



# AVIARY

## VALENTINE'S DAY SPECIALS



Selection of rock oysters (no.2's),  
lemon, Tabasco and shallot vinaigrette  
Six for 28 / Twelve for 54

### STARTER

Scottish lobster tagliolini 25

### MAIN

Fillet steak Rossini, fresh truffle, vegetable foie gras,  
Dauphinoise potatoes, Madeira jus 70

### DESSERT TO SHARE

Red velvet cake 20

---

### WINE FLIGHT PAIRING 43

Chardonnay, Bramito, Castello della Sala, Umbria, Italy

Saint-Joseph, La Source, Ferraton, France

Tokaji Late Harvest, Oremus, Tokaj, Hungary

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](http://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 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

10th Floor Montcalm Royal London House Hotel, 22-25 Finsbury Square London EC2A 1 DX  
020 3873 4060 | [www.aviarylondon.com](http://www.aviarylondon.com)

