



AVIARY

Welcome

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 & TERRACE BAR

10th Floor Montcalm Royal London House Hotel, 22-25 Finsbury Square, London, EC2AA 1DX
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AVIARY

ROOFTOP RESTAURANT & TERRACE BAR

TABLE

Nocellara olives <i>green & black</i>	6	Anchovy olives	9
Smoked almonds	6	Padrón peppers, Maldon sea salt	6
		Aviary breadboard, whipped brown butter	8.5

STARTERS

Burrata, roast Iron Bark pumpkin, pearl barley <i>(v)</i>	16	Aged beef tartare, Kentish Brown egg yolk, potato & bone marrow terrine	17
Wild mushroom & tarragon cream soup, mushroom toast <i>(v) (pb available)</i>	14	Beetroot cured salmon, baby beets, pickled cucumber, wholegrain mustard dressing	18
Pressed Barbary duck terrine, smoked duck breast, cranberry relish, sourdough crisps	16		

OYSTERS & BERTHA OVEN STEAKS

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

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

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

MAINS

Artichoke, truffle, walnut & aged Parmesan risotto, sage crumb <i>(v) (pb available)</i>	19	Suffolk pork belly, chorizo, octopus, butterbeans & cabbage	27
Atlantic cod, samphire, crushed potatoes, creamed leeks, smoked herring roe	28	Somerset Saxon chicken breast, charred leeks, beef fat potatoes, truffled mushroom sauce	29
Market fish <i>please see today's specials slip</i>	42	Slow cooked Welsh lamb shoulder, creamed mashed potatoes, braised red cabbage, minted lamb jus	35

VEGETABLES 6.5

Hispi cabbage, anchovy sauce	Triple cooked chips, brown butter ketchup
Green beans, goat's cheese, dates & almonds	French fries
Wild mushrooms, cress	Sweet potato chips, Béarnaise
	Beef fat potatoes, chive sour cream

DESSERTS

Milk chocolate salted almond mousse, confit pear, coffee whip, pear sorbet	9.5	ICE CREAMS: Black treacle Rum sultana Danish Vanilla	7.5
Apple & damson crumble, oat crumb, vanilla ice cream <i>(pb)</i>	9.5	SORBETS: Blackberry <i>(pb)</i> White chocolate Pear <i>(pb)</i>	7.5
Sticky toffee pudding, salted butterscotch & white chocolate sorbet	9.5	CHEESEBOARD:	15 for one 28 for two
		Black Cow Cheddar; Rosary Ash goat's cheese, Cropwell Bishop Stilton, biscuits, grapes, celery, chutney	

(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