



# AVIARY

## SET MENU

3 Courses £25

Includes glass of ETM house red, white or rosé

### 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

Crispy duck egg, celeriac remoulade, truffle mayonnaise, wild rice, hazelnuts *(v)*

Salt cod fritters, squid ink aioli, green apple, seaweed

Spring onion and courgette fritters, mango chutney, pickled lime *(pb)*

Chorizo and sweetcorn croquettes, piquillo peppers, paprika aioli

## MAINS

Jerusalem artichoke risotto, goat's curd, sunflower seeds, burnt onion *(v)*

Roast fillet of salmon, langoustine bisque, charred leeks

Longhorn double beef burger, Cheddar, smoked bacon, tomato relish, French fries

Steak frites, peppercorn sauce

## 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

Honey cheesecake, milk sorbet, honey madeleine

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

Blue Monday cheese, chutney, crackers

(pb) plant based (v) vegetarian

Set menu for tables of up to 7 people

Price per person: £25 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](http://www.aviarylondon.com)

Please let our team know if you have any allergies.