

AVIARY

TABLE

Smoked almonds 4

Nocellara olives 4

Hummus, sesame,
grilled pitta 6

STARTERS

Truffle and mushroom arancini, tarragon mayonnaise <i>(pb)</i>	8	Steak tartare, confit egg yolk, Long Clawson stilton, pickled walnuts, beef dripping croutons	14
Heritage tomato salad, miso cream cheese, pine nuts, rocket pesto <i>(pb)</i>	8.5	Scottish salmon tartare, caviar, smoked salmon, cucumber relish	13
Chorizo and sweetcorn croquette, piquillo peppers, paprika aioli	7.5	Szechuan crusted seared tuna, pickled daikon, sesame, wasabi mayonnaise, purple shiso	14
Smoked ham hock and cheddar terrine, spiced tomato chutney, beer pickled onions, sourdough crisps	10.5		



MAINS

Spring Risotto, sunflower seeds, basil oil <i>(pb)</i>	16	Longhorn double beef burger, Cheddar, smoked bacon, tomato relish, French fries	17.5
Risotto primavera, Goats cheese, sunflower seeds, basil oil	16	Roast chicken breast, chickpeas, piquillo peppers, rose harissa aioli	19
Roast chicken Caesar, gem lettuce, egg, Parmesan, croutons	16	Steak frites, peppercorn sauce	19.5
Loch Duart salmon fishcake, fennel and samphire salad, pea velouté, poached egg	17	Duck breast, grilled duck hearts, carrot, and ginger purée, bok choy, soy duck sauce	24
Fillet of seabream, olive oil crushed potatoes, swiss chard, salsa verde	20		

SIDES 4

Grilled hispi cabbage, sesame, chilli, shallots
Roast courgette and Tunworth cheese
New season potatoes, herb butter
Rocket, radicchio and balsamic salad
French fries



DESSERTS 7.5

Dark chocolate delice, peanut brittle, raspberry sorbet

Sticky toffee 'Sundae', salt caramel foam, crystallised pecans, sherry cream, Granny Smith sorbet

Spiced and char-grilled pineapple, rum sponge, coconut crumble, passion fruit sorbet *(pb)*

Selection of ice creams and sorbets

ICE CREAMS 6

Vanilla, Salted caramel or Chocolate

SORBET 6 *(pb)*

Green apple, Passion fruit or Raspberry

(pb) plant based

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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