



# THE AVIARY

51.84751,-1.35508

## sourdough pizzas

10" stone baked, made with San Marzano tomatoes grown on the lower slopes of Mount Vesuvius.

### Purist v 16

Tomato, fior di latte, basil

### Goddess vg 16

Garlic pesto, jerusalem artichokes, red onion, garlic

### Forager v 17

Wild mushrooms, truffle, gorgonzola

### Grazer 17

Prosciutto, goat's cheese, walnut, honey, rocket

### Rambler 18

Merguez sausage, fior di latte, roqueto, oregano

### Specialist 18

Chefs special, please ask your server...

Dips 2.5 each buffalo/blue cheese ranch/hot honey/truffle aioli

## plates

Glazed belly pork ribs 15/29  
Half or full rack

Buffalo chicken wings 9/17  
Blue cheese ranch

Heritage tomato salad v/vg\* 12/23  
Bocconcini, basil dressing

Chicken and green bean caesar  
10/19  
Toasted hazelnuts, anchovies

## flatbreads

Roasted garlic 7  
Ricotta

The Aviary dog 9  
Pickles, mustard, red cabbage

Beetroot and mint hummus vg 8  
Vegan Feta

Baked Camembert 19  
Onion, walnut, honey

## sides

Fries vg 5

Truffle & parmesan fries 7.5

## desserts

Blueberry crumble slice 8.5  
Vanilla ice cream

Dark chocolate and hazelnut brownie 9  
Vanilla ice cream

Summer berry Eaton mess 8

Ice cream union ice creams

3.5 per scoop  
Traditional vanilla (make it an affogato +3)  
Chocolate  
Honeycomb  
Mango sorbet

v- vegetarian, vg- vegan, v/vg\*- vegetarian but can be adapted to vegan upon request.

please note for pizzas, we charge £2.50 per change/addition/substitution/gluten free base  
all dishes will come out when they are ready

An optional and discretionary service charge of 12.5% will be added to your bill, which is shared between all of our staff.

As all of our food is made in house we cannot guarantee anything is free of allergens. If you have any allergies or intolerances, please inform a member of our team and we will do our best to accommodate you.