

Dinner

TABLE

Nocellara
olives | 4

Selection of bread
and butter | 4

Oysters – Lindisfarne rocks
3 or 6 | 12/24

STARTERS

Scottish cured salmon, sauerkraut, dill crème fraîche, rye bread	11	Creamed Paris brown mushroom and chestnut soup <i>(v)</i>	7.5
Seared yellowfin tuna loin, ginger and lime dressing, daikon radish	13	Spiced cauliflower fritters, pomegranate, soya yoghurt, sumac <i>(vegan)</i>	7.5
Aged beef tartare, confit egg yolk, shallots, potato crisps	13	Gressingham duck and cranberry terrine, clementine chutney, parsley and buckwheat	8
Ham hock croquettes, piccalilli, watercress	7.5	Scallops, cauliflower, golden raisins, ras el hanout, crispy chicken skin	15
		King prawn cocktail, Marie Rose	16

MAINS

Longhorn beef burger, Montgomery Cheddar, maple bacon, tomato relish, onion rings, fries	17.5	Roast fillet of Peterhead cod, Jerusalem artichoke, apple, shitake mushrooms, hazelnut butter	19
Hay baked celeriac, parsley and spelt risotto, red wine <i>(vegan)</i>	16	Fillet of red deer, cauliflower, shallot, pickled walnuts, salsa verde	23
Chicken breast, confit thigh, potato terrine, trompettes, baby turnips, chicken jus	19	Potato gnocchi, roast iron bark pumpkin, sage crisps, candied hazelnut, goat's curd <i>(v)</i>	16
Pan fried sea bream fillet, squid bolognese, parsnip spaghetti, parsley	21	Slow braised Longhorn short rib of beef, horseradish sauce, fondant potato, salt baked beetroot, bone marrow jus	27

COAL OVEN MAINS

'Prime cuts and bone-in wild fish'

All our beef is Cumbrian native breed and aged for 28 days or more. Our lamb comes from free range Scottish herds, and all our fish is from Brixham market.

Butcher's cut	23
Ribeye 250g	39
Chateaubriand 600g <i>(for two to share)</i>	80
Whole lemon sole 450g	32

Sauces

CHOOSE ONE SAUCE TO ACCOMPANY YOUR MEAT OR FISH

Béarnaise, Hodson's, peppercorn, truffle gravy
miso hollandaise, green sauce, herb butter

SALADS

Balsamic roast beetroot, goat's curd, wild rice salad, baby spinach, toasted seeds <i>(vegan available on request)</i>	15
Caesar salad, gem, parmesan, croutons	
<i>Choice of:</i>	
Cumbrian chicken	16
King prawns	16

SIDES

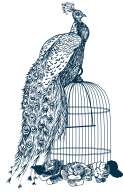
Triple cooked chips	4
French fries	4
Dauphinoise potatoes	6
Turnips, carrots and parsnips	4
Cavolo nero	4
Mixed baby leaf salad, vinaigrette	4

DESSERTS ALL 7.5

Lemon tart, raspberry sherbet, lemon crème fraîche
Chocolate and salted caramel délice, peanut brittle
Mango pavlova, pineapple syrup, coconut cream

Pumpkin pie, vanilla cream, candied pecans,
burnt apple purée

British cheeseboard, chutney, crispbreads 10



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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