

Lunch



Nocellara olives | 4

TABLE

Selection of bread and butter | 4

Oysters – Lindisfarne rocks
3 or 6 | 12/24



STARTERS

White onion and almond soup, saffron oil <i>(v)</i>	7.5
Chorizo and sweetcorn croquettes, piquillo peppers, paprika aioli	7.5
Spiced spring onion and courgette fritters, mango chutney, pickled lime, coriander <i>(plant based)</i>	7.5
Scottish salmon tartare, soy mirin, keta caviar, wasabi, avocado	11
Aged beef tartare, confit egg yolk, shallots, potato crisps	13
Tuna ceviche, coconut, lemongrass, red chilli, radish, lotus root, sesame	13
Brixham crab, brown crab mayonnaise, pickled watermelon, cucumber, sorrel	15

MAINS

Celeriac and caramelised onion Wellington, Savoy cabbage, celeriac and hazelnut sauce <i>(plant based)</i>	16
Baby artichoke and basil risotto, pine nuts, green olives <i>(v)</i>	16
Scottish salmon fishcake, spinach, poached egg, parsley sauce	16.5
Longhorn beef burger, Cheddar, smoked bacon, tomato relish, pickle, French fries	17.5
Roast chicken breast, sprouting broccoli, rocket pesto, charred lemon	19
Peterhead cod, new potatoes, cockles, sea vegetables, tarragon butter sauce	24
Whole oven roasted bream, watercress, green sauce	24

COAL OVEN MAINS

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

Butcher's cut	23
Rib eye 250g	39
Chateaubriand 600g <i>(for two to share)</i>	80

Sauces

CHOOSE ONE SAUCE TO ACCOMPANY YOUR MEAT
Béarnaise, Hodson's, peppercorn, truffle gravy

SIDES

Grilled Hispi cabbage, blue cheese	4	Triple cooked chips	4
Sprouting broccoli, garlic and chilli	4	Fries	4
Rocket, radicchio, balsamic	4	Dauphinoise potatoes	6

SALADS

Roast sweet potato, tabbouleh, pomegranate <i>(plant based)</i>	15	Roast chicken Caesar salad, gem, Parmesan, croutons	16
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DESSERTS ALL 7.5

Yorkshire rhubarb trifle, vanilla custard, whisky cream	Roasted banana tart, almonds, dark chocolate sorbet <i>(plant based)</i>
White chocolate cheesecake, raspberry, hibiscus sorbet	–
Gingerbread cake, orange, crème fraîche	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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