

Lunch

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
Duck croquettes, piquillo pepper ketchup, parsley	7.5
Rabbit terrine, pickled garden vegetables, tarragon salad cream	9.5
Aged beef tartare, bone marrow, cured egg yolk, shallots, potato crisps	13
Chalk farm trout, pink fir potato salad, watercress compote	9.5
Scottish salmon tartare, soy mirin, keta, wasabi, avocado	11
Seared yellowtail tuna loin, ginger and lime dressing, daikon radish	13
King prawn cocktail, Marie rose	16
Lindisfarne Northumberland rock oysters 3 or 6	13/24

MAINS

Rocket tortelloni, peas, summer squash, Sussex Charmer cheese, slow cooked duck yolk	14
Fried artichokes, baby courgettes, grilled polenta, spinach, confit tomato <i>(vegan)</i>	16
Longhorn beef burger, Montgomery Cheddar maple bacon, relish, onion rings, French fries	17.5
Flat iron chicken, tenderstem broccoli, kale pesto	18
Scottish salmon fishcake, poached egg, spinach, parsley sauce	16
Pan fried Peterhead cod, cous cous, semi dried tomatoes, breakfast radish, sorrel salsa verde	18
Sea bass, crispy squid, charred spring onions, black olive, romesco sauce	22

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 <i>(for two to share)</i>	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

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

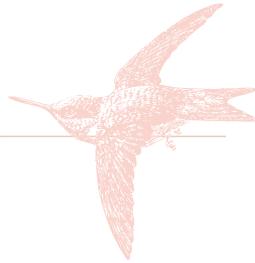
DESSERTS 7.5

Poached peach, yoghurt sorbet, mascarpone, peach tea jelly	Pistachio sponge, raspberry sorbet, white chocolate
Almond pannacotta, strawberries, chervil <i>(vegan)</i>	British cheeseboard, crispbread, fig chutney
Key lime tart, crème fraîche ice sorbet, meringue, sherbet	

SIDES

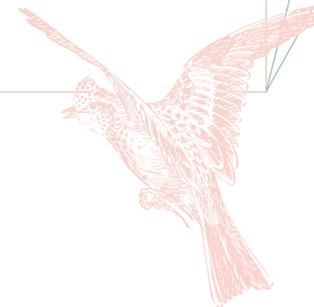
Runner beans, broad beans, peas, marjoram butter	4
Kohlrabi, apple and celery salad	4
Gem and spring onion salad, vinaigrette	4
French fries	4
Duck fat chips	6
Polenta chips, summer truffle, Sussex Charmer cheese	7

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.
For full allergen information please ask for the manager or go to www.aviarylondon.com



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

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