



AVIARY WEEKEND BRUNCH IN PARTNERSHIP WITH PATRON

COCKTAILS & BEER

Patron Margarita

Patron Paloma

Patron Spicy Margarita

Draft Beer: Moretti / Amstel

WINE & SPARKLING

Chardonnay, Gravel Castle, Simpsons Wine Estate,
Kent, UK

Prestige, Minuty, Cotes De Provence, France

Barons Lane, New Hall, Crouch Vallet, Essex, UK

Prosecco Canal Bosco, Italy

TRIO OF SNACKS TO SHARE THEN CHOOSE 1 MAIN AND A SIDE

SNACKS TO SHARE

Aged Grassroots farm
steak tartare, egg yolk,
crouton

Nduja arancini, chive
dip (pb)

Yellowfin tuna carpaccio,
sesame, wasabi, mango
& ginger dressing

MAIN DISHES

Eggs Benedict, smoked
ham, poached egg,
hollandaise, bacon Jam

Mussels, sourdough
baguette: *Choose from
Classic or Patron tequila
and chorizo*

Sweet potato rosti, grilled
chorizo, smashed avocado,
poached egg, chipotle &
patron tequila hollandaise
Swap to plant based Nduja

Eggs Florentine, spinach
and kale, poached egg,
chive hollandaise (v)

Prawn linguini,
bisque, spring onion,
coriander, chilli

Sweet potato rosti, grilled
chorizo, smashed avocado,
poached egg,

Eggs Royale
Severn & Wye smoked
salmon, poached eggs,
Hollandaise, English muffin

Smoked haddock fishcake,
curried sweetcorn sauce,
spinach, poached egg

Fried Chicken & pancake
stack, Buttermilk fried
chicken, spring onions,
pineapple & patron tequila
hot sauce

Avocado on toast, cherry
tomato, pickled red onion,
sesame, sourdough (pb)

Truffled ham
croque madame,
fried egg

SIDES

Grilled broccoli, chilli
dressing (pb)

Heritage tomatoes,
shallots, basil, mustard
dressing (pb)

Triple cooked chips,
truffle oil and parmesan

Roast summer squash,
hazelnut dressing,
toasted seeds (v)

Mixed green
salad, pecorino (v)

(v) Vegetarian | (pb) Plant based