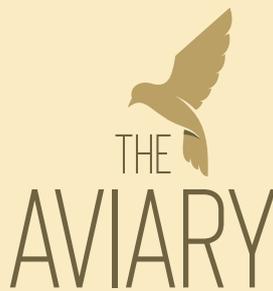




THE
AVIARY

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

BRAISED SHORT RIB BON BONS

Pulled Short Rib, in a Panko & Crispy Onion Crumb, with Horseradish Mayo, Dressed Rocket, Pickled Red Onion, Barbecue Red Wine Jus

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)

VEGETABLE FRITTO MISTO

Zucchini & Asparagus in a Light Batter with Vegan Aioli, Lemon & Herb Gremolata (V/VEG/GFA)

TUSCAN MINISTRONE SOUP

With Orzo Pasta, San-Marzano Tomatoes, Basil, Parmesan & Homemade Bread Roll (GFA)

'KFC'

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

MAIN COURSES

TRUFFLE CHICKEN

Parmesan Breaded Chicken Breast, topped with a Fried Hens Egg, with a Lemon & Truffle Cream Linguine, finished with Fresh Chives

BLACKENED CAJUN CHICKEN PENNE

Mildly Spiced San-Marzano Tomato Sauce, with Red Pepper & Onion, served with Parmesan & Toasted Garlic Bread

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, Frickles & Fresh Lemon (GFA)

DESSERTS

TRADITIONAL STICKY TOFFEE PUDDING

With Butterscotch Sauce, Vanilla Bean Ice Cream & Honeycomb

RHUBARB & GINGER CHEESECAKE

With Grenadine Poached Rhubarb, Ginger Beer Sorbet, Almond Tuille, Edinburgh Rhubarb & Ginger Gin Syrup

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

MACGREGOR & 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.