AVIATOR

A LA CARTE

FOR THE TABLE

Soda bread with whipped butter (V) | 4
Garlic and rosemary focaccia with roasted garlic oil and balsamic (DF) (V) | 4
Croissant buns with red pesto and parmesan | 4

STARTERS

BURRATA (V) | 12
Isle of Wight tomatoes, pesto, olive oil

TOMATO GAZPACHO (V) | 13
Goat's curd, torched tomatoes, crispy seeds

HAM HOCK AND BLACK PUDDING TERRINE | 13.5
Fresh peach, honey-infused mustard, torched brioche

PAN-ROASTED SCALLOPS | 14
Pink grapefruit, seaweed mayonnaise, fennel pollen

CURED SALMON | 13.5
Poached rhubarb, cucumber ketchup, wheat flake cracker, salmon roe

BEEF RUMP TARTARE | 14
Worcester sauce cured egg yolk

ROASTED AUBERGINE (V) | 12
Whipped feta, radish, cumin dukkah, crispy shallots, tempura courgette petals

MAIN COURSES

SOLE | 32
Pommes Anna, marinated courgette, asparagus, Champagne beurre blanc

FILLET OF BEEF | 47
Braised short rib, saffron arancini, truffle and bone marrow butter, watercress mayonnaise

ROASTED CHICKEN | 32
Roasted baby leek, parsley pesto, roasted baby onion, girolle mushroom

POACHED SALMON | 36
Carrot top, smoked eel, macédoine of poached and pickled carrot, shaved fennel, tarragon gnocchi

PEA AND MINT RAVIOLI (V) | 26
Pea velouté, ricotta, lovage, pea salsa

ASPARAGUS AND EDAMAME TART (V) | 27.5
Preserved lemon and yuzu gel, shiso, sweet pickled radish

(N) Contains nuts (V) Vegetarian (DF) Dairy free
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.
All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill.

AVIATOR

JOSPER GRILL

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

320g SIRLOIN | 43
320g RIBEYE | 40
SPATCHCOCK TARRAGON AND GARLIC POUSSIN | 32
Triple cooked chips, roasted bone marrow with shallots and chives

900g T-BONE STEAK TO SHARE | 90
Triple cooked chips, roasted bone marrow with shallots and chives, Josper-roasted peppers, mezcal peppercorn sauce, chimichurri, cowboy butter

SAUCES | 2
Chipotle chimichurri, Cowboy butter, Mezcal peppercorn sauce, Beef fat and Marmite butter

STEAK RUBS | 1
Argentinian herb and Chipotle, Dried shiitake and brown sugar, Garlic butter

WAGYU BURGER | 26.5
Brioche bun, confit duck, fried duck egg, truffle mayonnaise, cheddar, Red Leicester, fries

SIDES

Roasted tenderstem broccoli with chilli crisp (V) | 5.5
Green beans with smoked almonds (V) (N) | 5.5
Peas with lovage and baby onions (V) | 5.5
Mashed potato with bacon gravy and crispy onion | 5.5
Rocket salad with cucumber, tomato and red onion, with honey mustard dressing (V) | 6.5
Caesar salad with pancetta and croutons | 6

DESSERTS & CHEESE

BLUEBERRY TART (N) | 13.5
Almond cream, blueberry crémeux, kalamansi and poppy seed sorbet

STRAWBERRY MOUSSE | 13.5
Shortbread, clotted cream insert, pink peppercorn, Monbazillac rhubarb sorbet

CARROT SPONGE | 14
Orange, carrot and lemon sorbet, julienned candied carrot, mascarpone mousse

MILLE-FEUILLE (N) | 14.5
Hazelnut crémeux, crystallised cocoa nib, smoked vanilla crème diplomate

SELECTION OF CHEESES | 15.5
Thyme crackers, apple ketchup

TO FINISH

Viennetta affogato | 6.5
Cornet with whipped ganache | 3.5
Hand-cast chocolates | 3

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