

Lunch

Sicilian green olives | 4

TABLE

Selection of bread and butter | 4

Oysters – Lindisfarne rocks
3 or 6 | 12/24



STARTERS

Scottish salmon tartare, soy mirin, keta, wasabi, avocado	11
Seared yellowfin tuna loin, ginger and lime dressing, daikon radish	13
Aged beef tartare, confit egg yolk, shallots, potato crisps	13
Ham hock croquettes, piccalilli, watercress	7.5
Jerusalem artichoke, Granny Smith and hazelnut soup <i>(vegan)</i>	7.5
Burrata, golden beetroot, walnut, beet leaves, blackberry dressing <i>(v)</i>	13
Duck parfait, morello cherry, port, brioche	9
Scottish king scallops, cauliflower, golden raisins, ras el hanout, crispy chicken skin	15
King prawn cocktail, Marie Rose	16

MAINS

Longhorn beef burger, Montgomery Cheddar, maple bacon, tomato relish, onion rings, fries	17.5
Flat iron chicken, tenderstem broccoli, kale pesto	18
Scottish salmon fishcake, poached egg, spinach, parsley sauce	16
Barbecued celeriac, wild mushrooms, crispy nero, roasted almonds, mushroom jus <i>(vegan)</i>	17
Pan fried sea bream fillet, squid bolognese, parsnip spaghetti, parsley	21
Roast cod, baby carrot, sesame and ginger bok choy, seaweed, miso dressing	19
Butternut squash risotto, sage crisps, chive oil, toasted pumpkin seeds, goats curd <i>(v)</i>	16

DESSERTS 7.5

Granny Smith apple mousse, blackberries, oat crumble, vanilla custard

Coconut rice pudding, kiwi and papaya salad, rum bananas, passion fruit sorbet *(vegan)*

Dark chocolate ganache, charred orange, meringue, yuzu ice cream

Peanut butter and plum jelly cake, roast plums, milk ice cream

British cheeseboard, chutney, crispbreads 10



COAL OVEN MAINS

'Prime cuts and bone-in wild fish'

All our beef is Cumbrian native breed and aged for 28 days or more. Our lamb comes from free range Scottish herds, and all our fish is from Brixham market.

Butcher's cut	23
Lamb leg steak 200g	19
Ribeye 250g	39
Chateaubriand 600g <i>(for two to share)</i>	80
Whole lemon sole 450g	32

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 *(vegan available on request)*

Caesar salad, gem, parmesan, croutons

Choice of:

Cumbrian chicken	16
King prawns	16

SIDES

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

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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