



AVIATOR

TABLE D'HOTE

FOR THE TABLE

Soda bread with fennel pollen butter (V)	£4.00
Garlic and rosemary focaccia with confit garlic oil and balsamic (VG)	£4.00
Croissant buns with red pesto and parmesan	£4.00

STARTERS

Gnudi with wild mushroom, Old Winchester, parsley, and hazelnut pesto (V) (N)
Heritage potato salad with garlic espuma, chive oil, and crispy potato (V)
Barbecue black pepper crusted pork belly, cider braised baby onion, apple and caraway compote
Pea soup with asparagus salad, and feta (V)
Mackerel with gooseberry, fromage blanc, and elderflower dressing
Barbecue cuttlefish with pink grapefruit, and tarragon dressing (£3.00 supplement)

MAIN COURSES

Garlic and artichoke ravioli, herb emulsion, and artichoke crisps (V)
Pan fried Skate with edamame, girolle, smoked buttermilk broth, and dill oil
Cornmeal dusted red mullet with chakalaka, puffed sorghum, and smoked sweetcorn purée
Heritage carrot tart with goat's curd, pickled carrot, ginger, and maple dressing (V)
Lamb rump with tongue gribiche, peas, bacon, lamb's lettuce, garlic purée, and parsley sauce (£15.00 supplement)
Fillet of beef with smoked potato and roasted garlic rosti, beef butter, barbecue oyster mushroom, roasted cauliflower, and Marmite purée (£21.00 supplement)

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)
Cajun blackened poussin (£12.00 supplement)
900g T-bone steak to share with Josper-roasted peppers, Mezcal peppercorn sauce, chimichurri, and cowboy butter (£57.00 supplement)

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

STEAK RUBS	Argentinian herb and Chipotle / Dried shiitake & brown sugar / Garlic butter	£1.00
SAUCES	Chipotle chimichurri / Cowboy butter / Mezcal peppercorn sauce / Beef fat and tarragon mayonnaise	£2.00

SIDES

Mashed potato with bacon gravy and crispy onion	£5.50
Barbecue Little Gem with herb mayonnaise and cheddar (V)	£5.50
Carrot cooked in dashi with nori butter (V)	£5.50
Warm green bean and red onion salad with sherry vinegar dressing (V)	£5.50
Barbecue hispi cabbage with harissa butter and sumac yoghurt (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