

AVIARY

SET MENU

Three Courses £60

(not including table items, sides or cheese)

TABLE

Nocellara olives | 6
Smoked almonds | 6

Padrón peppers,
Maldon sea salt | 6

Hummus, harissa roasted
chickpeas, grilled pitta | 7

STARTERS

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

Rabbit, pistachio and goji berry terrine, prosciutto, apricot compote, brioche

Seared tuna, marinated egg yolk, cucumber and olive tapenade

MAINS

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

Braised Middle White pork cheeks, spinach, glazed spring onions

Wild Cornish turbot on-the-bone, butter sauce, sesame asparagus

SIDES

Kale, 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

Thick cut 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 | Chocolate

SORBETS *(pb)*

Raspberry | Lemon | Mango

CHEESEBOARD

Supplement 4

Black Cow Cheddar (hard, cow's); **Cashel Blue** (blue, cow's);

Taleggio (semi soft, cow's); *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



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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