



# THE AVIARY

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## Small Plates

- Foccacia, olive tapenade, olive oil 7 *vg*
- Korean glazed chicken wings, sesa 10
- Loch Duart salmon, cucumber, buttermilk, dill 13
- Roasted red pepper hummous, chives, flat bread 8 *v*
- Isle of Wight tomato salad, mozzarella, basil 10 *v/vg\**
- Roasted beetroot salad, feta, walnut, treacle 8 *v/vg\**

## From the BBQ

- 10oz sirloin steak, chimichurri 49
  - Half a corn fed chicken, peperonata sauce, pickled red onions 24
  - Whole Brixham sole, chilli and lime butter sauce, charred lemon 25
  - Harissa marinated lamb ribs, coriander and mint yoghurt, pickled cucumber 26
  - Ras el hanout marinated celeriac, pomegranate, coconut labneh, hazelnut 19 *v*
  - Dry aged beef burger, gruyere, jalapenos, burger sauce 21
- All of the above are served with the following to share between the table;  
Corn on the cob/ Cornish new potatoes/ Greek salad/ Charred hispi and Old Winchester slaw

## Pizzas

- The Purist - Tomato sauce, fior di latte, basil 13 *v*
- The Spaniard - Tomato sauce, fior di latte, chorizo, serrano, roquito 15
- The Minimalist - Tomato sauce, garlic, oregano, capers 12 *vg*
- The Forager - Mushroom and truffle sauce, gorgonzola, wild mushroom 14 *v*
- The Grazer - Tomato sauce, prosciutto, honey, walnut, goats cheese, rocket 15
- The Nibbler - Roasted garlic oil flat bread 7 *vg*

## Desserts

- Lemon tart, raspberry, Dorset yoghurt 12 *v*
- Pitchfork cheddar, fig and walnut cake 12
- NorthernBloc ice cream pots 4.5
- Mint chocolate chip *v* / strawberry and cream *v* / plant based salted carmael *vg*