

AVIARY

TABLE

Smoked almonds | 4.5
Nocellara olives | 5
Padrón peppers | 5

Hummus, harissa roasted
chickpeas, grilled pitta | 7

Crispy chicken skin, bacon jam,
rosemary mascarpone | 7.5

STARTERS

Crispy romanesco cauliflower, rose harissa yoghurt, 7.5
shaved fennel and orange salad *(pb)*

Salt baked heritage carrots, whipped goat's curd, 8
carrot vinaigrette, rye crumb *(v)*

Burrata, grilled radicchio, roast figs, hazelnuts *(v)* 16

Chorizo and sweetcorn croquettes, 8.5
piquillo peppers, paprika aioli

Chicken and smoked ham terrine, apple mustard 12
chutney, baby gem, sourdough crisp

Steak tartare, sourdough and onion crumble, 16
Montgomery's Cheddar custard, pickled walnut,
beef fat croutons

Torched mackerel loin, potted belly, cucumber, 15
rapeseed mayonnaise, seaweed, nasturtium

OYSTERS AND COAL 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'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

Spiced sweet potato, toasted barley, 16
kale and pickled red cabbage salad,
balsamic maple dressing *(pb)*

King oyster mushroom, glazed celeriac, 22
mushroom duxelle, miso aubergine purée,
stem broccoli, ginger and soy dressing *(pb)*

Salmon and prawn fishcake, green beans 19.5
and confit potatoes, tarragon sauce,
poached hen's egg

Cornish sea bream, braised fennel, charred leeks, 26
sea herbs, fish cream sauce, dill oil

Lobster and king prawn saffron risotto 45

Double British beef burger, smoked bacon, 19.5
Cheddar, tomato relish, brioche bun, French fries

'Steak frites', watercress, peppercorn sauce 27

Roast free range chicken breast and boudin, herb 24
breadcrumbs, crushed new potatoes, buttered
peas, smoked garlic purée, chicken jus

SIDES 5

Grilled hispi cabbage, sesame,
chilli, shallots
Baked onion squash, braised leeks,
toasted pumpkin seeds

Chicory and lamb's leaf salad, maple
and balsamic dressing, rye crumb
Roast new potatoes,
lemon herb dressing

Hand cut chips,
rosemary salt
French fries



DESSERTS 8.5

Plum sundae, almond cake and brittle, sherry cream, yellow plum sorbet

Granny Smith apple mousse, blackcurrants, crème anglaise, crumble

Dark chocolate panna cotta, pickled blackberries, chocolate crumb, blackberry sorbet *(pb)*

Sticky toffee pudding, caramel poached quince, vanilla cream, quince purée, oat granola

Selection of ice creams and sorbets

ICE CREAMS 6.5

Dark chocolate *(pb)* | Malt | White chocolate | Vanilla

SORBETS 6.5 *(pb)*

Blackberry | Yellow plum | Green apple

BRITISH CHEESEBOARD

For one 12 | For two 22

Black Cow Cheddar (hard, cows, pasteurised);
Colston Basset Stilton (blue, cows, pasteurised, organic);
Tunworth (soft, cows, pasteurised)
Quince paste, chutney, celery, grapes and crackers

(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



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

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