

# AVIARY

## Aperitifs

Joseph Perrier  
Champagne | 16.5  
*Cuvée Royale, France NV*

Mulled Cider | 13  
*Monkey 47 gin, strawberry,  
apple and cherry cider,  
cognac, spices*

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

Mulled Wine | 13  
*Monkey 47 gin, red wine,  
cognac, spices*

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

Jerusalem artichoke soup, tarragon truffle crouton <i>(pb)</i>	9.5	Gin poached salmon, potatoes, dill, crème fraîche, salmon caviar, rye	16
Goats cheese, sage, hazelnut, chicory <i>(v)</i>	12		
Duck and guinea fowl terrine, spiced cranberry chutney, sourdough	16	Tempura king prawns, prawn cocktail sauce, truffle and artichoke pesto	18
White Park aged beef tartare, cured egg yolk, anchovy toast	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

Pumpkin and artichoke risotto, Stracciatella, saffron <i>(v) (pb cheese available)</i>	19	Suffolk pork belly, black pudding, potato terrine, quince, Savoy cabbage, baby leeks, grain mustard jus	28
Crab rigatoni, preserved lemon, nasturtium, garlic chips	26	Roast Norfolk bronze turkey, chestnut, sage and onion stuffing, pigs in blankets, sourdough bread sauce, cranberry sauce and gravy	35
Atlantic cod, butternut squash, turnip, candied chilli pepper	26		
Braised beef cheeks, cavolo nero, cauliflower potato mash, creamed leeks, braising juices	28	Welsh lamb rump, wild mushrooms, artichokes, salsify purée, Pecorino, roasting juices <i>(lamb served medium rare)</i>	40

## SIDES 6.5

Broccoli, chilli and garlic

Cavolo nero, chickpeas,  
piquillo peppers

Roast Pink Fir potatoes,  
garlic and dill butter

Cauliflower potato mash

French fries

Triple cooked hand cut chips | 7.5

Mixed leaf salad, agave dressing

## DESSERTS 9.5

Traditional Christmas pudding, Cognac and orange butter, custard

Sticky toffee pudding, crème fraîche ice cream, crystalised walnuts, 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, Cashel Blue, Taleggio;** *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](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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