

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 | 14
*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, piquillo peppers,
grilled flatbread | 7

Anchovy toast | 14

STARTERS

Roast heritage beetroots, butternut squash, pickled blackberries, toasted almonds, smoked bean curd <i>(pb)</i>	12.5	White Park aged beef tartare, cured egg yolk, anchovy toast	18
Burrata, aubergine, piquillo peppers, focaccia crumb, toasted pumpkin seeds <i>(v)</i>	17.5	Octopus carpaccio, red pepper, chicory, smoked chilli dressing, ciabatta toast	16
Duck and guinea fowl terrine, pickled vegetables, dill aioli	15	Tempura king prawns, prawn cocktail sauce, truffle and artichoke pesto	18

OYSTERS AND 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

Sun dried tomato, Taleggio and pickled walnut risotto <i>(v) (pb cheese available)</i>	19	Welsh lamb rump, wild mushrooms, grilled artichokes, salsify purée, Pecorino cheese, roasting juices <i>(lamb served medium rare)</i>	40
Yorkshire partridge, pan fried Parmesan polenta, rainbow chard, chestnut purée, game jus	26	Crab rigatoni, preserved lemon, nasturtium, roast garlic chips	26
Suffolk pork belly, black pudding, potato terrine, quince, Savoy cabbage, roast baby leeks, grain mustard jus	28	Cornish halibut, mussels, saffron bouillabaisse, carrot, samphire	38

SIDES 6.5

Broccoli, chilli and garlic

Cavolo nero, chickpeas,
piquillo peppers

Roast Pink Fir potatoes,
garlic and dill butter

French fries

Hand cut chips

Mixed leaf salad,
agave dressing

DESSERTS 9.5

Hazelnut cream, coffee sponge, anise meringue, chocolate crumble, dulce de leche
Sticky toffee pudding, crème fraîche ice cream, crystallised walnut, sweet red pepper
Guinness chocolate cake, sesame crumble, carrot and vanilla, sesame ice cream
Roast pear, salted caramel, candied pecans, blueberry sorbet, citrus crumble *(pb)*

Selection of ice creams and sorbets

ICE CREAMS 7.5

Vanilla | Sesame | Dark chocolate

SORBETS 7.5 *(pb)*

Raspberry | Lemon | Blueberry

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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