

STARTERS

Truffle Arrancini £12

served with truffle mayo, grated Parmesan, and Sakura cress

Pan Seared scallops £12

served with pea veloute, samphire

Teriyaki pork belly £11

Slow-cooked pork belly, teriyaki sauce, spring onions, and chilies

Beetroot and goats cheese mousse salad £12

Chilli & Garlic King Prawns £12

served with chard sourdough, avocado pure, mayo & peashoots

Salt & Pepper Squid £10

Smoked paprika, green chili mayo, lemon

Liver & Bacon £12

Calf's liver, bacon crisp, sauteed kale, shallot rings, shallot jus

MAINS

Slow-cooked pork belly chive mash £23

Apple purée, curly kale, pickled baby apples, cider jus.

Truffle corn-fed chicken £25

Fondant potato, heritage carrots, truffle jus

Halibut Fillet £30

Crab meat, crushed new potatoes with butter & chive, samphire, champagne sauce

Aviary marinated Lamb cutlets £25

served with black olive mash, tender stem broccoli, and mint sauce

Liver & Bacon £22

Calf's liver, creamy mash, bacon crisp, sauteed kale, shallot jus, crispy onion

Gressingham Duck Breast £27

Sweet potato fondant, sauteed romanesco, caramelised shallot, beetroot puree, jus a l'orange

Vegetable Massaman Curry £18

Butternut squash, sweet potato, pineapple, peanuts & steamed jasmine rice



The Aviary

BAR AND BRASSERIE

THE AVIARY GRILL

The Aviary Angus Burger £22

brioche bun, truffle mayo/mustard mayo, cheese, pickle, crispy onion, served with fries

Vegan Burger £18

vegan bun, vegan cheese, vegan mayo, tomato sauce, pickle, gem lettuce, crispy onions, served with fries

Whole £50 or Half Lobster £25

Thermidor or Garlic butter served with fries and lemon

9oz dry-aged Sirloin steak £25

served with cherry tomatoes on the vine and garlic-roasted garlic

9oz dry-aged Angus fillet steak £30

served with cherry tomatoes on the vine and roasted garlic

12oz dry-aged corn-fed ribeye steak £30

served with cherry tomatoes on the vine and roasted garlic

TO SHARE

Chateaubriand (700g) £65

served with roasted garlic bulb, cherry tomatoes on the vine, 2 sauce of your choice

Cote de Boeuf - Dry Aged Angus £70

served with roasted garlic bulb, cherry tomatoes on the vine 2 sauce of your choice

Sauces £3.5

Red wine jus, truffle jus, peppercorn sauce, Blue cheese sauce, bearnaise sauce.



The Aviary

BAR AND BRASSERIE

SIDES

Skinny fries £4

Truffle and parmesan skinny fries £6

Hand-cut chunky chips £4

Mashed potatoes £4

Truffle mashed potatoes £6

Baby carrots with carrot puree and carrot crisps £5

Broccoli with blue cheese sauce £6

Deep-fried Zucchini £5

grilled lemon wedges, fresh parsley, and sweet chili dip

3 Choices of Mac & Cheese

Truffle, Nduja, or Plain

CLASSIC £4

TRUFFLE £6

MDUJA £5

Mixed leaf salad with Mediterranean Vinaigrette £4

COCKTAILS

All of the following £12

Candy Aviary; Pornstar
Martini; Lychee martini;
Watermelon Martini;
French Martini;
Cosmopolitan; Espresso
Martini;
The Aviary Rhubarb & Ginger
Bramble;
Pink Flamingo; Just
Peachy;

Sour Apple Sling; The
Aviary Colada;
Margarita;
Chili Margarita;
Daiquiri;
Strawberry Daiquiri;
Raspberry Daiquiri;
Mojito;
Strawberry Mojito; Raspberry
Mojito; Passion Fruit Mojito;

All of the following £14

Old Fashioned
Negroni;
Le Figue;
Classic
Vodka Martini;

Classic Gin Martini; Amaretto
Sour; Whiskey Sour;
Le Figue Aviary Lemonade; Long Island
Ice Tea

SPARKLING COCKTAILS

£12 made with Prosecco or £15 made with Champagne.

*Aviary '75; Le
Poire; Belle
Rose;*

SPRITZERS

*Aperol Spritz £12 Limoncello
Spritz £12 Hugo £12*

MOCKTAILS

All of the following £8

The Aviary Delight; Verry

Berry;

Virgin Mojito,

Virgin Strawberry Mojito Virgin

Raspberry Mojito Virgin Passion

Fruit Mojito

SHOTS

All of the following £6

Tequila; Tequila Rose; Sambuca White; Sambuca Black; Ciroc;

Jägermeister; Custom Shot

All of the following £7 B52;

Baby Guinness; Peacock.

