

AVIARY

TERRACE AND LOUNGE MENU

SNACKS

Smoked almonds | 4.5

Nocellara olives | 5

Padrón peppers | 5

OYSTERS AND COAL OVEN STEAKS

Please see our specials slip for today's oysters and steaks

Delicious oysters sourced from the UK, Ireland and the Channel Islands. Expect to see Jersey's, Carlingford, Lindisfarne or Maldon.

Prime cuts of British beef, aged for up to 45 days and cooked in our 550°C cast iron Bertha coal oven.

Hummus, harissa roasted chickpeas, grilled pitta <i>(v)</i>	7
Crispy romanesco cauliflower, rose harissa yoghurt, shaved fennel and orange salad <i>(pb)</i>	7.5
Vegetable gyoza, spring onion, sesame and soy dressing <i>(pb)</i>	8.5
Salt baked heritage carrots, whipped goat's curd, carrot vinaigrette, rye crumb <i>(v)</i>	8
Burrata, grilled radicchio, roast figs, hazelnuts <i>(v)</i>	16
Crispy chicken skin, bacon jam, rosemary mascarpone	7.5
Chorizo and sweetcorn croquettes, piquillo peppers, paprika aioli	8.5
Steak tartare, sourdough and onion crumble, Montgomery's Cheddar custard, pickled walnut, beef fat croutons	16
Double British beef burger, smoked bacon, Cheddar, tomato relish, brioche bun, French fries	19.5
'Steak frites', watercress, peppercorn sauce	27
Salt and pepper squid, chilli, lime, Sriracha mayonnaise	9.5
Torched mackerel loin, potted belly, cucumber, rapeseed mayonnaise, seaweed, nasturtium	15
Salmon and prawn fishcake, green beans and confit potatoes, tarragon sauce, poached hen's egg	19.5
Lobster and king prawn saffron risotto	45

SIDES 5

Chicory and lamb's leaf salad, maple and balsamic dressing, rye crumb

Baked onion squash, braised leeks, toasted pumpkin seeds

Roast new potatoes, lemon herb dressing

French fries
Hand cut chips, rosemary salt

DESSERTS 8.5

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

Granny smith apple mousse, blackcurrants, crème anglaise, crumble

Dark chocolate panna cotta, pickled blackberries, chocolate crumb, blackberry sorbet *(pb)*

Sticky toffee pudding, caramel poached quince, vanilla cream, quince purée, oat granola

Selection of ice creams and sorbets

ICE CREAMS 6.5

Dark chocolate *(pb)* | Malt | White chocolate | Vanilla

SORBETS 6.5

(pb) Blackberry | Yellow plum | Green apple

BRITISH CHEESEBOARD

For one 12 | For two 22

Black Cow Cheddar (hard, cows, pasteurised);
Colston Basset Stilton (blue, cows, pasteurised, organic);
Tunworth (soft, cows, pasteurised)
Quince paste, chutney, celery, grapes and crackers

(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, and for full allergen information please ask for the manager or go to www.aviarylondon.com