



# AVIARY

## BREAKFAST À LA CARTE

Mini pain au chocolate, croissant, or pain au raisin (3 pieces) (v)	3
Whole nut and multi seed granola, Greek yoghurt, berry compote (v) <i>Plant based when served with coconut yoghurt (pb)</i>	7
Porridge, passion fruit coulis <i>Choice of whole milk or coconut milk (v/pb)</i>	7
Norfolk streaky bacon bun, tomato relish	7
Avocado on sourdough toast (pb) <i>Add poached egg for 2 / bacon for 2</i>	8
Belgium waffle, crème fraîche, blueberries, agave syrup, toasted almonds (v)	9.5
Two eggs of any style on toast with Norfolk streaky bacon <i>Poached, scrambled or fried and a choice of white, granary or sourdough toast</i>	12
<b>Eggs Florentine:</b> Baby spinach, poached eggs, and hollandaise sauce, English muffin (v)	15
<b>Eggs Avocado:</b> Crushed avocado, poached eggs, and hollandaise sauce, English muffin (v)	15
<b>Eggs Benedict:</b> Wiltshire ham, poached eggs, and hollandaise sauce, English muffin	16
<b>Eggs Royale:</b> Chapel and Swan smoked salmon, poached eggs and hollandaise sauce, English muffin	17
Chapel and Swan smoked salmon, scrambled egg, toast <i>Choice of white, wholemeal or sourdough toast</i>	17

## BUFFET BREAKFAST 24.5

Selection of hot and cold breakfast items including unlimited hot beverages and juices

## TEA AND COFFEE



### TEAPIGS™ TEA

Everyday Brew	3.5
Darjeeling Earl Grey	3.5
Peppermint Leaves	3.5
Chamomile Flowers	3.5
Mao Feng Green	3.5
Chocolate Flake	5
Popcorn	5
Apple and Cinnamon	5
Rooibos Crème Caramel	5

### COFFEE

Espresso	3.2
Macchiato	3.3
Double espresso	3.6
Americano	3.6
Cappuccino	3.6
Latte	3.6
Flat white	3.6
Mocha	3.6
Hot chocolate	3.5



(pb) plant based | (v) vegetarian

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

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