

# Dinner



## TABLE

Sardinian  
green olives 4

Smoked almonds 4  
Padrón peppers 4

Hummus, avocado,  
grilled pitta 6

Taramasalata, caviar,  
grilled pitta 6

## STARTERS

Heritage tomato salad, green tapenade, basil, linseed cracker <i>(vegan)</i>	9
Buratta, grilled peach, mint, walnut	13
Duck croquettes, carrot ketchup, parsley	7.5
Rabbit terrine, pickled garden vegetables, tarragon salad cream	9.5
Barbecued poussin, carrots, pumpkin seed aioli, celery	11
Chalk farm trout, pink fir potato salad, watercress compote	9.5
King prawn cocktail, Marie rose	16

## RAW

Lindisfarne Northumberland rock oysters 3 or 6	13/24
Scottish salmon tartare, soy mirin, keta, wasabi, avocado	11
Seared yellowtail tuna loin, ginger and lime dressing, daikon radish	13
Aged beef tartare, bone marrow, cured egg yolk, shallots, potato crisps	13

## MAINS

Rocket tortelloni, peas, summer squash, Sussex Charmer cheese, slow cooked duck yolk	14	Roast Herdwick lamb rump, crispy shoulder, courgettes, broad beans, black garlic aioli, rosemary jus	27
Fried artichokes, baby courgettes, grilled polenta, spinach, confit tomato <i>(vegan)</i>	16	Pan fried Peterhead cod, cous cous, semi dried tomatoes, breakfast radish, sorrel salsa verde	18
Longhorn beef burger, Montgomery Cheddar maple bacon, relish, onion rings, French fries	17.5	Sea bass, crispy squid, charred spring onions, black olive, romesco sauce	22
Cumbrian chicken breast, sweetcorn, new potatoes, n'duja, feta, pea shoots	19		

## 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*

Hanger steak 220g	23
Ribeye steak 250g	39
Chateaubriand 500g	75
Whole Brixham plaice 550g	19
Salmon darne 200g	24

### 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

<b>Chicken Caesar</b> Cumbrian chicken, gem, anchovies, parmesan, croutons	16
<b>Tuna Niçoise</b> Yellow fin tuna, black olives, green beans, egg, potato	18
<b>Smoked Tofu</b> Avocado, cucumber, chilli, spring onion, rocket, toasted peanuts, soy and sesame dressing	16

## SIDES

Runner beans, broad beans, peas, marjoram butter	4
Kohlrabi, apple and celery salad	4
Gem and spring onion salad, vinaigrette	4
French fries	4
Duck fat chips	6
Polenta chips, summer truffle, Sussex Charmer cheese	7

## DESSERTS 7.5

Poached peach, yoghurt sorbet, mascarpone, peach tea jelly

Almond pannacotta, strawberries, chervil *(vegan)*

Key lime tart, crème fraîche ice sorbet, meringue, sherbet

Pistachio sponge, raspberry sorbet, white chocolate

British cheeseboard, crispbread, fig chutney 15



# 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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