prawns, Mussels, Clams, Creamy Risotto Rice

Smoked Potato & Leek Tortelloni (V)

Leeks, White Wine Cream Sauce, Parmesan, Crispy Leeks

French Trimmed Chicken (GF)

Potato Fondant, Confit Carrot, Shallots, Garlic Crisp, Chicken Butter Sauce



Please choose from our dessert menu add Cheese and biscuits for a £3 supplement

Notice

Please Allow Extra Time as We Freshly Prepare our Food and Cook to Order Any Allergies or Dietary Requirements Please Speak to a Member of Staff



