

Lunch



Nocellara olives | 4

TABLE

Selection of bread and butter | 4

Oysters – Lindisfarne rocks
3 or 6 | 12/24



STARTERS

Scottish cured salmon, sauerkraut, dill crème fraîche, rye bread	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
Creamed Paris brown mushroom and chestnut soup (v)	7.5
Spiced cauliflower fritters, pomegranate, soya yoghurt, sumac (vegan)	7.5
Gressingham duck and cranberry terrine, clementine chutney, parsley and buckwheat	8
Scallops, cauliflower, golden raisins, ras el hanout, crispy chicken skin	15
King prawn cocktail, Marie Rose	16

SALADS

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



MAINS

Longhorn beef burger, Montgomery Cheddar, maple bacon, tomato relish, onion rings, fries	17.5
Hay baked celeriac, parsley and spelt risotto, red wine (vegan)	16
Flat iron chicken, Tenderstem broccoli, kale pesto	18
Scottish salmon fishcake, poached egg, spinach, parsley sauce	16
Roast fillet of Peterhead cod, Jerusalem artichoke, apple, shitake mushrooms, hazelnut butter	19
Fillet of red deer, cauliflower, shallot, pickled walnuts, salsa verde	23
Potato gnocchi, roast iron bark pumpkin, sage crisps, candied hazelnut, goat's curd (v)	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. Our lamb comes from free range Scottish herds, and all our fish is from Brixham market.

Butcher's cut	23
Ribeye 250g	39
Chateaubriand 600g (for two to share)	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

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		

DESSERTS ALL 7.5

Lemon tart, raspberry sherbet, lemon crème fraîche	Pumpkin pie, vanilla cream, candied pecans, burnt apple purée
Chocolate and salted caramel délice, peanut brittle	---
Mango pavlova, pineapple syrup, coconut cream	British cheeseboard, chutney, crispbreads 10

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Please let our staff know if you have any allergies. 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

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