

# AVIARY

## LUNCH MENU

11am - 5.30pm

### APERITIFS

Joseph Perrier  
Champagne | 16.5  
*Cuvée Royale, France NV*

Oyster Martini | 17  
*Tanqueray gin or  
Black Cow vodka,  
oyster, lemon & lime*

Negroni | 14  
*Tanqueray gin, Belsazar  
red, Italian bitters*

Aviary Sky | 17  
*Old J Spice & Havana Club  
3 year old, Cointreau, Blue  
Curaçao, pineapple & lime juice,  
Champagne*

East Spritz | 17  
*Gin Mare, fresh lime,  
cucumber, mint, soda*

### TABLE to share

Nocellara olives | 6  
*green & black*  
Anchovy olives | 9

Smoked almonds | 6  
Padrón peppers,  
Maldon sea salt | 6

Smoked cod's roe polenta  
chips, sun dried tomatoes,  
sage | 9.5

Anchovy soldiers | 9.5  
Sourdough & focaccia,  
salted butter | 6

### OYSTERS

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

*Please see specials slip for today's oysters*

### STARTERS

Tuna tataki, soy, ginger, radish & cucumber, wasabi 18  
Salt & pepper chilli squid, sweet chilli sauce 15  
Lobster cocktail crumpet 21  
Beef tartare, duck fat potato terrine, gherkins,  
Arenkha caviar, Sriracha mayo 17

House cured & smoked duck, orange, 18  
pomegranate, radicchio, hazelnuts, sorrel  
Salt baked heritage beets, cream cheese, 12.5  
cashews, slaw *(pb)*  
Goat's cheese, cherry tomatoes, walnuts, 14.5  
tapenade, tahini dressing *(v)*

### MAINS

Spring pea, broad bean & asparagus risotto, 19.5  
mascarpone, chive oil *(v)* *(pb cheese available)*  
Aubergine, tabbouleh, cucumber & tomato salad, 17.5  
tahini dressing *(pb)*  
Tuna Niçoise, soft boiled egg, green beans, 21  
black olives, anchovies, new potatoes, red onion  
King prawn & baby squid tagliolini, garlic, chilli 26  
Market fish of the day - *see today's specials slip*

Chicken Caesar salad, crispy bacon, soft boiled 22  
egg, anchovies, croutons, Caesar dressing  
Steak frites 29  
Roast chicken breast, chorizo, sweetcorn, 28  
baby gem, marjoram & parsley oil, chicken jus

### STEAKS

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

*See today's specials slip*

### SIDES 6.5

Broccoli, chilli & garlic  
Grilled hispi cabbage, Cashel blue,  
crispy shallots

Dauphinoise  
potatoes | 8.5  
French fries

Triple cooked chips  
Béarnaise sauce | Peppercorn jus | 3.5  
Shaved fennel & rocket salad, walnuts,  
croutons, lemon dressing

### DESSERTS 9.5

Red velvet cake, strawberry macaroon, vanilla ice cream, lemon balm

Roast banana tart, pecans, chocolate sorbet *(pb)*

Pistachio sponge, blueberries, white chocolate cream

ICE CREAMS 7.5  
Vanilla | Pistachio | Chocolate

SORBETS 7.5 *(pb)*  
Chocolate | Mint | Blueberry

CHEESEBOARD *For one 15 | For two 28*

**Black Cow Cheddar; Cashel Blue; Tunworth; chutney, grapes, celery, crispbreads**

*(v) vegetarian (pb) plant based*



# 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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