

A la Carte

TABLE

Nocellara
olives | 4

Selection of bread
and butter | 4

Oysters – Lindisfarne rocks
3 or 6 | 12/24

STARTERS

Scottish salmon tartare, soy mirin, keta, wasabi, avocado	11	Spiced cauliflower fritters, pomegranate, soya yoghurt, sumac <i>(vegan)</i>	7.5
Aged beef tartare, confit egg yolk, shallots, potato crisps	13	Scallops, salsify, golden raisins, ras el hanout, crispy chicken skin	15
Ham hock croquettes, piccalilli, watercress	7.5	King prawn cocktail, Marie Rose	16
Creamed Paris brown mushroom and chestnut soup <i>(v)</i>	7.5		



MAINS

Longhorn beef burger, Montgomery Cheddar, maple bacon, tomato relish, onion rings, fries	17.5	Roast cod, baby carrot, sesame and ginger bok choy, seaweed, miso dressing	19
Barbecued celeriac, wild mushrooms, crispy nero, roasted almonds, mushroom jus <i>(vegan)</i>	17	Fillet of red deer, cauliflower, shallot, pickled walnuts, red wine sauce	23
Flat iron chicken, sprout tops, chestnuts, pancetta jus	19	Butternut squash risotto, sage crisps, chive oil, toasted pumpkin seeds, goat's curd <i>(v)</i>	16

COAL OVEN MAINS

'Prime cuts and bone-in wild fish'

*All our beef is Cumbrian native breed
and aged for 28 days or more,
and all our fish is fresh from Brixham market.*

Ribeye 250g	39
Whole sea bream	24

Sauces

CHOOSE ONE SAUCE TO ACCOMPANY YOUR MEAT OR FISH

Béarnaise, Hodson's, peppercorn, truffle gravy
miso hollandaise, green sauce, herb butter

SALADS

Balsamic roast beetroot, goat's curd, wild rice salad, baby spinach, toasted seeds <i>(vegan available on request)</i>	15
Cumbrian chicken Caesar salad, gem, Parmesan, croutons	16

SIDES

Triple cooked chips	4
French fries	4
Dauphinoise potatoes	6
Turnips, carrots and parsnips	4
Cavolo nero	4
Mixed baby leaf salad, vinaigrette	4

DESSERTS ALL 7.5

Lemon tart, raspberry sherbet, lemon crème fraîche
Chocolate and salted caramel délice, peanut brittle
Coconut rice pudding, kiwi and papaya salad, rum
bananas, passion fruit sorbet *(vegan)*

Pumpkin pie, vanilla cream, candied pecans,
burnt apple purée

British cheeseboard, chutney, crispbreads 10



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