



# AVIATOR

## TABLE D'HOTE

### STARTERS

---

Potato and watercress soup with confit jersey royals, caviar and parsley crisps  
Marmite glazed BBQ mackerel with chipotle pickled cucumber, grilled lettuce heart and buttermilk  
Prawn and mussel raviolo with smoked salmon consommé  
Braised lamb with peas, edamame, mini dumplings, baby onion and mint broth  
Dressed ham hock with parsley butter, focaccia, olive oil powder and prosecco mustard  
Barbecued carrot with coconut milk, pickled carrot, orange and cumin jam, sea buckthorn gel and crispy chickpea (VG)

### MAIN COURSES

---

Chicken with purple sprouting broccoli, roast garlic gnocchi and kohlrabi purée  
Confit chalk stream trout with braised lentils, smoked eel, herb mayo and semi-dried tomato  
Cod with smoked pork croquette, roasted fennel and apple cream, and hispi cabbage  
Spinach and ricotta ravioli with roasted garlic and truffle cream and caper berries (V)  
Beetroot tarte tatin with buttermilk, dates, gorgonzola, roasted walnuts and radicchio (V) (N)  
Vegan flank steak with watercress mayonnaise, sautéed spinach, roasted garlic rosti and shaved truffle (VG)  
Fillet of beef with watercress mayonnaise, chive and beef butter, sautéed spinach, roasted garlic rosti and shaved truffle (£20.00 supplement)

### JOSPER GRILL

---

*All dishes in this section have been sourced from our local, award-winning butchers, A Turner & Sons*

320g Sirloin steak with triple cooked chips, watercress salad, truffle vinaigrette and Keen's cheddar (£14.00 supplement)  
320g Ribeye steak with triple cooked chips, watercress salad, truffle vinaigrette and Keen's cheddar (£13.50 supplement)  
Spatchcock gochujang poussin with triple cooked chips, watercress salad, truffle vinaigrette and Keen's cheddar (£8.00 supplement)  
To share - 900g T-bone steak with triple cooked chips, watercress salad, truffle vinaigrette, Keen's cheddar, Josper-roasted peppers, chipotle chimichurri and black garlic mayonnaise (£52.00 supplement)

### SIDES, SAUCES AND RUBS

---

Savoy cabbage with walnut butter (V) (N)	£5.50
Roasted beetroot with feta and dill (V)	£5.50
Roasted carrots with furikake seasoning (V)	£5.50
Mashed potato with bacon gravy and crispy onions	£5.50
Triple cooked chips	£5.50
Sauces - Chipotle chimichurri / Gorgonzola butter / Mezcal peppercorn sauce / Black garlic mayonnaise	£2.00
Steak rubs - Cardamom & coffee / Dried shiitake & brown sugar / Chipotle & garlic	£1.00

For those with specific allergens that would like to know more about the dishes on our menus,  
please ask a member of our team who will be glad to assist.

(N) Contains nuts (DF) Dairy free (V) Vegetarian (VG) Vegan