AVIATOR

BRASSERIE STEAK CLUB

ONE BOTTLE OF WINE AND TWO MAIN COURSES | 99

FOR THE TABLE

Soda bread with fennel pollen butter (V) | 4
Garlic and rosemary focaccia with confit garlic oil, and balsamic (VG) | 4
Croissant buns with red pesto and parmesan | 4

WINE

Tilia Malbec, Mendoza, Argentina, 2024

Pinot Grigio DOC Delle Venezie, Sartori, Italy

MAIN COURSES

10oz Sirloin
with triple-cooked chips, and roasted bone marrow

10oz Ribeye
with triple-cooked chips, and roasted bone marrow

Spatchcock tarragon and garlic Poussin
with triple-cooked chips, and roasted bone marrow

Wagyu Burger
with BBQ braised beef, duck egg, Old Winchester cheese, and fries

Vegan Flank (V)
with roasted carrot, and triple cooked chips

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

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

(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.