

# Dinner

## TABLE

Nocellara  
olives | 4

Sourdough bread, tomato  
and tarragon butter | 4

Oysters – Lindisfarne rocks  
3 or 6 | 12/24

## STARTERS

English heritage tomato salad, roast garlic  
focaccia, whipped tofu, sunflower seed pesto  
*(plant based)*

7.5

Aged beef tartare, confit egg yolk,  
shallots, potato crisps

13

Spiced spring onion and courgette fritters, mango  
chutney, pickled lime, coriander *(plant based)*

7.5

Scottish salmon tartare, caviar, smoked salmon,  
cucumber, crème fraîche

12

Chorizo and sweetcorn croquettes,  
piquillo peppers, paprika aioli

7.5

Seared yellowfin tuna, pineapple salsa,  
green chilli, pickled red onion, radish

13

Coal oven roast shell-on prawns, garlic and  
parsley butter, charred lemon

16



## MAINS

Miso roast cauliflower, kimchi slaw, peanuts  
*(plant based)*

15

Lamb rump, polenta, artichokes, green olive,  
Pecorino Romano, roasting juices

25

Roast fennel, broad bean and lemon risotto,  
mascarpone, Kalamata olives *(v)*

16

Peterhead cod, pink fir potatoes, mussels,  
courgette, broad beans, basil pistou

23

Longhorn double beef burger, Cheddar,  
smoked bacon, tomato relish, French fries

17.5

Pan fried fillet of seabass, baby squid,  
sea lettuce, heritage tomatoes

24

Roast chicken breast, Parmesan and truffle terrine,  
gem lettuce, peas, gretot onion, chicken jus

19.5



## COAL OVEN MAINS

*Prime cuts of beef, aged for 21-35 days  
and cooked in our 500°C coal oven*

Pork T-bone 300g 21

Rib eye 250g 39

Chateaubriand 600g *(for two to share)* 80

*Served with triple cooked chips or French fries  
and your choice of sauce*

### Sauces

CHOOSE ONE SAUCE TO ACCOMPANY YOUR MEAT

Béarnaise, Hodson's, peppercorn, truffle gravy

## SALADS

Feta, watermelon, couscous, grilled red onion,  
lamb's lettuce, olives *(v)* 15

Roast chicken Caesar, gem lettuce, egg,  
Parmesan, croutons 16

## SIDES

French fries 4

Triple cooked chips 4

Grilled hispi cabbage, fermented chilli, shallots 4

Runner beans, broad beans, peas, baby spinach 4

Rocket, radicchio, balsamic 4

Truffled polenta, Pecorino Romano 6

## DESSERTS ALL 7.5

Strawberry Eton mess, meringue, clotted  
cream ice cream, Pimm's jelly

Milk chocolate crèmeux, brownie, roast cherries,  
almond praline

Blueberry and lemon puff pastry slice, lemon cream,  
fresh blueberries

Pistachio cake, poached peach, raspberry pastille,  
candied pistachios, mint jelly *(plant based)*

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

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