SET MENU £45 PP

STARTERS

Heritage tomato salad, goat's cheese, sunflower seeds
Pressed ham hock terrine, pickled mustard seeds, parsley and shallot salad
Cured Brixham bass, coconut, mango
Beef tartare, hen's yolk

MAINS

Roasted fennel and Amalfi lemon risotto, broad beans and goat's curd
Roast ½ Cumbrian chicken, new season potatoes, chicken jus
200g Longhorn Flat Iron steak, béarnaise sauce, French fries
Herb crusted cod, octopus, red pepper piperade and chickpeas

SIDES £4

Runner and broad beans with minted oil and pumpkin seeds

Steamed or buttered spinach

Thrice cooked chips

Mixed baby leaves

New season potatoes, herb butter

DESSERTS

Morello cherry bomb, basil and lime sorbet

Strawberry cheesecake, whipped cream, Belgian biscuit crumbs

Sticky toffee pudding, spiced apple, vanilla ice cream, tonka crumble

Lemon drizzle cake, raspberry curd, white chocolate sorbet

British and European cheese board, crisp bread, fruit chutney £15.00 supplement



A minimum number of 10 people and 48 hours' notice is required please. All our fish is responsibly sourced and wherever possible, purchased from British fishing ports For full allergen information please ask for the manager or go to www.aviarylondon.com/food. All prices include VAT. An optional 12.5% gratuity will be added to the final bill