

# AVIARY

## TABLE

Smoked almonds 4

Nocellara olives 4

Hummus, sesame,  
grilled pitta 6

## STARTERS

Beetroot, walnuts, chicory, whipped cream cheese, blackberries <i>(pb)</i>	8.5	Steak tartare, confit egg yolk, Long Clawson Stilton, pickled walnuts, beef dripping croutons	14
Burrata, romano peppers, black olive pangrattato, balsamic, hazelnuts <i>(v)</i>	14	Scottish salmon tartare, smoked salmon, cucumber, fennel sourdough cracker, crème fraîche, dill	13
Chorizo and sweetcorn croquettes, piquillo peppers, paprika aioli	8.5	Szechuan crusted seared tuna, pickled daikon, sesame, wasabi mayonnaise	14
Coronation guinea fowl terrine, sultanas, almonds, mint yoghurt, burnt onion	12		

## OYSTERS AND COAL OVEN STEAKS

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

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

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

## MAINS

Roast ironbark pumpkin and wild rice 'Wellington', balsamic roast red onion, rainbow chard, smoked pumpkin seed pesto <i>(pb)</i>	16	Longhorn double beef burger, Cheddar, smoked bacon, tomato relish, French fries	17.5
Potato terrine, Westcombe rarebit, Roscoff onions, cavolo nero, caramlised onion purée <i>(v)</i>	17	Roast chicken breast, braised leg croquette, roast celeriac, shiitake mushrooms, cavolo nero, chicken jus	19.5
Roast chicken Caesar, gem lettuce, egg, Parmesan, croutons	16	Steak frites, peppercorn sauce	19.5
Smoked haddock fishcake, curried sweetcorn chowder, samphire, poached hen's egg	17	Cider braised pork belly, Savoy cabbage, gherkin ketchup, potato terrine, pork jus	24
Pan fried fillet of Golden bream, tarragon crushed potatoes, baby leeks, sea herbs, mussel sauce	26		



## SIDES 4

Grilled hispi cabbage, sesame, chilli, shallots

Roast courgettes and Tunworth cheese

Rocket, radicchio and balsamic salad

New potatoes, herb butter

Hand cut chips  
French fries

## DESSERTS 7.5

Sticky toffee pudding, Calvados ice cream, burnt apple purée, oat crumble  
Vanilla rice pudding, plum compote, white chocolate rice crispies, yellow plum sorbet  
Gingerbread spiced panna cotta, poached pear, blackberries, biscuit  
Dark chocolate cheesecake, clementine, cranberries, chocolate soil *(pb)*

*Selection of ice creams and sorbets*

ICE CREAMS 6

Calvados, vanilla or chocolate

SORBETS 6 *(pb)*

Green apple, yellow plum or raspberry

*(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 live charcoal at temperatures of up to 550 degrees Celsius in our cast iron Bertha coal 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)

