

TABLE

Nocellara Olives (pb, gf) 6

Smoked Almonds (pb, gf) 6

Sourdough, Salted Butter (v) 6.5



BRITISH AND IRISH OYSTERS

Served with tabasco, lemon, shallot vinaigrette



Carlingford Lough Rocks, Ireland
(Sweet, nutty, slight tannic, lingering aftertaste)
Three 15 | Six 29 | Twelve 55

Jersey Rock, Channel Islands
(Lean, sweet, grassy, melon flavours)
Three 15 | Six 29 | Twelve 55



STARTERS

Cured Salmon 17
Truffle ponzu, jalapeño, pickled ginger (gf)

Beef Tataki 18
Truffle bois bourdin, pickled shimeji, crispy onion (gf)

Chilled Pea & Coconut Soup 12
Lemongrass, Thai basil (pb)

Tuna Tartare 18
Sesame citrus dressing, tomato, compressed cucumber (gf)

Crispy Duck 16
Watermelon, hoisin dressing, cashews, bean sprouts

Miso Aubergine 16
Smoked tofu, Asian slaw (pb, v, gf)

SALADS

Aviary Chopped Salad 17
Harissa tomatoes, feta, chickpeas
cucumber, pumpkin seeds (gf, pb)

Asian Salad 12 | 17
Napa cabbage, apple, cucumber
pineapple, chilli, almond

Caesar Salad 18
Soft-boiled egg, bacon, gem lettuce
Granarolo, croutons, brown anchovies

Add

Chicken breast 6 | Panko Prawns 10 | Crispy Duck 10



MAINS

Barbary Duck Breast 32
Potato gratin, caramelised cauliflower, scallions, duck sauce

Grilled Yorkshire Chicken Breast 28
Ratatouille, carrot purée, wholegrain mustard sauce (gf)

Wild Garlic & Broad Bean Risotto 22
Stracciatella, pine nuts (v, pb available)

Lamb Rump 34
Courgette, mint, baby gem, jus

Roast Stone Bass 32
Bok choy, chilli, soy butter sauce (gf)

Aged Beef and Bone Marrow Burger 26
Tunworth, tomato chutney, bacon jam, pickles



CHARCOAL OVEN

Grilled Atlantic Red Prawns, Harissa Butter (gf) 18 | 30
3 or 5 prawns

Spatchcock Poussin, Coriander Aji Verde (gf) 32

300g Sirloin (gf) 49

300g Ribeye (gf) 52

600g Chateaubriand to share for two (gf) 55 Per Person

*Our beef comes from Grassroots regenerative farms,
Grassroots is leading the charge by championing regenerative farming
done right, from animal husbandry, land management
to looking after the farmers.*



SAUCES

Peppercorn, Béarnaise, Aji verde, Marmite hollandaise
4 (per sauce)



SIDES TO SHARE

Roast Carrots 6
Feta, dill, lemon (v, gf)

Grilled Hispi Cabbage 8
Fermented chilli dressing, sesame (pb, gf)

Heritage Tomato 7.5
Wasabi ginger dressing

Butterhead Salad 7
Pickled shallots, vinaigrette (pb, gf)

Jersey Royals 7.5
Minted butter (v, gf)

French Fries (pb, gf) 6.5
Add truffle and Parmesan 2

Corn Cobllets 8
Chilli butter, Manchego (gf)

Sugar Snaps 7
Pickled carrot, flaked almonds (pb, gf)

f *AviaryLDN* **@** *@AviaryLDN*

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