



AVIARY
ROOFTOP RESTAURANT & TERRACE BAR

Whispering Angel



AVIARY
ROOFTOP RESTAURANT & TERRACE BAR

IN PARTNERSHIP WITH

Whispering Angel

Château d'Esclans, a magical property, is situated in the heart of Provence, northeast of St.Tropez overlooking the Esclans Valley with the Mediterranean coast in the faint distance.

The vision of Sacha Lichine (Founder) with his acquisition of the Château in 2006 was to create the greatest rosés in the world igniting the "Rosé Renaissance".

This led to conceiving and crafting a world class rosé portfolio with the creation of Whispering Angel, Rock Angel and Garrus. A new generation of rosés characterized by elegance, depth, richness and complexity.



ROSÉ WINES

	175ML	250ML	BOTTLE
THE PALE BY SACHA LICHINE , IGP, Var <i>Pale pink, juicy and elegant, this rosé wine is a charming blend from the wider Provençal region in France</i>	13	17.5	48
WHISPERING ANGEL , Côtes de Provence <i>Whispering Angel is today's worldwide reference for Provence rosé. Highly approachable and enjoyable with a broad range of cuisine, it is a premium rosé that you can drink from mid-day to midnight.</i>	18.5	24.9	70
ROCK ANGEL , Côtes de Provence <i>This rosé bears a complex and structured taste profile, giving rosé overs a bigger and richer wine. If you like the minerality of a Sancerre, you will love this wine</i>	20.5	27.5	78
GARRUS , Côtes de Provence <i>Consistently judged the best rosé in the world. Garrus is raised 100% in French oak barrels and made from a single vineyard of nearly 100 year-old Grenache vines</i>	51	68	200
WHISPERING ANGEL , Côtes de Provence (<i>Magnum</i>)			130
WHISPERING ANGEL , Côtes de Provence (<i>Jeroboam</i>)			260



TERRACE FOOD MENU

CHARCUTERIE BOARD | 30

Tuscan prosciutto, salami Napoli, coppa, salsiccia sarda, pickled baby onions, sun-dried tomatoes, Nocellara olives

SEAFOOD TOWER | 150 (*pre-order only*)

Whole lobster, langoustine, prawns, Carlingford oysters, cockles, mussels shallot vinegar, mayonnaise, lemon, tabasco

AVIARY SHARING BOARD FOR 8 | 100

Tuscan prosciutto, salami Napoli, coppa, salsiccia sarda, baby onions, sun-dried tomatoes, Black Cow Cheddar, Cashed Blue, Tunworth, chutney, celery

Hummus & baba ghanoush, toasted pitta, Nocellara olives, smoked almonds

SMALL PLATES

Nocellara olives green & black 6	Teriyaki salmon 12
Anchovy olives 9	Three Jersey No.2 rock oysters, shallot vinegar, lemon 14
Smoked almonds 6	Salt & pepper chilli squid, sweet chilli sauce 15
Padrón peppers, Maldon sea salt 6	Tuna tataki, soy, ginger, radish & cucumber, wasabi 18
Sourdough & focaccia, salted butter 6	Scottish langoustines, mayonnaise, lemon 26
Triple cooked chips 6.5	Beef tartare, duck fat potato terrine, gherkins, Arenkha caviar, Sriracha mayo 17
French fries 6.5	
Chickpea dip, flatbread (<i>pb</i>) 7	
Zucchini fritti, aioli (<i>v</i>) 9.5	
Anchovy soldiers 9.5	

CLASSIC COCKTAILS



BLOODY MARY | 13.5
Ketel One vodka, house spice mix,
tomato juice

MARGARITA | 13.5
Cazcabel Blanco tequila,
Cointreau, lime juice

DARK AND STORMY | 13.5
Goslings Black Seal rum, Schweppes ginger beer,
lime juice, Angostura bitters

ESPRESSO MARTINI | 13.5
Ketel One vodka, Tia Maria, coffee

WHISKEY OLD FASHIONED | 13.5
Woodford Reserve Bourbon, Angostura bitters,
brown sugar

