

AVIARY

TABLE

Smoked almonds | 5
Nocellara olives | 5

Padrón peppers,
Maldon sea salt | 5

Hummus, harissa roasted
chickpeas, grilled pitta | 7

STARTERS

Cauliflower soup, curry oil, smoked almond dukkah <i>(pb)</i>	9	Szechuan crusted yellowfin tuna, pickled mooli, soy and lime dressing	16
Tenderstem broccoli, rose harissa yoghurt, shaved fennel and orange salad <i>(pb)</i>	9.5	Pan fried king scallops, bacon jam, celeriac and apple remoulade	18
Burrata, marinated roasted peppers, pine nut pangrattato, balsamic vinegar <i>(v)</i>	16	Ham hock, chicken and pistachio terrine, saffron aioli, sourdough	11
Scottish salmon ceviche, avocado, nahm jim dressing	12	Beef carpaccio, pickled brown beech mushrooms, black garlic mayonnaise, hazelnuts	14

OYSTERS AND BERTHA OVEN STEAKS

Please see our specials slip for today's oysters and steaks

Delicious oysters sourced from the UK, Ireland
and the Channel Islands. Expect to see Jersey,
Carlingford, Lindisfarne or Maldon.

Prime cuts of British beef, aged for
up to 45 days and cooked in our 550°C
cast iron Bertha oven.

MAINS

Spiced sweet potato, toasted barley, kale, pickled red cabbage, balsamic maple dressing <i>(pb)</i>	18	Grilled whole or half Native lobster, watercress, triple cooked chips, garlic and parsley butter	40/70
Roast aubergine, white bean purée, toasted barley, shallots, tamarind sauce <i>(pb)</i>	20	Double British beef burger, smoked bacon, Cheddar, house sauce, pickles, French fries	20
Truffle and ricotta tortelloni, wild mushrooms, black cabbage, vegetarian Parmesan <i>(v)</i>	25	Roast cornfed chicken breast, truffle and Parmesan terrine, shiitake mushrooms, chicken jus	24
Pan roasted Atlantic cod, charred and puréed cauliflower, pickled golden raisins, Noilly Prat cream	26	Slow braised beef cheeks, celeriac mash, curly kale, red wine jus	26
Lemon sole meunière	40	350g bone-in 35 day aged rib-eye, triple cooked chips, Béarnaise sauce, peppercorn jus	55

SIDES 5

Fries
Triple cooked chips
New potatoes, mint and
shallot butter

Avocado, chive and baby gem
Tomato and shallot salad
Buttered spring greens

Tenderstem broccoli, chilli and garlic
Truffled mac and cheese,
crispy shallots

DESSERTS 8.5

Granny Smith apple mousse, blackberries, crème anglaise, crumble
Plum sundae, almond cake and brittle, sherry cream, yellow plum sorbet
Dark chocolate ganache, clementine, cranberry, chocolate crumbs *(pb)*
Sticky toffee pudding, Calvados ice cream, burnt apple purée, oat crumble

Selection of ice creams and sorbets

ICE CREAMS 6.5
Vanilla | Chocolate | Rum and raisin

SORBETS 6.5 *(pb)*
Raspberry | Green apple | Passion fruit

BRITISH CHEESEBOARD

For one 12 | For two 22

Black Cow Cheddar (hard, cow's, pasteurised);
Cashel Blue (blue, cow's, pasteurised);
Tunworth (soft, cow's, pasteurised)
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 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. 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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