

AVIARY

TABLE

Nocellara olives | 4

Today's bread, burnt onion butter | 4

Oysters – Jersey rocks 3 for 11.5, 6 for 22, or 12 for 42

STARTERS

Pumpkin and chestnut soup, roast pumpkin seeds <i>(v)</i>	6.5	Fennel cured Scottish salmon, horseradish cream, pickled fennel, rye toast	12
Truffle and mushroom arancini, tarragon mayonnaise <i>(pb)</i>	7.5	Seared tuna, avocado, pickled mooli, Japanese seven spice, pink grapefruit ponzu	14
Confit Barbary duck and pork belly terrine, pear and saffron chutney, sourdough	11	Coal oven roast shell-on red prawns, garlic and parsley butter, lemon	16
Steak tartare, confit egg yolk, blue cheese, pickled walnuts, beef dripping crisps	14		



MAINS

Wild mushroom and chestnut Wellington, hay baked parsnip, Savoy cabbage, mushroom jus <i>(pb)</i>	16	roasting juices	
Jerusalem artichoke risotto, goat's curd, sunflower seeds, burnt onion <i>(v)</i>	17	Slow braised short rib of British beef, fondant potato, king oyster mushroom, cavolo nero, bone marrow jus	25
Longhorn double beef burger, Cheddar, smoked bacon, tomato relish, French fries	17.5	Salt cod and fennel fishcake, langoustine bisque, charred leeks	17
Steak frites, green peppercorn and mustard butter	19.5	Pan fried cod, potato and thyme rosti, rainbow chard, tarragon butter sauce	24
Roast chicken, black garlic purée, Jerusalem artichoke, cavolo nero, beech mushroom,	19.5	Pan fried Brixham sea bream, king scallop, crispy Parma ham, roast cauliflower, caper beurre noisette	25



COAL OVEN MAINS

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

250g Ribeye	35
200g Fillet	45
600g Chateaubriand <i>(for two to share)</i>	80

All served with watercress and a choice of sauce

Sauces

Peppercorn butter, Béarnaise, red wine jus, blue cheese, Hodson's

SALADS

Salt baked sweet potato, Yorkshire fettle and wild rice, baby spinach, toasted seeds <i>(v)</i>	16
<i>Plant based option available with whipped tofu</i>	
Roast chicken Caesar, gem lettuce, egg, Parmesan, croutons	16

SIDES

Grilled hispi cabbage, fermented chilli, shallots	4
Honey glazed heritage carrots	4
Rocket, radicchio, balsamic	4
Truffled polenta, Pecorino Romano	6
Triple cooked chips	4
French fries	4

DESSERTS ALL 7.5

Dark chocolate torte, pear caramel, cocoa nibs <i>(pb)</i>	Sticky toffee pudding, caramelised apple, marshmallow, salted caramel ice cream
Baked vanilla cheesecake, cinnamon maple syrup, pecans	
Lemon meringue pie, toasted marshmallows, crème fraîche	British cheeseboard, chutney, crispbreads 10

(pb) plant based (v) vegetarian

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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