

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

Chickpea dip, harissa roasted
chickpeas, grilled flatbread | 7

Anchovy toast | 14

STARTERS

Duck and guinea fowl terrine, pickled vegetables, dill aioli

Tempura king prawns, prawn cocktail sauce, truffle and artichoke pesto

Roast heritage beetroots, butternut squash,
pickled blackberries, toasted almonds, smoked bean curd *(pb)*

MAINS

Suffolk pork belly, black pudding, potato terrine, quince, Savoy cabbage,
roast baby leeks, grain mustard jus

Cornish halibut, mussels, saffron bouillabaisse, carrot, samphire

Sun dried tomato, Taleggio and pickled walnut risotto *(v)* *(pb cheese available)*

SIDES 6.5

Broccoli, chilli and garlic
Cavolo nero, chickpeas,
piquillo peppers

Roast Pink Fir potatoes,
garlic and dill butter
French fries

Hand cut chips
Mixed leaf salad,
agave dressing

DESSERTS

Hazelnut and coffee cream sponge, anise meringue, chocolate crumble, dulce de leche

Sticky toffee pudding, crème fraîche ice cream, crystallised walnut, sweet red pepper

Guinness chocolate cake, sesame crumble, carrot and vanilla, sesame ice cream

Roast pear, salted caramel, candied pecans, blueberry sorbet, citrus crumble *(pb)*

Selection of ice creams and sorbets

ICE CREAMS

Vanilla | Sesame | Dark chocolate

SORBETS *(pb)*

Raspberry | Lemon | Blueberry

CHEESEBOARD

Supplement 5

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 to pre-order from this menu, please speak to our events team for details. Price per person: £60 inc VAT (not including table items, sides or cheese). 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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