



AVIATOR

TABLE D'HOTE

FOR THE TABLE

Soda bread with whipped bacon butter	£3.50
Potato and rosemary focaccia with rapeseed and maple vinegar (V)	£3.50
Croissant bun with cheddar and roasted garlic (V)	£3.50

STARTERS

Roasted cauliflower soup with cardamom-cured egg yolk, coconut and coriander (V)
Pan seared scallops with a potato, pancetta and smoked roe chowder
Trout pastrami with mustard gherkins, celeriac purée and soda farl
Braised pig cheek with pancetta lentils, chervil and crème fraîche
Smoked chicken and duck terrine with sorrel pesto, orange gel and frisée
Onion and beer tart with lager braised onions, maple roasted baby onions, garlic espuma and an onion seed, cheddar and sourdough crumb (V)

MAIN COURSES

Pan roasted chicken breast with tarragon confit, chicken wing, king oyster mushroom, barbecued enoki, Cavolo Nero and leek mayonnaise
Pan seared stone bass with mushroom gnocchi, sautéed wild mushrooms, sea vegetables and a smoked mussel velouté
Wild mushroom ravioli with dill seed granola and tarragon (V)
Jerusalem artichoke tart with blue cheese, chive, crème fraîche, pickled shimeji mushroom and semi-dried tomato (V)
Vegan flank steak with roasted Jerusalem artichoke and roasted garlic rosti (VG) (£10.00 supplement)
Pan roasted cod with ancho dust, chorizo white bean stew, and a crayfish and sweetcorn dressing

JOSPHER GRILL

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

320g Sirloin steak (£18.00 supplement)
320g Ribeye steak (£16.50 supplement)
Spatchcock gochujang poussin (£12.00 supplement)
900g T-bone steak to share with Josphe-roasted peppers, chipotle chimichurri and black garlic mayonnaise (£57.00 supplement)

All dishes above are served with triple cooked chips and roasted bone marrow with shallots and chive

STEAK RUBS	Cardamom & coffee / Dried shiitake & brown sugar / Chipotle & garlic	£1.00
SAUCES	Chipotle chimichurri / Gorgonzola butter / Mezcal peppercorn sauce / Black garlic mayonnaise	£2.00

SIDES

Barbecued hispi cabbage with curry butter, mustard seeds, cherry tomatoes and crispy onion	£5.50
Miso-tossed green beans (V)	£5.50
Mashed potato with bacon gravy and crispy onions	£5.50
Roasted carrot with black peppercorn, honey and ricotta (V)	£5.50

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