PASSION FRUIT MARTINI | 13.5
Ketel One vodka, passion fruit purée, vanilla
syrup, prosecco

CHAMPAGNE AND SPARKLING WINE



	Glass	Bottle
PROSECCO SUPERIORE, Della Vite, Italy NV		60
JOSEPH PERRIER, Cuvée Royale, France NV	16.5	85
NYETIMBER, Classic Cuvée, West Sussex, England NV	18	95
TAITTINGER, Brut Réserve, France NV		95
DRAPPIER, Carte d'Or, France NV		95
POL ROGER, Reserve, France NV		105
JOSEPH PERRIER, Cuvée Royale Rosé, France NV	19	110
NYETIMBER, Rosé, West Sussex, England NV		115
BOLLINGER, Special Cuvée, France NV	22	120
JACQUESSON, Cuvée 744, France		170
NYETIMBER, 1086 Prestige Cuvée, West Sussex, England		250
DOM PÉRIGNON, France		320

LARGE CHAMPAGNE

JOSEPH PERRIER, Cuvée Royale, France NV (<i>Magnum</i>)	170
DRAPPIER, Carte d'Or, France NV (<i>Magnum</i>)	200

All prices include VAT. A discretionary 12.5% service charge will be added 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

All prices include VAT. A discretionary 12.5% service charge will be added 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

WINE BY THE GLASS

125 ml measures available on request



WHITE

	175	250
MARSANNE/VERMENTINO, Joie de Vigne, France	10.5	14.2
RIOJA, Marques de Reinos, Spain	8.5	11.5
ALBARIÑO, SOBRE LÍAS, Casal Caeiro, Rías Baixas, Spain	14.3	19.2
PECORINO, VELLODORO, Umani Ronchi, Italy	13	17.5
SAUVIGNON BLANC, Hunter's, New Zealand	15	20.2
PICPOUL DE PINET, SAINT CLAIR, Beauvignac, France	12	16.2
CHARDONNAY, BRAMITO, Castello della Sala, Umbria, Italy	19.3	25.9
PINOT BIANCO, Quercus, Goriška Brda, Slovenia	11	14.9

RED

MALBEC, BODEGA LA FLOR, Pulenta, Mendoza, Argentina	13.8	18.5
GARNACHA, Dama D Roca, Paniza, Cariñena, Spain	8.5	11.5
PINOT NOIR, La La Land, Victoria, Australia	12	16.2
MONTEPULCIANO D'ABRUZZO, Umani Ronchi, Italy	11.3	15.2
PRIMITIVO, NÈPRICA, Tormaresca, Puglia, Italy	12.3	16.5
CHÂTEAU BEAUMONT, Haut-Médoc, France	21.5	27.2
SAINT-JOSEPH, LA SOURCE, Ferraton, France	20	26.9
MERLOT, Elgin Vintners, Elgin, South Africa	16.8	22.5

BEER & CIDER

ON TAP

	379ml
AMSTEL, Lager 4.1%	6.2
BIRRA MORETTI, Lager 4.6%	6.3

BOTTLES

HEINEKEN, Lager 5% (300ml)	6.5
HEINEKEN 0.0, 0% (300ml)	5.5
SOL, Lager 5% (300ml)	6.5
LUCKY SAINT, UNFILTERED Lager 0.5% (300ml)	6
OLD MOUT CIDER (500ml)	7
Strawberry and pomegranate 4%	
Kiwi and Lime 4%	
Summer Berries 4%	
Berries and Cherries 0%	6.5

SOFTS

Juice	3.2
Apple, orange, cranberry, pineapple or tomato	
Coca Cola/Diet Coke/Coke Zero (330ml)	4
Schweppes Tonic/Slimline Tonic (125ml)	3
Lemonade (125ml) /Ginger Ale (125ml) /Ginger Beer (200ml)	3
Schweppes Soda Water (200ml)	3
Red Bull/Sugar Free/Tropical/ Watermelon (250ml)	4.5

All prices include VAT. A discretionary 12.5% service charge will be added 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

All prices include VAT. A discretionary 12.5% service charge will be added 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