

Lunch

TABLE

Sardinian
green olives 4

Smoked almonds 4
Padrón peppers 4

Hummus, avocado,
grilled pitta 6

Duck croquettes, piquillo
pepper ketchup 7.5



STARTERS

Celeriac, hazelnut and parsley soup	7
Heritage beetroots, Bosworth Ash goats cheese, malted crumbs, chicory	8.5
Guinea fowl, apricot and pistachio terrine	9.5
Aged beef tartare, bone marrow, cured egg yolk, shallots and potato crisps	13
Salt cod croquettes, squid ink aioli, apple and seaweed	9
Scottish salmon tartare, soy mirin, keta, wasabi, avocado	11
Seared yellowtail tuna, ginger and lime dressing, radish	14
King prawn cocktail, Marie rose	16
Lindisfarne Northumberland oysters 3 or 6	13/24

MAINS

Flat Iron chicken, tenderstem broccoli, kale pesto	18
Longhorn beef burger, Montgomery Cheddar, maple bacon, tomato relish, onion rings, French fries	17.5
Grilled pork neck, bacon jam, sage and onion purée, hispi cabbage, charred onions	19
Scottish salmon fishcake, poached egg, spinach, parsley sauce	16
Steamed Cornish mussels, shallots, garlic, cream, white wine, French fries	17.5
Pan fried Peterhead cod, chorizo, white beans, wild garlic	19.5
Roast aubergine, baba ghanoush, pomegranate, almond dukkah	15
Brown beech mushroom linguine, herb crumb	17

COAL OVEN MAINS

'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, Hodson's, Peppercorn, Truffle gravy
FISH: Seaweed Hollandaise, Green sauce, Herb butter

SALADS

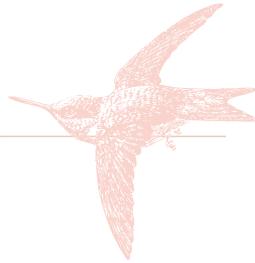
Chicken Caesar	16
Suffolk chicken, gem, parmesan, croutons	
Tuna Niçoise	18
Yellow fin tuna, black olives, green beans, egg, potato	

DESSERTS 7.5

Manjari dark chocolate and sea salt caramel tart, Aero clusters, vanilla cream	Warm spiced apple sponge, maple butter cream, candied pecans	
Rhubarb and custard bombe, ginger biscuit, Champagne jelly		
Golden treacle pudding, hazelnut crumb, charred orange, Lady Grey and cardamom ice cream	British cheeseboard, crispbread, fig chutney	15

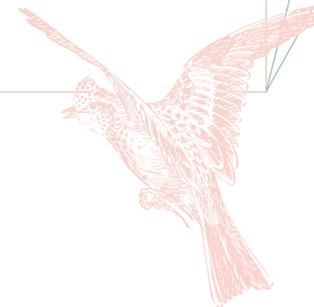
SIDES

Roast squash, pumpkin seeds	4
Buttered hispi cabbage	4
Duck fat chips	6
French fries	4
Dauphinoise potatoes	7
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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