



AVIARY

3 COURSES FOR £65

STARTERS

Roast Jerusalem artichokes, fennel, pickled mushrooms,
Black Cow Cheddar, croutons *(v) (pb available)*

Duck liver parfait, caramelised Roscoff onion,
apricot & clementine, brioche toast

Seared tuna loin, avocado & chilli

MAINS

Roast aubergine gnocchi, cherry tomatoes, pine nuts,
aged Parmesan, basil *(v) (pb available)*

Peterhead cod, Palourde clams, grilled salsify, smoked paprika butter,
sea purslane, salmon roe

Corn fed chicken breast, confit leg, chargrilled piquillo peppers,
green beans, labneh, chicken jus

DESSERTS

Almond frangipane tart, macerated raspberries, vanilla ice cream *(pb)*

Dark chocolate tart, salted caramel ice cream

Red velvet cheesecake, vanilla whipped cream

(v) Vegetarian | *(pb)* Plant based

All prices include 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.



AVIARY

ROOFTOP RESTAURANT & TERRACE BAR

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