

# AVIARY

## TABLE

Smoked almonds | 5  
Nocellara olives | 5

Padrón peppers | 5

Hummus, harissa roasted chickpeas, grilled pitta | 7

## STARTERS

Crispy romanesco cauliflower, rose harissa yoghurt, 7.5 shaved fennel and orange salad <i>(pb)</i>	Coronation guinea fowl terrine, sultanas, almonds, mint yoghurt, burnt onion	14
Celeriac, hazelnut and truffle soup <i>(pb)</i> 7.5	Steak tartare, sourdough and onion crumble, 16	
Heritage beetroot salad, walnuts, blackberries, 8.5 chicory, whipped plant based cheese <i>(pb)</i>	Montgomery's Cheddar custard, pickled walnut, beef fat croutons	
Chorizo and sweetcorn croquettes, 8.5 piquillo peppers, paprika aioli	Scottish salmon tartare, smoked salmon, 16 cucumber, fennel sourdough cracker, creamed cheese, dill	

## OYSTERS AND BERTHA 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, Carlingford, Lindisfarne or Maldon.

Prime cuts of British beef, aged for up to 45 days and cooked in our 550°C cast iron Bertha oven.

## MAINS

Spiced sweet potato, toasted barley, 16 kale and pickled red cabbage salad, balsamic maple dressing <i>(pb)</i>	Double British beef burger, smoked bacon, Cheddar, tomato relish, brioche bun, French fries	19.5
Ratatouille and spinach Wellington, balsamic 18 red onion, rainbow chard, rocket pesto <i>(pb)</i>	'Steak frites', watercress, peppercorn sauce	27
Salmon and prawn fishcake, green beans 22 and confit potatoes, tarragon sauce, poached hen's egg	Glazed Cumbrian beef cheek, celeriac, beef fat shallots, kale, port jus	26
Pan fried fillet of sea bream, herb crushed new 26 potatoes, braised leeks, sea herbs, Noilly Prat vermouth cream	Roast free range chicken breast and boudin, 24 herb breadcrumbs, crushed new potatoes, buttered peas, smoked garlic purée, chicken jus	

## SIDES 5

Grilled hispi cabbage, sesame, chilli, shallots  
Baked onion squash, braised leeks, toasted pumpkin seeds

Chicory and lamb's leaf salad, maple and balsamic dressing, rye crumb  
Roast new potatoes, lemon herb dressing

Hand cut chips, rosemary salt  
French fries



## DESSERTS 8.5

Plum sundae, almond cake and brittle, sherry cream, yellow plum sorbet  
Gingerbread spiced panna cotta, poached pear, blackberries  
Dark chocolate ganache, clementine, cranberry, chocolate crumbs *(pb)*  
Sticky toffee pudding, Calvados ice cream, burnt apple purée, oat crumble

*Selection of ice creams and sorbets*

### ICE CREAMS 6.5

Dark chocolate *(pb)* | Malt | White chocolate | Vanilla

### SORBETS 6.5 *(pb)*

Blackberry | Yellow plum | Green apple

## BRITISH CHEESEBOARD

*For one 12 | For two 22*

**Black Cow Cheddar** (hard, cow's, pasteurised);  
**Colston Basset Stilton** (blue, cow's, pasteurised, organic);  
**Tunworth** (soft, cow's, pasteurised)  
*Quince paste, chutney, celery, grapes and crackers*

*(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](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. 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

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)

