

# Aviator Sample Menu

## Starters

*Watercress, wood sorrel & leek soup with slow cooked duck egg (v) £7.50*

*Couscous with feta cheese, olive tapenade, marinated pepper and sunflower seeds (v) £9.50*

*Turmeric seared king scallops with cauliflower puree, fresh coconut and coconut water vinaigrette £13*

*Poached white asparagus served with pea and broad bean salad, burrata and pea & mint gazpacho (v) £8.50*

*Braised pig cheeks with celeriac puree, Romanesco broccoli, slow cooked cassava and pickled celeriac £10*

*Beef tartare with French truffle butter, cured egg yolk, button mushrooms and toasted sour dough £10*

*Cornish crab with green apple, avocado, creme fresh, salmon caviar and cider vinaigrette £9.50*

*Pan-fried mackerel fillet with shrimps, cucumber and fennel puree £11*

## Josper grill

*230 grams Rump steak with king oyster mushroom, grilled baby gem and triple cooked chips £26*

*280 grams A Turner & Sons Sirloin of beef with king oyster mushroom, grilled baby gem and triple cooked chips (l) £29*

*250 grams A Turner & Sons Bavette steak with king oyster mushroom, grilled baby gem and triple cooked chips (l) £21*

### **Main courses**

*Pork belly with teriyaki sauce, swede, mooli, fennel cream and crackling £20*

*Fillet of beef and slow cooked short rib with bone marrow, black garlic and caramelised Spanish onion £27*

*Cannon of lamb with crispy lamb belly, potato cake and wild garlic puree £25*

*Jerusalem artichoke & gorgonzola tortellini with grilled cherry tomatoes, sun-dried tomatoes, peas and brown butter sauce (v) £17*

*Grilled fillet of stone bass with turmeric potatoes, parmesan cauliflower, candied walnut and beurre noisette £19.50*

*Corn-fed chicken breast with white and green asparagus, ratte potatoes and chicken & wood sorrel sauce £21*

*Beetroot gnocchi with slow cooked beetroot, compressed apple, fresh goat's curd, beetroot chard and pecorino sauce (v) £17 / £21*

### **Desserts**

*Chocolate fondant with vanilla ice cream and chocolate cremeux (v) £7.50*

*Deconstructed yuzu meringue pie with matcha tea ice cream and peanut & sesame seed crumble (n) £8*

*Rosewater mousse served in a white chocolate cylinder with poached rhubarb and lychee sorbet £9*

*Apple bavarois with blackcurrant sorbet, calvados creme anglaise and blackcurrant foam £8*

*Banana & passion fruit cremeux with calamansi sorbet, caramelised bananas and tequila jelly £7.50*

*A selection of artisan cheeses served with fruit & walnut bread and house chutney £11.50*

*(n) contains nuts, (l) uses locally-sourced ingredients, (v) suitable for vegetarians*