

# AVIARY

## DINNER MENU

5.30pm - 10.30pm

### APERITIFS

Joseph Perrier Champagne | 16.5

Negroni | 14.2

Gin/Vodka Martini | 16.7

### TABLE to share

Nocellara olives | 6  
*green & black*  
Anchovy olives | 9

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

Tempura oysters, smoked  
paprika sauce, pickled celery  
three for 15, six for 29

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

### OYSTERS

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

### STARTERS

Tuna & seabass ceviche, mango, apple &  
red onion, tapioca cracker 16  
Salt & pepper chilli squid, sweet chilli sauce 15  
Scottish salmon tartare, dill, melon, lemon  
mascarpone, salmon roe, crostini 18  
White Park beef tartare, smoked egg yolk,  
truffle cream, garlic croutons, hazelnuts 17

Tempura artichoke hearts, spiced mayo,  
coriander cress *(pb)* 18  
Duck egg, rosti potatoes & Hollandaise on toasted  
brioche, pistachio, sorrel 16.5  
Fried burrata, confit cherry tomatoes, orange,  
capers, rocket pesto, walnuts, basil *(v)* 19

### MAINS

Spring pea, broad bean & asparagus risotto,  
mascarpone, chive oil *(v) (pb cheese available)* 19.5  
Peterhead cod, piperade, courgettes, parsnip  
purée, chive butter sauce, trout roe 36  
Market fish of the day - *see today's specials slip*  
Lobster & crayfish tagliolini, garlic, parsley & chilli,  
cherry tomatoes, brandy sauce 28  
Free range chicken breast, onion bhaji, spiced  
tomato chutney, turmeric cauliflower purée,  
peanuts, chilli, chicken sauce 28

Spring lamb, sweetbreads, crushed baby  
potatoes, minted green beans, lamb jus 38  
Wild Suffolk venison fillet, foraged mushrooms,  
celeriac & truffle terrine, kale, game jus 45

### STEAKS

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

### SIDES 6.5

Courgettes, runner beans,  
peas & Cashel blue  
Sweet cabbage, herb yoghurt,  
chilli oil, almonds

New potatoes, herb butter  
Classic potato salad, dill

Rosemary triple cooked chips 7.5  
French fries  
Mixed leaf & raddichio salad,  
balsamic dressing

### DESSERTS 9.5

Summer berry Eton mess, lime meringue, Prosecco jelly  
Coconut pannacotta, mango & chilli salsa, lemongrass crumble *(pb)*  
Iced vanilla parfait, grilled pineapple, vanilla whipped cream, rum chocolate sauce  
Black Forest chocolate mousse, brownie, cherry sorbet

#### ICE CREAMS 7.5

Summer fruits | Chocolate | Vanilla

#### SORBETS 7.5 *(pb)*

Cherry | Watermelon | Passion fruit

**CHEESEBOARD** For one 15 | For two 28 **Black Cow Cheddar; Cashel Blue; Tunworth;** *chutney, grapes, celery, crispbreads*  
*(v) vegetarian (pb) plant based*

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies and for full allergen information please ask or go to [aviarylondon.com](http://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. 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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