

AVIARY

DINNER MENU

5.30pm - 10.30pm

APERITIFS

Joseph Perrier
Champagne | 16.5
Cuvée Royale, France NV

Oyster Martini | 17
*Tanqueray gin or
Black Cow vodka,
oyster, lemon & lime*

Negroni | 14
*Tanqueray gin, Belsazar
red, Italian bitters*

Aviary Sky | 17
*Old J Spice & Havana Club
3 year old, Cointreau, Blue
Curaçao, pineapple & lime juice,
Champagne*

East Spritz | 17
*Gin Mare, fresh lime,
cucumber, mint, soda*

TABLE to share

Nocellara olives | 6
green & black
Anchovy olives | 9

Smoked almonds | 6
Padrón peppers,
Maldon sea salt | 6

Smoked cod's roe polenta
chips, sun dried tomatoes,
sage | 9.5

Anchovy soldiers | 9.5
Sourdough & focaccia,
salted butter | 6

OYSTERS

Delicious oysters sourced from the UK, Ireland
and the Channel Islands. Expect to see Jersey, Carlingford, Lindisfarne or Maldon
Please see specials slip for today's oysters

STARTERS

Tuna tataki, soy, ginger, radish & cucumber, wasabi 18
Salt & pepper chilli squid, sweet chilli sauce 15
Lobster cocktail crumpet 21
Beef tartare, duck fat potato terrine, gherkins,
Arenkha caviar, Sriracha mayo 17

House cured & smoked duck, orange, 18
pomegranate, radicchio, hazelnuts, sorrel
Salt baked heritage beets, cream cheese, 12.5
cashews, slaw *(pb)*
Goat's cheese, cherry tomatoes, walnuts, 14.5
tapenade, tahini dressing *(v)*

MAINS

Spring pea, broad bean & asparagus risotto, 19.5
mascarpone, chive oil *(v)* *(pb cheese available)*
King prawn & baby squid tagliolini, garlic, chilli 26
Scottish halibut, cockles, Jersey Royals, green & 45
yellow courgettes, caper & hazelnut brown butter
Market fish of the day - *see today's specials slip*
Roast chicken breast, chorizo, sweetcorn, 28
baby gem, marjoram & parsley oil, chicken jus

Pork belly, pickled vegetables, port & apple 29
purée, celeriac remoulade
Rack of Welsh lamb, globe artichoke, spring 42
onions, buttermilk, black garlic aioli, lamb jus
(lamb served medium rare)

STEAKS

*Prime cuts of British beef, aged for up to 45 days and
cooked in our 550°C cast iron Bertha oven
See today's specials slip*

SIDES 6.5

Broccoli, chilli & garlic
Grilled hispi cabbage, Cashel blue,
crispy shallots

Dauphinoise
potatoes | 8.5
French fries

Triple cooked chips
Béarnaise sauce | Peppercorn jus | 3.5
Shaved fennel & rocket salad, walnuts,
croutons, lemon dressing

DESSERTS 9.5

Red velvet cake, strawberry macaroon, vanilla ice cream, lemon balm
Roast banana tart, pecans, chocolate sorbet *(pb)*
Pistachio sponge, blueberries, white chocolate cream

ICE CREAMS 7.5
Vanilla | Pistachio | Chocolate

SORBETS 7.5 *(pb)*
Chocolate | Mint | Blueberry

CHEESEBOARD *For one 15 | For two 28*

Black Cow Cheddar; Cashel Blue; Tunworth, chutney, grapes, celery, crispbreads
(v) vegetarian (pb) plant based



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. Our fish is responsibly sourced from South Coast day boats and British fishing ports, wherever possible. Our prime cuts and fish on-the-bone are cooked over charcoal at temperatures of up to 550 degrees Celsius in our cast iron Bertha oven to ensure the best possible flavour compared to traditional cooking methods.



ROOFTOP RESTAURANT AND TERRACE BAR

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