

AVIARY

SET MENU

Three Courses £65

STARTERS

Aged rare breed beef carpaccio, horseradish cream, crispy capers, watercress

Cured rainbow trout, avocado, pickled ginger & daikon

Burrata, roast & pickled heritage beets, mint crumb *(v)* *(pb cheese available)*

MAINS

Roast chicken, wild mushrooms, herb crushed new potatoes,
purple sprouting broccoli, Madeira jus

Scottish monkfish, baby artichokes, cannellini beans,
roast peppers, romesco

Grilled cauliflower, spiced cauliflower hummus, smoked almond dukka,
pomegranate *(pb)*

DESSERTS

Chocolate orange cake, candied orange, vanilla ice cream

Irish cream cheesecake, hazelnut praline

Raspberry frangipane tart, raspberry sorbet *(pb)*

(v) vegetarian (pb) plant based

Groups of 13 and over to pre-order from this menu, please speak to our events team for details. Price per person: £65 inc 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 go to 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 charcoal at temperatures of up to 550 degrees Celsius in our cast iron Bertha oven to ensure the best possible flavour compared to traditional cooking methods.



ROOFTOP RESTAURANT AND TERRACE BAR

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