

THE
AVIARY

2 COURSES £28.95 3 COURSES £36.95

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



2 COURSES £28.95 3 COURSES £36.95

- STARTERS -

CHICKEN LIVER PATE

With Toasted Garlic Sourdough, Dressed Salad
& Arran Red Onion Chutney (GFA)

LENTIL SOUP

Served with Homemade Crusty Roll (GFA)

TUSCAN MEATBALL SKILLET

Steak Meatballs, served in a Marinara
Sauce, with Herb Oil & Toasted Flatbread

BUTTER CHICKEN BONELESS TENDERS

Crispy Fried Chicken, smothered in a Rich Creamy
Butter Chicken Sauce, Spring Onions, Yoghurt & Mint

CRISPY VEGETABLE TEMPURA

Served with Sweet Chilli & Teriyaki
Lemongrass Dipping Sauce (V)

- MAIN COURSES -

CAJUN CHICKEN

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

TRADITIONAL STEAK & ALE PIE

Topped with Crisp Puff Pastry, Creamed
Potatoes & Winter Root Vegetables

BANG BANG TANDOORI PRAWN SALAD

In a Creamy Hot Sauce, Chopped Peanuts, Little Gem &
Tomato Salad, with Pickled Cucumber & Fresh Lime

MAC & CHEESE

With Homemade Hot Honey Sausage, Jalapeños, Sriracha
Cream Sauce, Cheddar Glaze & Garlic & Herb Bread

PEANUT COCONUT CHICKEN CURRY

Served with Basmati Rice, Prawn Crackers, topped
with Chopped Peanuts, Chilli & Spring Onion (GF)

KATSU CAULIFLOWER

With Tonkatsu Sauce, Coconut Sticky
Rice, Fresh Chilli & Coriander (V)

IPA BATTERED HADDOCK

Beer Battered Fish, served with Chunky Chips,
Tarare Sauce, Mushy Peas & Fresh Lemon (GFA)

RIBEYE STEAK

With Roasted Tomato, Grilled Garlic Mushroom, Triple Cooked Steak Chips & Peppercorn Sauce
£15 supplement

- DESSERTS -

LEMON POSSET

With a Limoncello & Ginger Crumble, Ginger Beer Sorbet (GFA)

STICKY TOFFEE PUDDING

Butterscotch Sauce, Honeycomb & Vanilla Bean Ice Cream

COCONUT & LIME PANNACOTTA

Caramelised Pineapple, Crisp Coconut Tuile Biscuit with Lychee Sorbet (GFA)

APPLE & PEAR OATY CRUMBLE TARTLET

With Fresh Vanilla Custard & Apple Sorbet

BLACKFOREST TRIFLE

Soaked Cherry & Dark Chocolate, Genoise Sponge, Espresso & Vanilla Crème, Tia Maria, Roasted Hazelnuts, Marbled Chocolate Shards (GFA)

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.

V - Vegan; VEG - Vegetarian; GF - Gluten Free; GFA - Gluten Free if adapted.