



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
020 3873 4060 | www.aviarylondon.com

AVIARY

Nocellara olives (*green & black*) 6

Aviary breadboard, whipped brown butter 8.5

OYSTERS

Carlingford Lough rocks, Ireland (no. 2's)

Jersey rocks, Channel Islands (no. 2's)

Maldon rocks, Goldhanger Creek, Essex (no. 2's)

Tabasco & shallot vinaigrette. Three 15; Six 29; Twelve 55

STARTERS

Roast Jerusalem artichokes, fennel, pickled mushrooms, Black Cow Cheddar, croutons (<i>v</i>) (<i>pb</i> available)	11	Charcuterie board: Tuscan prosciutto, salami Napoli, coppa, salsiccia sarda, baby onions, sun-dried tomatoes, Nocellara olives	15/28
Duck liver parfait, caramelised Roscoff onion, apricot & clementine, brioche toast	15	Seared tuna loin, avocado & chilli	16
Aged beef tartare, confit Kentish Brown egg yolk, blue cheese	15	Cornish lobster, dill & radish, bone marrow aioli, sourdough	21

MAINS

Roast aubergine gnocchi, cherry tomatoes, pine nuts, aged Parmesan, basil (<i>v</i>) (<i>pb</i> available)	19	Wild Suffolk venison loin, braised belly, salt baked celeriac, mushroom purée, game jus	34
Peterhead cod, Palourde clams, grilled salsify, smoked paprika butter, sea purslane, salmon roe	27	Hebridean lamb rack, anchovy & herb marinated shoulder, potato terrine & spring greens, pea purée, pickled walnuts, minted lamb jus	38
Market fish <i>please see today's specials slip</i>		Bertha oven steaks	
Corn fed chicken breast, confit leg, chargrilled piquillo peppers, green beans, labneh, chicken jus	26	Prime cuts of Grassroots farm beef (Berkshire), all aged for up to 45 days & cooked in our 550°C cast iron Bertha oven <i>please see today's specials slip</i>	

VEGETABLES 6.5

Tenderstem broccoli, green beans	Cauliflower cheese, brioche crumb
Hispi cabbage, anchovy sauce	Beef fat potatoes, chive sour cream
Wild mushrooms, cress	Triple cooked chips, brown butter ketchup
Rocket, shaved fennel, apple, chilli dressing	French fries

(*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