

Dinner

TABLE

Nocellara
olives | 4

Sourdough bread, tomato
and tarragon butter | 4

Oysters – Lindisfarne rocks
3 or 6 | 12/24

STARTERS

English heritage tomato salad, roast garlic focaccia, whipped tofu, sunflower seed pesto (<i>plant based</i>)	7.5	Aged beef tartare, confit egg yolk, shallots, potato crisps	13
Spiced spring onion and courgette fritters, mango chutney, pickled lime, coriander (<i>plant based</i>)	7.5	Scottish salmon tartare, caviar, smoked salmon, cucumber, crème fraîche	12
Chorizo and sweetcorn croquettes, piquillo peppers, paprika aioli	7.5	Seared yellowfin tuna, pineapple salsa, green chilli, pickled red onion, radish	13
		Coal oven roast shell-on prawns, garlic and parsley butter, charred lemon	16



MAINS

Miso roast cauliflower, kimchi slaw, peanuts (<i>plant based</i>)	15	Lamb rump, polenta, artichokes, green olive, Pecorino Romano, roasting juices	25
Roast fennel, broad bean and lemon risotto, mascarpone, Kalamata olives (<i>v</i>)	16	Peterhead cod, pink fir potatoes, mussels, courgette, broad beans, basil pistou	23
Longhorn double beef burger, Cheddar, smoked bacon, tomato relish, French fries	17.5	Pan fried fillet of seabass, baby squid, sea lettuce, heritage tomatoes	24
Roast chicken breast, Parmesan and truffle terrine, gem lettuce, peas, grelot onion, chicken jus	19.5		



COAL OVEN MAINS

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

Pork T-bone 300g	21
Rib eye 250g	39
Chateaubriand 600g (<i>for two to share</i>)	80

*Served with triple cooked chips or French fries
and your choice of sauce*

Sauces

CHOOSE ONE SAUCE TO ACCOMPANY YOUR MEAT

Béarnaise, Hodson's, peppercorn, truffle gravy

SALADS

Feta, watermelon, couscous, grilled red onion, lamb's lettuce, olives (<i>v</i>)	15
Roast chicken Caesar, gem lettuce, egg, Parmesan, croutons	16

SIDES

French fries	4
Triple cooked chips	4
Grilled hispi cabbage, fermented chilli, shallots	4
Runner beans, broad beans, peas, baby spinach	4
Rocket, radicchio, balsamic	4
Truffled polenta, Pecorino Romano	6

DESSERTS ALL 7.5

Strawberry Eton mess, meringue, clotted cream ice cream, Pimm's jelly

Milk chocolate crèmeux, brownie, roast cherries, almond praline

Blueberry and lemon puff pastry slice, lemon cream, fresh blueberries

Pistachio cake, poached peach, raspberry pastille, candied pistachios, mint jelly (*plant based*)

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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