

AVIARY

SET MENU

Three Courses £50

(not including table items, sides or cheese)

TABLE

Smoked almonds | 5
Nocellara olives | 5

Padrón peppers,
Maldon sea salt | 5

Hummus, harissa roasted
chickpeas, grilled pitta | 7

STARTERS

Cauliflower soup, curry oil, smoked almond dukkah *(pb)*

Tenderstem broccoli, rose harissa yoghurt, shaved fennel and orange salad *(pb)*

Scottish salmon ceviche, avocado, nahm jim dressing

Ham hock, chicken and pistachio terrine, saffron aioli, sourdough

MAINS

Roast aubergine, white bean purée, toasted barley, shallots, tamarind sauce *(pb)*

Pan roasted Atlantic cod, charred and puréed cauliflower, pickled golden raisins, Noilly Prat cream

Roast cornfed chicken breast, truffle and Parmesan terrine, shiitake mushrooms, chicken jus

Slow braised beef cheeks, celeriac mash, curly kale, red wine jus

SIDES 5

Fries
Triple cooked chips
New potatoes, mint and
shallot butter

Avocado, chive and baby gem
Tomato and shallot salad
Buttered spring greens

Tenderstem broccoli, chilli and garlic
Truffled mac and cheese,
crispy shallots

DESSERTS

Plum sundae, almond cake and brittle, sherry cream, yellow plum sorbet

Dark chocolate ganache, clementine, cranberry, chocolate crumbs *(pb)*

Sticky toffee pudding, Calvados ice cream, burnt apple purée, oat crumble

Selection of ice creams and sorbets

ICE CREAMS

Vanilla | Chocolate | Rum and raisin

SORBETS *(pb)*

Raspberry | Green apple | Passion fruit

BRITISH CHEESEBOARD

Supplement 4

Black Cow Cheddar (hard, cow's, pasteurised);

Cashel Blue (blue, cow's, pasteurised);

Tunworth (soft, cow's, pasteurised)

Chutney, grapes, celery, crispbreads

(pb) plant based

Groups of 13 and over must pre-order from this menu, speak to our events team for details. Price per person: £50 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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