AVIATOR

TABLE D'HOTE

FOR THE TABLE

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

STARTERS

Burrata with Isle of Wight tomatoes, pesto, and olive oil (V)

Tomato gazpacho with goat's curd, torched tomatoes, and crispy seeds (V)

Ham hock and black pudding terrine with fresh peach, honey-infused mustard, and torched brioche

Pan-roasted scallops with pink grapefruit, seaweed mayonnaise, and fennel pollen | 3

Cured salmon with poached rhubarb, cucumber ketchup and wheat flake cracker with salmon roe

Beef rump tartare with Worcester sauce cured egg yolk

Roasted aubergine with whipped feta, radish, cumin dukkah, crispy shallots, and tempura courgette petals (V)

MAIN COURSES

Sole with nori pomme anna, marinated courgette, asparagus, and champagne beurre blanc

Fillet of beef with braised short rib, saffron arancini, truffle and bone marrow butter, and watercress mayonnaise | 21

Roasted chicken with roasted baby leek, parsley pesto, roasted baby onion, and girolle mushroom

Poached salmon with a dressing of carrot top, smoked eel, and macédoine of poached and pickled carrot, shaved fennel, and tarragon gnocchi

Pea and mint ravioli with pea velouté, ricotta, lovage, and pea salsa (V)

Asparagus and edamame tart with preserved lemon and yuzu gel, shiso, and sweet pickled radish (V)

JOSPER GRILL

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

320g Sirloin steak | 16.5

320g Ribeye steak | 18

Spatchcock tarragon and garlic poussin | 12

900g T-bone steak with triple cooked chips, roasted bone marrow with shallots and chives, Josper-roasted peppers, mezcal peppercorn sauce, chimichurri, and cowboy butter | 57

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

STEAK RUBS | 1	Argentinian herb and Chipotle / Dried shiitake & brown sugar / Garlic butter
SAUCES | 2	Chipotle chimichurri / Cowboy butter / Mezcal peppercorn sauce / Beef fat and Marmite butter

Wagyu burger in a brioche bun with confit duck, a fried duck egg, truffle mayonnaise, cheddar, Red Leicester, and fries

SIDES

Caesar salad with pancetta and croutons | 5.5
Mashed potato with bacon gravy and crispy onion | 5.5
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
Rocket salad with cucumber, tomato and red onion, with honey mustard dressing (V) 5.5

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