

AVIARY

TABLE

Nocellara
olives | 4

Today's bread,
burnt onion butter | 4

Oysters – Lindisfarne rocks
3 for 11.5, 6 for 22, or 12 for 42

STARTERS

Spiced butternut squash soup, coriander, coconut yoghurt <i>(pb)</i>	6.5	Steak tartare, confit egg yolk, blue cheese, pickled walnuts, beef dripping crisps	14
Spring onion and courgette fritters, mango chutney, pickled lime <i>(pb)</i>	7.5	Scottish salmon tartare, salmon caviar, cucumber relish	12
Crispy duck egg, celeriac remoulade, truffle mayonnaise, wild rice, hazelnuts <i>(v)</i>	7.5	Seared tuna, avocado, pickled mooli, Japanese seven spice, pink grapefruit ponzu	14
Terrine of guinea fowl, pigeon and black pudding, 'boozy prunes', black pepper salad cream	9.5	Coal oven roast shell-on red prawns, garlic and parsley butter, lemon	16



MAINS

Wild mushroom and chestnut Wellington, hay baked parsnip, Savoy cabbage, mushroom jus <i>(pb)</i>	16	Duck breast, grilled duck hearts, ginger and carrot purée, bok choy, soy duck sauce	25
Jerusalem artichoke risotto, goat's curd, sunflower seeds, burnt onion <i>(v)</i>	17	Salt cod and fennel fishcake, langoustine bisque, charred leeks	17
Longhorn double beef burger, Cheddar, smoked bacon, tomato relish, French fries	17.5	North Atlantic cod, mussels, broccoli purée, almonds, Noilly Prat cream	24
Steak frites, peppercorn sauce	19.5	Pan fried Brixham sea bream, king scallop, crispy Parma ham, roast cauliflower, caper beurre noisette	25
Roast chicken, black garlic purée, Jerusalem artichoke, cavolo nero, beech mushroom, roasting juices	19.5		

COAL OVEN MAINS

Prime cuts of beef, aged for 21-35 days and cooked in our 500°C coal oven

350g Veal neck chop <i>(on the bone)</i>	24
250g Ribeye	35
225g Fillet	45
600g Chateaubriand <i>(for two to share)</i>	80

All served with watercress and a choice of sauce

Sauces

Peppercorn, Béarnaise, red wine jus, blue cheese, Hodson's

SALADS

Salt baked sweet potato, Yorkshire fettle and wild rice, baby spinach, toasted seeds <i>(v)</i> <i>Plant based option available with whipped tofu</i>	16
Roast chicken Caesar, gem lettuce, egg, Parmesan, croutons	16

SIDES

Grilled hispi cabbage, chilli, shallots	4
Honey glazed heritage carrots	4
Rocket, radicchio, balsamic	4
Truffled polenta, Pecorino Romano	6
Triple cooked chips	4
French fries	4

DESSERTS ALL 7.5

Chocolate panna cotta, blackberries, blackberry sorbet, meringue <i>(pb)</i>	Sticky toffee pudding, caramelised apple, marshmallow, salted caramel ice cream
Roast plum, almond crumble, almond ice cream	
Honey cheesecake, milk sorbet, honey madeleine	British cheeseboard, chutney, crispbreads 10

(pb) plant based (v) vegetarian

Caution, all feathered game dishes may contain shot. All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Please let our staff know if you have any allergies. 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 for example, White Park cattle from Dorset and Longhorn cows from the Lake District. Our fish is responsibly sourced from south coast dayboats 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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