

AVIARY



STARTERS

Creamed chestnut soup, mushroom powder, chives	7.5
Heritage beetroots, Westcombe ricotta, sherry hazelnut	9
Confit pheasant, mallard and wild rabbit terrine, prune chutney	9.5
Crispy braised duck, carrot ketchup, heritage carrots	9.5
Smoked Hampshire trout, horseradish, pickled cucumber, soda bread	11
King prawn cocktail, Marie rose	16

Raw

Lindisfarne rock oysters 3 or 6	13/24
Whiskey and treacle cured salmon, pickled beetroot, watercress and toasted oats	12
Seared yellowtail tuna loin, ginger and lime dressing, daikon radish	13
Aged beef tartare, bone marrow, cured egg yolk, shallots and potato crisps	13

DESSERTS 7.5

Georgie Porgie's Devonshire Christmas Pudding, hot brandy custard	7.5
Milk chocolate and peanut butter caramel parfait, salted caramel, candied peanuts	7.5
Spiced crème brûlée, caramelised apple purée, chestnut and cinnamon ice cream	7.5

DISHES

Coal Oven roast crown prince squash, Yorkshire fettle, toasted barley, crisp sprouts	15
Roast cauliflower steak, brown butter, Black Cow cheddar	15
Longhorn beef burger, Montgomery cheddar, maple smoked bacon, tomato relish, onion rings, French fries	17.5
Chicken breast, crispy chicken croquette, Cavalo Nero, smoked pumpkin seeds	18.5
Loin of red deer, puy lentils, choucroute, chestnuts, wild mushrooms	27
Sea bream fillet, Jerusalem artichoke, brown beech mushrooms, chicken sauce	19
Roast fillet of Brixham hake, samphire, braised fennel, mussel liquor	19

SALADS

Chicken Caesar Salad	16
Suffolk chicken, gem, anchovies, parmesan, croutons	
Tuna Niçoise Salad	18
Yellow fin tuna, black olives, green beans, egg, potato	

COAL OVEN

'Prime cuts and bone-in wild fish'

All meat and fish from the coal oven is served 'straight up', we therefore recommend choosing at least one side per person

Shorthorn hanger steak 250g	23
Retired dairy cow ribeye 250g	39
Retired dairy cow sirloin on the bone 400g	55
Shorthorn Chateaubriand 500g	75
Salmon darne 200g	24
Lemon sole 450g	28

Sauces

Choose one sauce to accompany your meat or fish

MEAT

Béarnaise, Hodsons, Peppercorn, Truffle gravy

FISH

Seaweed hollandaise, Green sauce, Herb butter

SIDES

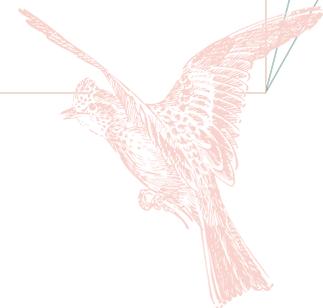
Stealth fries	4
Duck fat chips	6
Dauphinoise potatoes	7
Roast squash, sunflower seeds	4
Buttered or steamed Cavolo Nero	4
Mixed baby leaf salad	4



AVIARY

At Aviary we are committed to serving only the highest quality British produce. All our meat is sourced from small British livestock farmers using the very best of the UK's heritage breeds for example, White Park cattle from Dorset and Longhorn cows from the Lake District.

Our fish is responsibly sourced from south coast dayboats and British fishing ports, wherever possible. Our prime cuts and fish on-the-bone are cooked over live charcoal at temperatures of up to 550 degrees Celsius in our cast iron Bertha coal oven to ensure the best possible flavour compared to traditional cooking methods.



ROOFTOP RESTAURANT AND TERRACE BAR

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