



THE  
AVIARY

2 COURSES £29.95    3 COURSES £37.50

**We apply a discretionary optional 8% service charge to the bill for all parties. 100% of all service charge goes to our valued staff.**



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## STARTERS

### HOI SIN SHREDDED DUCK SPRING ROLLS

Finely Sliced Asian Vegetables, Ginger, Lemongrass, with Pickled Red Cabbage & Hoi Sin Sauce

### BANG BANG TANDOORI CHICKEN SALAD

Lightly Battered Chicken Strips, Creamy Hot Sauce, Crushed Peanuts, Pickled Red Onion & Watermelon Salad (GFA)

### CRISPY TEMPURA

Served with Sweet Chilli, Lemongrass Teriyaki Dipping Sauces (GFA)  
Chicken // Vegetable

### CHICKEN LIVER PARFAIT

With Toasted Brioche, Pear & Apple Chutney, Balsamic Dressing (GFA)

### MIXED VEGETABLE SAMOSAS

Indian Spiced Onion, Potato, Pea & Carrot, with Sweet Chilli & Mint Vegan Yoghurt Dips (V/VEG)

### ROASTED TOMATO, RED PEPPER & BASIL SOUP

With Freshly Baked Bloomer & Lightly Salted Butter (V/VEG/GFA)

### 'KFC'

Korean Fried Chicken, with a Gochujang Sauce, on Asian Slaw with a Mango & Pineapple Salsa, Fresh Chilli & Spring Onion

## MAIN COURSES

### CAJUN CHICKEN STUFFED CREPES

Roasted Red Pepper & Onion, Lightly Spiced Tomato Curry Cream, Dressed Salad, Seasoned Fries

### CAJUN CHICKEN

Breast of Cajun Spiced Chicken, served with Braised Rice, Seasonal Vegetables & Lightly Spiced Coconut Curry Sauce (GF)

### CRISPY SEABASS FILLETS

With Mediterranean Style Vegetables, Orzo Pasta, Basil Oil, Sun-Blushed Tomatoes, Spinach & Parmesan Crumb

### STEAK, GUINNESS & SAUSAGE PIE

Topped with Crisp Puff Pastry, served with Creamy Mash & Seasonal Vegetables

### ROASTED VEGETABLE, CHICKPEA & LENTIL CURRY

With Apricot & Herb Giant Cous Cous, Vegan Mint Yoghurt & Chopped Coriander, served with Toasted Flatbread (V/VEG/GFA)

### LAMB TAGINE

Slow Cooked Moroccan Style Stew, on a Bed of Giant Cous Cous, Apricot & Fresh Herbs, Mint Yoghurt Dressing & Toasted Flatbread (GFA)

### STAROPRAMEN BATTERED FISH & CHIPS

Battered Haddock, served with Triple Cooked Chips, Mushy Peas, Tartare Sauce & Fresh Lemon (GFA)

## DESSERTS

### TRADITIONAL STICKY TOFFEE PUDDING

With Butterscotch Sauce, Vanilla Bean Ice Cream & Honeycomb

### WHITE CHOCOLATE & PASSION FRUIT CHEESECAKE

Poached Pineapple & Coconut Sorbet

### MILLIONAIRES SHORTBREAD TART

Short Crust Tart of Dulce De Leche, Milk Chocolate Mousse & Chocolate Mirror Glaze, with Crème Fraiche Ice Cream

### MADAGASCAN VANILLA PANNACOTTA

With Strawberry Consommé, Pink Pepper Tuille, Poached Strawberries & Deluxe Strawberry Ice Cream

### AMARENA CHERRY, AMARETTO & GINGERBREAD TRIFLE

With Vanilla Crème Brulee, topped with Griottine Cherry Sweetened Cream, Roasted Hazelnuts, White Chocolate Curls, Maple Chocolate Sauce & a Tuille Basket with Cherry Sorbet

### MCGREGOR & REID OF AYR'S NEWMARKET STREET ARTISAN CHEESE SELECTION

(Please ask your server for today's selection)

Served with Homemade Chutney, Grapes, Truffled Honey & a selection of Crackers & Fruit Toasts

#### FOOD ALLERGENS AND INTOLERANCES

Our products are made with ingredients that contain allergens. Please speak to a member of our staff about your requirements before ordering.

#### VEGETARIAN AND VEGAN MENUS AVAILABLE

Let your server know of any considerations that you have, and we will advise where appropriate. Dishes marked with a GFA need to be adapted to make them so.