

# 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 (v) 12
- Truffle and mushroom arancini, tarragon mayonnaise (pb) 14
- Confit Barbary duck and pork belly terrine, pear and saffron chutney, sourdough 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 (pb) 16
- Longhorn double beef burger, Cheddar, smoked bacon, tomato relish, French fries 17.5
- Steak frites, peppercorn sauce 19.5
- Roast chicken, black garlic purée, Jerusalem artichoke, cavolo nero, beech mushroom, roasting juices 19.5

- Slow braised short rib of British beef, fondant potato, king oyster mushroom, cavolo nero, bone marrow jus 25
- Salt cod and fennel fishcake, langoustine bisque, charred leeks 17
- Pan fried Brixham sea bream, king scallop, crispy Parma ham, roast cauliflower, caper beurre noisette 25



## SALADS

- 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 (for two to share) 80
- All served with watercress and a choice of sauce*

### Sauces

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

- Salt baked sweet potato, Yorkshire fettle and wild rice, baby spinach, toasted seeds (v) 16
- Plant based option available with whipped tofu*

- 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 (pb)
- Baked vanilla cheesecake, cinnamon maple syrup, pecans
- Lemon meringue pie, toasted marshmallows, crème fraîche

- Sticky toffee pudding, caramelised apple, marshmallow, salted caramel ice cream

- 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. 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)



# A V I A R Y

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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