

AVIARY

SET MENU

Three Courses £50

(not including table items, sides or cheese)

TABLE

Smoked almonds | 5
Nocellara olives | 5

Padrón peppers | 5

Hummus, harissa roasted chickpeas, grilled pitta | 7

STARTERS

Crispy romanesco cauliflower, rose harissa yoghurt, shaved fennel and orange salad *(pb)*
Scottish salmon tartare, smoked salmon, cucumber, fennel sourdough cracker, creamed cheese, dill
Chorizo and sweetcorn croquettes, piquillo peppers, paprika aioli
Coronation guinea fowl terrine, sultanas, almonds, mint yoghurt, burnt onion

MAINS

Spiced sweet potato, toasted barley, kale and pickled red cabbage salad, balsamic maple dressing *(pb)*
Pan fried fillet of Cornish sea bream, herb crushed new potatoes, braised leeks, sea herbs, Noilly Prat vermouth cream
Salmon and prawn fishcake, green beans and confit potatoes, tarragon sauce, poached hen's egg
Roast free range chicken breast and boudin, herb breadcrumbs, crushed new potatoes, buttered peas, smoked garlic purée

SIDES 5

Grilled hispi cabbage, sesame, chilli, shallots
Baked onion squash, braised leeks, toasted pumpkin seeds

Chicory and lamb's leaf salad, maple and balsamic dressing, rye crumb
Roast new potatoes, lemon herb dressing

Hand cut chips, rosemary salt
French fries



DESSERTS

Plum sundae, almond cake and brittle, sherry cream, yellow plum sorbet
Gingerbread spiced panna cotta, poached pear, blackberries
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

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

SORBETS *(pb)*

Blackberry | Yellow plum | Green apple

BRITISH CHEESEBOARD

For one 12 | For two 22

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

(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 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

10th Floor Montcalm Royal London House Hotel, 22-25 Finsbury Square London EC2A 1 DX
020 3873 4060 | www.aviarylondon.com

