



# AVIARY

## SET MENU

Three Courses £45

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

### TABLE

Smoked almonds | 4  
Nocellara olives | 4

Padrón peppers | 4

Hummus, harissa roasted chickpeas, grilled pitta | 6

### STARTERS

Spiced tenderstem broccoli fritters, almond dukkha, pomegranate, green yoghurt dressing *(pb.)*

Szechuan crusted seared tuna, radish and daikon salad, ginger and lime dressing

Chorizo and sweetcorn croquettes, piquillo peppers, paprika aioli

Smoked ham hock and Cheddar terrine, spiced tomato chutney, beer pickled onions, sourdough crisps

### MAINS

Chargrilled aubergine, caponata, baby artichoke, confit tomato, pine nuts, rocket pesto *(pb.)*

Roast Cornish seabass, salt and pepper crispy squid, bok choy, tenderstem broccoli, chilli, sesame and soy dressing

Roast free range chicken breast, braised leg croquette, charred corn, brown beech mushrooms, spring onion, chicken jus

Miso glazed rolled pork belly, roast shiitake mushrooms, edamame bean purée, peas, pickled jalapeño, pork jus

### SIDES 4

Grilled hispi cabbage, sesame, chilli, shallots

Broccoli, peas and courgettes, herb vinaigrette

Rocket, pecorino and walnut salad

Thyme and garlic roast new potatoes

Hand cut chips, rosemary salt French fries

### DESSERTS

Tropical fruit sundae, pineapple, coconut and passion fruit syllabub, mango sorbet *(pb.)*

Strawberry Eton mess, Pimm's jelly, clotted cream ice cream

Chocolate delice, peanut brittle, chocolate soil, raspberry sorbet

Sticky toffee pudding, salted caramel, Granny Smith, candied pecans, malt ice cream



### BRITISH CHEESEBOARD

*For one 10 | For two 20*

Quince paste, chutney, celery, grapes and crackers

*Black Cow Cheddar (hard, cows); Cropwell Bishop Stilton (blue, cows) Waterloo (soft, cows)*

*(pb.)* plant based

Groups of 13 and over must pre-order from this menu, speak to our events team for details.  
Price per person: £45 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 live charcoal at temperatures of up to 550 degrees Celsius in our cast iron Bertha coal oven to ensure the best possible flavour compared to traditional cooking methods.



## ROOFTOP RESTAURANT AND TERRACE BAR

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