AVIATOR

TABLE D'HOTE

FOR THE TABLE

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

STARTERS

Roasted carrot soup with goat's curd, puffed buckwheat, onion seed, and curry oil (V)

Cured trout with beetroot, apple purée, and rye and fennel seed cracker

Chicken and mushroom terrine with date and star anise chutney, focaccia, parsley mayonnaise, fresh radish, maple baby onion, and onion seed and caraway granola

Scallops with a savoy cabbage, roasted butternut squash, and coconut chowder

Smoked ham hock with pickled carrot, pear, and pork consommé (DF)

Roasted leeks with parsley oil, roasted cobnuts, and smoked ricotta (V) (N)

MAIN COURSES

Beetroot tart with smoked yoghurt, pickled candy beetroot, and a pomegranate, dill, and lemon verbena dressing (V)

Turkey ballotine with a cranberry, chestnut and confit turkey leg croquette, roasted potatoes, carrots, roasted cranberry sauce, and truffled sourdough purée

Beef fillet with a celeriac, potato, and roasted garlic rosti, sautéed savoy cabbage, smoked celeriac purée, and bone marrow and marmite butter (£21.00 supplement)

Butternut and sage ravioli with sage and pumpkin seed dressing (V)

Confit cod with smoked oil, sea buckthorn purée, and a pearl barley and mussel risotto

Salmon with curried cauliflower, smoked almond, caper and raisin purée, lemongrass beurre blanc, and crab croquette (N)

JOSPER GRILL

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

320g Sirloin steak (£16.50 supplement)

320g Ribeye steak (£18.00 supplement)

Spatchcock gochujang poussin (£12.00 supplement)

900g T-bone steak to share with Josper-roasted peppers, chipotle chimichurri, black garlic mayonnaise, and Mezcal peppercorn sauce (£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

Roasted carrots with orange, honey, and tarragon (V)	£5.50
Swede with hazelnuts, sage and brown butter (V) (N)	£5.50
Sautéed Brussels sprouts with apple and maple (V)	£5.50
Mashed potato with bacon gravy and crispy onion	£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