

AVIARY

TABLE

Smoked almonds | 4
Nocellara olives | 4

Padrón peppers | 4

Hummus, harissa roasted
chickpeas, grilled pitta | 6

STARTERS

Spiced tenderstem broccoli fritters, almond dukkha, pomegranate, green yoghurt dressing <i>(pb)</i>	7.5	Smoked ham hock and Cheddar terrine, spiced tomato chutney, beer pickled onions, sourdough crisps	12
Coal oven roast courgettes, goat's cheese mousse, quinoa, harissa and sun-dried tomato dressing <i>(v)</i>	7.5	Steak tartare, confit egg yolk, crispy shallots, horseradish cream, beef dripping croutons	14
Burrata, English heritage tomatoes, black olive tapenade, pickled shallot, focaccia <i>(v)</i>	14	Szechuan crusted seared tuna, radish and daikon salad, ginger and lime dressing	14
Chorizo and sweetcorn croquettes, piquillo peppers, paprika aioli	8.5	Grilled shell-on Atlantic red prawns, garlic butter, charred lemon	17

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

Chargrilled aubergine, caponata, baby artichoke, confit tomato, pine nuts, rocket pesto <i>(pb)</i>	16	Pan fried fillet of Scottish salmon, mussel broth, baby courgettes, broad beans, basil pistou	26
Honey and lemon thyme baked feta, chickpea and bulgur wheat tabbouleh, baby spinach, grilled red onion, pickled watermelon <i>(v)</i> <i>(pb feta available)</i>	17	Double British beef burger, smoked bacon, Cheddar, tomato relish, brioche bun, French fries	18.5
Herb marinated chicken Caesar salad, gem lettuce, Parmesan, hen's egg, sourdough croutons	17	'Steak frites', watercress, peppercorn sauce	22
Smoked haddock fishcake, spinach, tartare cream, poached hen's egg, crispy capers	17.5	Roast free range chicken breast, braised leg croquette, charred corn, brown beech mushrooms, spring onion, chicken jus	22
Roast Cornish seabass, salt and pepper crispy squid, bok choy, tenderstem broccoli, chilli, sesame and soy dressing	24	Miso glazed rolled pork belly, roast shiitake mushrooms, edamame bean purée, peas, pickled jalapeño, pork jus	24

SIDES 4

Grilled hispi cabbage, sesame, chilli, shallots

Broccoli, peas and courgettes, herb vinaigrette

Rocket, pecorino and walnut salad

Thyme and garlic roast new potatoes

Hand cut chips, rosemary salt French Fries



DESSERTS 7.5

Tropical fruit sundae, pineapple, coconut and passion fruit syllabub, mango sorbet *(pb)*
Strawberry Eton mess, Pimm's jelly, clotted cream ice cream
Chocolate delice, peanut brittle, chocolate soil, raspberry sorbet
Sticky toffee pudding, salted caramel, Granny Smith, candied pecans, malt ice cream

Selection of ice creams and sorbets

ICE CREAMS 6

Chocolate | Malt | Clotted Cream | Vanilla

SORBETS 6

(pb) Green Apple | Raspberry | Mango

BRITISH CHEESEBOARD

For one 10 | For two 20

Quince paste, chutney, celery, grapes and crackers

Black Cow Cheddar (hard, cows); Cropwell Bishop Stilton (blue, cows) Waterloo (soft, cows)

(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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