

THE
AVIARY

2 COURSES £32.95 3 COURSES £39.95

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 £32.95 3 COURSES £39.95

STARTERS

PULLED PORK & ASIAN VEGETABLE SPRING ROLL

On Hoi Sin Asian Slaw, Spring Onion,
Sesame & Charred Lime

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 PATE

With Isle of Arran Plum & Apple Chutney,
Toasted White Bloomer (GFA)

MILDLY SPICED BUTTERNUT SQUASH, COCONUT & CHILLI SOUP

With White Bloomer (V/VEG/GFA)

'KFC'

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

THYME BAKED CREAMY GARLIC MUSHROOMS

With a Parmesan & Fresh Herb Pangrattato, Pesto Oil & BBQ Charred Garlic Bread (VEG/GFA)

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)

GRILLED SEABASS FILLETS

Served on a Chorizo, Smoked Paprika &
Chickpea Stew, Garlic Roasted Tenderstem
Broccoli, Parmesan & Green Herb Oil (GF)

STEAK, GUINNESS & SAUSAGE PIE

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

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)

CAULIFLOWER & CHICKPEA RENDANG CURRY

In a Ginger, Coconut, Chilli, Cinnamon & Garlic Curry, with Basmati Rice, Poppadoms, Coriander, Pickled Red Onions & Chillies (V/VEG/GF)

DESSERTS

TRADITIONAL STICKY TOFFEE PUDDING

With Butterscotch Sauce, Vanilla Bean Ice Cream & Honeycomb

TIRAMISU

Layers of Amaretto Mascarpone Mousse, Liqueur & Coffee Soaked
Saviordi Biscuits, Grated Chocolate Shavings served with Vanilla
Bean Ice Cream & Bullish Espresso Crème Anglaise (VEG)

BURNT BASQUE VANILLA CHEESECAKE

With Caramelised Orange, Ginger Crumb, Gingerbread Ice Cream (VEG)

CARAMELISED BANANA ICE CREAM PARFAIT SANDWICH

Banana Parfait sandwiched between Genoise Sponge, served
with Whipped Peanut Butter, Toffee Popcorn, Caramelised
Banana, Banana & Vanilla Milkshake (VEG)

PEACH MELBA TRIFLE

Peach & Raspberries with Raspberry Jelly, Peach Liqueur Soaked Sponge, Vanilla Custard, Whipped Mascarpone,
Freeze Dried Raspberry, topped with White Chocolate Shards & Hundreds & Thousands (VEG/GFA)

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.

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