

AVIARY

Aperitifs

Joseph Perrier
Champagne | 16.5
Cuvée Royale, France NV

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

Negroni | 13.5
*Tanqueray gin, Belsazar
red, Italian bitters*

Aviary Sky | 17
*Old J Spice and
Havana Club 3 years rum,
Cointreau, Blue Curaçao,
pineapple and lime juice,
Champagne*

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

TABLE

Nocellara olives | 6
Smoked almonds | 6

Padrón peppers,
Maldon sea salt | 6

Chickpea dip, harissa roasted
chickpeas, grilled flatbread | 7

STARTERS

Truffle burrata, English heritage tomatoes, pane carasau <i>(v)</i>	18.5	Poussin breast, lollipop leg, chicken skin, feta mousse, Calvados apple, chicken jus	18
Beef tartare, whipped hen's yolk, mustard, grissini	15	Clam linguine, peas, cucumber and mint	16
Rabbit, pistachio and goji berry terrine, prosciutto, apricot compote, 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 tortelloni, shaved truffle, roast radicchio, horseradish <i>(v)</i>	25	Wild Cornish turbot on-the-bone, butter sauce, sesame asparagus	38
Braised Middle White pork cheeks, spinach, glazed spring onions	26	Grilled Madagascan red prawns, cherry tomatoes, onion and basil, vinaigrette, new potatoes, aioli	45
Welsh lamb, sautéed wild mushrooms, ramsons, kohlrabi purée, lamb jus	38		

SIDES

Kale, 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
Thick cut 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 | Chocolate

SORBETS 6.5 *(pb)*
Raspberry | Lemon | Mango

CHEESEBOARD

For one 15 | For two 28

Black Cow Cheddar (hard, cow's); **Cashel Blue** (blue, cow's);
Taleggio (semi soft, cow's); *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 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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