



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 1DX

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etmgroup.co.uk



AVIARY

SET MENU

3 Courses £45

TABLE

Nocellara
olives | 4

Today's bread,
burnt onion butter | 4

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

STARTERS

Confit Barbary duck and pork belly terrine, pear and saffron chutney, sourdough

Truffle and mushroom arancini, tarragon mayonnaise *(pb.)*

Seared tuna, avocado, pickled mooli, Japanese seven spice, pink grapefruit ponzu

MAINS

Pan fried Brixham sea bream, king scallop, crispy Parma ham, roast cauliflower, caper beurre noisette

Wild mushroom and chestnut Wellington, hay baked parsnip, Savoy cabbage, mushroom jus *(pb.)*

Roast chicken, black garlic purée, Jerusalem, artichoke, cavolo nero, beech mushroom, roasting juices

SIDES

Grilled hispi cabbage, chilli, shallots

4

Truffled polenta, Pecorino Romano

6

Honey glazed heritage carrots

4

Triple cooked chips

4

Rocket, radicchio, balsamic

4

French fries

4

DESSERTS

Dark chocolate torte, pear caramel, cocoa nibs *(pb.)*

Baked vanilla cheesecake, cinnamon maple, syrup, pecans

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

(pb) plant based *(v)* vegetarian

Caution, all feathered game dishes may contain shot

Set menu for tables of 8 people or more.

Price per person: £45 including VAT (not including side orders or cheeseboard).

A discretionary 12.5% service charge will be applied to your final bill.

For full allergen information please ask for the manager or go to www.aviarylondon.com

Please let our staff know if you have any allergies.