

AVIARY

LUNCH MENU

11am - 5.30pm

APERITIFS

Joseph Perrier Champagne | 16.5

Negroni | 14.2

Gin/Vodka Martini | 16.7

TABLE to share

Nocellara olives | 6
green & black
Anchovy olives | 9

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

Tempura oysters, smoked
paprika sauce, pickled celery
three for 15, six for 29

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

OYSTERS

Delicious oysters sourced from the UK, Ireland & the Channel Islands.
Expect to see Jersey, Carlingford, Lindisfarne or Maldon
Please see specials slip for today's oysters

STARTERS

Tuna & seabass ceviche, mango, apple &
red onion, tapioca cracker 16

Salt & pepper chilli squid, sweet chilli sauce 15

Scottish salmon tartare, dill, melon, lemon
mascarpone, salmon roe, crostini 18

White Park beef tartare, smoked egg yolk,
truffle cream, garlic croutons, hazelnuts 17

Duck egg, rosti potatoes & Hollandaise on toasted
brioche, pistachio, sorrel (v) 16.5

Tempura artichoke hearts, spiced mayo,
coriander cress (pb) 18

Fried burrata, confit cherry tomatoes, orange,
capers, rocket pesto, walnuts, basil (v) 19

MAINS

Couscous, feta & watermelon salad, cucumber,
olives, lemon & olive oil dressing (v) (pb cheese available) 17

Chicken Caesar salad, crispy bacon, soft boiled
egg, anchovies, croutons, Caesar dressing 25

Tuna Niçoise, soft boiled egg, green beans,
black olives, anchovies, new potatoes, red onion 22

Steak frites 30

Free range chicken breast, onion bhaji, spiced
tomato chutney, turmeric cauliflower purée,
peanuts, chilli, chicken sauce 28

Spring lamb, sweetbreads, crushed baby
potatoes, minted green beans, lamb jus 38

Peterhead cod, piperade, courgettes, parsnip
purée, chive butter sauce, trout roe 36

Market fish of the day - *see today's specials slip*

Lobster & crayfish tagliolini, garlic, parsley & chilli,
cherry tomatoes, brandy sauce 28

STEAKS

*Prime cuts of British beef, aged for up to 45 days
& cooked in our 550°C cast iron Bertha oven
see today's specials slip*

SIDES 6.5

Courgettes, runner beans,
peas & Cashel blue
Sweet cabbage, herb yoghurt,
chilli oil, almonds

New potatoes, herb butter

Classic potato salad, dill

Rosemary triple cooked chips 7.5

French fries

Mixed leaf & raddichio salad,
balsamic dressing

DESSERTS 9.5

Summer berry Eton mess, lime meringue, Prosecco jelly

Coconut pannacotta, mango & chilli salsa, lemongrass crumble (pb)

Iced vanilla parfait, grilled pineapple, vanilla whipped cream, rum chocolate sauce

Black Forest chocolate mousse, brownie, cherry sorbet

ICE CREAMS 7.5

Summer fruits | Chocolate | Vanilla

SORBETS 7.5 (pb)

Cherry | Watermelon | Passion fruit

CHEESEBOARD For one 15 | For two 28 **Black Cow Cheddar; Cashel Blue; Tunworth;** *chutney, grapes, celery, crispbreads*
(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 or go to 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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