

# AVIARY

## TABLE

Smoked almonds 4

Nocellara olives 4

Hummus, sesame,  
grilled pitta 6

## STARTERS

Truffle and mushroom arancini, tarragon mayonnaise <i>(pb)</i>	8	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	Roast chicken Caesar, gem lettuce, egg, Parmesan, croutons	16
Risotto primavera, Goats cheese, sunflower seeds, basil oil	16	Longhorn double beef burger, Cheddar, smoked bacon, tomato relish, French fries	17.5
Loch Duart salmon fishcake, fennel and samphire salad, pea velouté, poached egg	17	Roast chicken breast, chickpeas, piquillo peppers, rose harissa aioli	19
Fillet of seabream, olive oil crushed potatoes, swiss chard, salsa verde	20	Steak frites, peppercorn sauce	19.5

## SIDES

Rocket, radicchio and balsamic salad 4  
French fries 4



## DESSERTS

Sticky toffee 'Sundae', salt caramel foam, crystallised pecans, sherry cream, Granny Smith sorbet 7.5

*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](http://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

10th Floor Montcalm Royal London House Hotel, 22-25 Finsbury Square London EC2A 1 DX  
020 3873 4060 | [www.aviarylondon.com](http://www.aviarylondon.com)

