

AVIARY



STARTERS

Sweet potato, rosemary and chilli soup, toasted almonds	7.5
Heritage beetroots, Westcombe ricotta, sherry hazelnuts	9
Smoked ham hock terrine, pineapple chutney, Lincolnshire poacher	9.5
Crispy braised duck, carrot ketchup, heritage carrots	9.5
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

DISHES

Longhorn beef burger, Montgomery cheddar, maple bacon, tomato relish, onion rings and French fries	17.5
Chicken breast, crispy chicken croquette, carrots, girolles, smoked pumpkin seeds	18.5
Slow braised Longhorn short rib of beef, Dauphinoise potatoes, glazed shallots, grain mustard braising juices	25
Roast fillet of Brixham hake, samphire, braised fennel, mussel liquor	19
Sea bream fillet, Jerusalem artichoke, brown beech mushrooms and chicken sauce	19
Roasted cauliflower steak, cauliflower hummus, smoked almond dukkah, pomegranate molasses	15

SALADS

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

DESSERTS 7.5

Vahlrona chocolate cake, clotted cream and Bulleit bourbon sauce	Milk chocolate and peanut butter caramel parfait, candied peanuts
Blueberry cheesecake, vanilla whipped cream, apple crumble ice cream	British cheeses, crackers, apple and fig chutney £14
Ginger nut and muscovado brûlée, speculoos ice cream	

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

Retired Dairy Cow Hanger steak 220g	23
Ribeye steak 250g	39
Chateaubriand 500g for two	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

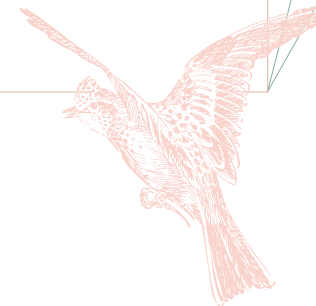
SIDES

Duck fat chips	6
Stealth fries	4
Mixed baby leaf	4
Dauphinoise potatoes	7
Roasted squash and sunflower seeds	4
Buttered or steamed cavolo nero	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

10th Floor Montcalm Royal London House Hotel, 22-25 Finsbury Square London EC2A 1DX

020 3873 4060 | aviarylondon.com

 /AviaryLDN

 @AviaryLDN

 @AviaryLDN

etmgroup.co.uk