

# AVIARY

## SET MENU

Three Courses £60

*(not including table items, sides or cheese)*

### TABLE

Smoked almonds | 6  
Nocellara olives | 6

Padrón peppers,  
Maldon sea salt | 6

Hummus, harissa roasted  
chickpeas, grilled pitta | 7

### STARTERS

Roast aubergine, cherry tomatoes, unami, ricotta *(v)*

Rabbit, apricot, goji and pistachio terrine, prosciutto, umeboshi, pan brioche

Charred Cornish mackerel, sweet and sour artichoke, aioli

### MAINS

Courgette tortellini, shaved truffle, roast radicchio, horseradish *(v)*

Braised Middle White pork cheeks, monk's beard, glazed spring onions

Wild Cornish turbot, butter sauce, sesame asparagus

### SIDES

Kale, soft egg, anchovy,  
peas, balsamic 6

Pan roasted red chicory,  
chilli 6

Tomato carpaccio, red  
pepper, anchovy bread,  
marinated egg yolk 6

Radish, almond and chervil  
salad, balsamic sherry vinegar  
6

New potatoes, mint, shallot  
butter 5

French fries 5

Triple cooked chips 6

Rosemary chips 5

### DESSERTS

Sticky toffee pudding, popcorn, muu

Coconut, mango, cotton candy *(pb)*

Beignet, Turkish delight, pistachio

*Selection of ice creams and sorbets*

#### ICE CREAMS

Vanilla | Pistachio | Strawberry

#### SORBETS *(pb)*

Raspberry | Lemon | Chocolate

### CHEESEBOARD

*Supplement 4*

**Black Cow Cheddar** (hard, cow's, pasteurised); **Cashel Blue** (blue, cow's, pasteurised);  
**Taleggio** (semi soft, cow's, pasteurised); *chutney, grapes, celery, crispbreads*

*(v) vegetarian (pb) plant based*

Groups of 13 and over must pre-order from this menu, speak to our events team for details. Price per person: £60 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 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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