

# AVIARY

## SET MENU

Three Courses £50

(not including table items, sides or cheese)

### TABLE

Smoked almonds | 4.5  
Nocellara olives | 5  
Padrón peppers | 5

Hummus, harissa roasted  
chickpeas, grilled pitta | 7

Crispy chicken skin, bacon jam,  
rosemary mascarpone | 7.5

### STARTERS

Crispy romanesco cauliflower, rose harissa yoghurt, shaved fennel and orange salad *(pb.)*  
Torched mackerel loin, potted belly, cucumber, rapeseed mayonnaise, seaweed, nasturtium  
Chorizo and sweetcorn croquettes, piquillo peppers, paprika aioli  
Chicken and smoked ham terrine, apple mustard chutney, baby gem, sourdough crisp

### MAINS

Spiced sweet potato, toasted barley, kale and pickled red cabbage salad, balsamic maple dressing *(pb.)*  
Cornish sea bream, braised fennel, charred leeks, sea herbs, fish cream sauce, dill oil  
Salmon and prawn fishcake, green beans and confit potatoes, tarragon sauce, poached hen's egg  
Roast free range chicken breast and boudin, herb breadcrumbs, crushed new potatoes,  
buttered peas, smoked garlic purée

### SIDES 5

Grilled hispi cabbage, sesame,  
chilli, shallots  
Baked onion squash, braised leeks,  
toasted pumpkin seeds

Chicory and lamb's leaf salad, maple  
and balsamic dressing, rye crumb  
Roast new potatoes,  
lemon herb dressing

Hand cut chips,  
rosemary salt  
French fries



### DESSERTS

Plum sundae, almond cake and brittle, sherry cream, yellow plum sorbet  
Granny Smith apple mousse, blackcurrants, crème anglaise, crumble  
Dark chocolate panna cotta, pickled blackberries, chocolate crumb, blackberry sorbet *(pb.)*  
Sticky toffee pudding, caramel poached quince, vanilla cream, quince purée, oat granola

### *Selection of ice creams and sorbets*

#### ICE CREAMS

Dark chocolate *(pb.)* | Malt | White chocolate | Vanilla

#### SORBETS *(pb.)*

Blackberry | Yellow plum | Green apple

### BRITISH CHEESEBOARD

For one 12 | For two 22

**Black Cow Cheddar** (hard, cows, pasteurised);  
**Colston Basset Stilton** (blue, cows, pasteurised, organic);  
**Tunworth** (soft, cows, pasteurised)  
*Quince paste, chutney, celery, grapes and crackers*

*(pb.)* plant based

Groups of 13 and over must pre-order from this menu, speak to our events team for details. Price per person: £50 including VAT (not including table items, side orders or cheeseboards). 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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