

# Sunday Menu

## Starters

### The Aviary Bread and Dips (V, GFA)

Roasted Garlic Herb Olive Oil, Truffled Hummus, Paprika, Whipped Feta, Spiced honey

£12.<sup>95</sup>

### Crab & Prawn Cocktail (GFA)

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

£11.<sup>95</sup>

### Caramelised Goats Cheese Salad (V,GF, Vegan Av)

Beetroot, Orange, Walnuts, Radish, Rocket, Pomegranate, Truffle Honey

£10.<sup>95</sup>

### Shetland Blue Shell Mussels (GFA)

Please ask your server for today's Sauce

£10.<sup>95</sup>

### The Aviary Bruschetta (V, GFA, Vegan Av)

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

£9.<sup>95</sup>

### Crispy Teriyaki Beef Strips

Asian Slaw, Cashews, Coriander Cress

£12.<sup>95</sup>

### King Prawns & Chorizo (GFA)

Chilli, Garlic, Cherry Tomato, Smoked Paprika, Ciabatta

£12.<sup>95</sup>

### Smoked Chicken Croquette

Red Pepper & Tomato Salsa, Parmesan, Crispy Onions

£9.<sup>95</sup>

### Classic Italian Polpette

Meatballs, Rich Pomodoro Sauce, Parmesan, Basil, Ciabatta

£10.<sup>95</sup>

## Pasta & Risotto

### Lobster Bisque & Seafood Spaghetti (GFA)

King Prawns, Atlantic Prawns, Mussels, Clams

£21.<sup>95</sup>

### Classic Spaghetti Polpette (GFA)

Rich Tomato Sauce, Meat Balls, Parmesan, Basil

£18.<sup>95</sup>

### Smoked Potato & Leek Tortelloni (V,)

Leeks, White Wine Cream Sauce, Parmesan, Crispy Leeks

£17.<sup>95</sup>

### Rigatoni Lamb Ragu (GFA)

Slow Cooked Rustic Lamb Ragu, Parmesan Cheese, Chives

£18.<sup>95</sup>

### Risotto Verde & Buffalo Burrata (V, GF)

Rocket, Pesto, Courgettes, Lemon Zest

£17.<sup>95</sup>

### Pollo e Funghi (GFA)

Rigatoni Pasta, Chicken & Creamy Mushroom Sauce

£18.<sup>95</sup>

### Risotto Frutti Di Mare (GF)

King prawns, Prawns, Mussels, Clams, Creamy Risotto Rice

£20.<sup>95</sup>

### 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

