

# AVIARY

## Aperitifs

Gin/Vodka Martini | 13.6/14.1  
*Tanqueray/Ketel One, Vermouth,  
olives, lemon twist/onion*

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

Joseph Perrier | 16  
*Cuvée Royale, France NV*

## TABLE

Smoked almonds | 6  
Nocellara olives | 6

Padrón peppers,  
Maldon sea salt | 6

Chickpea dip, harissa roasted  
chickpeas, grilled flatbread | 7

## STARTERS

Roast aubergine, cherry tomatoes unami, ricotta <i>(v)</i>	14	Gin wood pigeon, veal sweetbreads broad beans, game jus	22
Beef tartare, miso meringue, peas, radish	15	Charred Cornish mackerel, sweet and sour artichoke, aioli	16
Rabbit, apricot, goji and pistachio terrine, prosciutto, umeboshi, pan brioche	18	Seared tuna, marinated egg yolk, cucumber and olive tapenade	20

## 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

Courgette tortellini, shaved truffle, roast radicchio, horseradish <i>(v)</i>	25	Welsh lamb, sautéed wild mushrooms, ramsons, kohlrabi purée, lamb jus	38
Wild Cornish turbot, butter sauce, sesame asparagus	40	35 day aged 350g rib-eye steak on-the-bone, triple cooked chips, watercress, Béarnaise sauce, peppercorn jus	65
Braised Middle White pork cheeks, monk's beard, glazed spring onions	26		

## SIDES

Kale, soft egg, anchovy, peas,  
balsamic 6

Pan roasted red chicory,  
chilli 6

Tomato carpaccio, red pepper,  
anchovy bread, marinated egg yolk 6

Radish, almond and chervil salad,  
balsamic sherry vinegar 6

New potatoes, mint, shallot butter 5

French fries 5

Triple cooked chips 6

Rosemary chips 5

## DESSERTS 8.5

Sticky toffee pudding, popcorn, muu  
Strawberry, marshmallow, meringue

Coconut, mango, cotton candy *(pb.)*  
Beignet, Turkish delight, pistachio

## *Selection of ice creams and sorbets*

ICE CREAMS 6.5  
Vanilla | Pistachio | Strawberry

SORBETS 6.5 *(pb.)*  
Raspberry | Lemon | Chocolate

## CHEESEBOARD

*For one 15 | For two 28*

**Black Cow Cheddar** (hard, cow's, pasteurised); **Cashel Blue** (blue, cow's, pasteurised);  
**Taleggio** (semi 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](http://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

10th Floor Montcalm Royal London House Hotel, 22-25 Finsbury Square London EC2A 1 DX  
020 3873 4060 | [www.aviarylondon.com](http://www.aviarylondon.com)

 /AviaryLDN

 @AviaryLDN

 @AviaryLDN