SPIRITS

(all spirits prices include mixers)

VODKA

House Vodka	S £7	D £10
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Ciroc	S £8	D £11
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Ciroc Apple	S £8	D £11
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Ciroc Pineapple	S £8	D £11
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Ciroc Red Berries	S £8	D £11
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Grey Goose	S £8	D £11
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RUM

House White Rum	S £7	D £9
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House Spiced Rum	S £7	D £9
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Bacardi Spiced	S £8	D £11
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Kraken	S £8	D £11
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Mount Gay.	S £8	D £11
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Premium	S £9	D £12
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GIN

House Gin	S £7	D £10
Pink Gin	S £7	D £10
Tanqueray	S £8	D £11
Tanqueray 10	S £9	D £12
Whitley Rhubarb&Ginger	S £8	D £11
Whitley Blood Orange	S £8	D £11
Bombay Sapphire	S £7	D £10
Hendricks	S £8	D £11
Monkey 47	S £9	D £12

TEQUILA

<i>House Tequila</i>	<i>S £7</i>	<i>D £10 D</i>
<i>Premium</i>	<i>S £9</i>	<i>£12</i>

WHISKEY

<i>Jack Daniel's (House)</i>	<i>S £7</i>	<i>D £10</i>
<i>Makers Mark</i>	<i>S £8</i>	<i>D £11</i>
<i>Woodford Reserve</i>	<i>S £8</i>	<i>D £11</i>
<i>Bulleit Bourbon</i>	<i>S £8</i>	<i>D £11</i>
<i>Buffalo Trace</i>	<i>S £7</i>	<i>D £10</i>
<i>J Walker Red label</i>	<i>S £7</i>	<i>D £10</i>
<i>J Walker Black Label</i>	<i>S £8</i>	<i>D £11</i>
<i>Laphroaig 10YO</i>	<i>S £9</i>	<i>D £12</i>
<i>Glenfiddich 12YO</i>	<i>S £9</i>	<i>D £12</i>
<i>Aberlour 12YO</i>	<i>S £9</i>	<i>D £12</i>
<i>Jamesons</i>	<i>S £7</i>	<i>D £12</i>
<i>JD Honey</i>	<i>S £7</i>	<i>D £10</i>

BRANDY

<i>Hennessy VS S £9 Remy</i>	<i>D £12</i>
<i>Martin VS S £9 Hennessy.</i>	<i>D £12</i>
<i>XO. S £15</i>	<i>D £22</i>

LIQUEURS

Malibu S £6 D £9
Baileys S £6 D £9
Archers S £6 D £9
Kahlua S £6 D £9

Chambord S £7 D £10
Cointreau S £7 D £10
Southern Comfort S £7 D £10
Aperol S £7 D £10
Campari S £7 D £10
Amaretto S £7 D £10

CHAMPAGNE AND PROSECCO

Naonis Prosecco glass	£6	Bottle £27
Naonis Prosecco Rose glass	£7	Bottle £32
House Champagne Glass	£12	Bottle £60
Bollinger Bottle	£90	
Bollinger Rose Bottle	£100	
Ruinart Rose Bottle	£130	
Laurent Perrier Rose Bottle	£120	

WHITE & ROSE WINE

	125ml	175ml	250ml	Bottle
Tierra de Estrellas	£6	£8	£11	£24
Naonis Pinot Grigio	£6	£8	£11	£24
Mirror Lake Sauvignon Blanc	£7	£9	£12	£30
Naonis Pinot Grigio Rose	£6	£8	£11	£24
Whispering Angel Rose				£50

RED WINE

	125ml	175ml	250ml	Bottle
Malbec Finca Vista	£7	£9	£12	£30
Tierra de Estrellas Merlot	£6	£8	£11	£26
Chianti Volpetto	£7	£10	£12	£32

BEER

<i>Peroni</i>	<i>£4,5</i>
<i>Corona</i>	<i>£5</i>
<i>Estrella Galicia</i>	<i>£5</i>

CIDER

<i>Magners Original</i>	<i>£5</i>
<i>Rekorderlig Stawberry - Lime</i>	<i>£5</i>
<i>Rekordrelig Wild Berries</i>	<i>£5</i>

SOFT DRINKS

All of the following £3

Coke
Diet Coke
Lemonade
Soda water
Tonic
Slimline Tonic Ginger Ale
Elderflower Tonic

JUICES

All of the following £4

Orange juice Apple
Juice Cranberry
juice Pineapple
juice Ginger Beer
Red Bull



"The Aviary" is a name that evokes the image of a lush and elegant space, inspired by the charming atmosphere of an exotic bird aviary.

This term, rich in meaning, reflects the idea of freedom, beauty, and harmony, characteristics that are translated into every detail of the restaurant. The choice of the name highlights the promise of a refined and delightful gastronomic experience, where customers are invited to enjoy exceptional cuisine in an environment that celebrates nature and sophistication.

With its exquisite aesthetics and impeccable service, The Aviary transcends mere dining, offering a culinary journey that is as captivating as the beauty of the birds themselves.