

# BAR MENU

*Served all day, every day*

## 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  
Curacao, pineapple & lime juice,  
Champagne*

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

## SMALL PLATES

Nocellara olives *green & black* 6      Anchovy olives 9

Smoked almonds 6      Padrón peppers, Maldon sea salt 6

Sourdough & focaccia, salted butter 6

Chickpea dip, flatbread *(pb)* 7

Zucchini fritti, aioli *(v)* 9.5

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

Anchovy soldiers 9.5

Teriyaki salmon 12

Salt & pepper chilli squid, sweet chilli sauce 15

Tuna tataki, soy, ginger, radish & cucumber, wasabi 18

Beef tartare, duck fat potato terrine, gherkins, Arenkha caviar, Sriracha mayo 17

Charcuterie board: Tuscan prosciutto, salami Napoli, coppa, salsiccia sarda,  
baby onions, sun-dried tomatoes, olives 25

Salt baked heritage beets, cream cheese, cashews, slaw *(pb)* 12.5

## OYSTERS

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

*Please see specials slip for today's oysters*

## LARGE PLATES

Double cheeseburger, onions, pickles, fries 21

Steak frites 29

Chicken Caesar salad, crispy bacon, soft boiled  
egg, anchovies, croutons, Caesar dressing 22

Spring pea, broad bean & asparagus risotto,  
mascarpone, chive oil 19.5 *(v) (pb cheese available)*

Aubergine, tabbouleh, cucumber & tomato salad,  
tahini dressing *(pb)* 17.5

Tuna Niçoise, soft boiled egg, green beans, black  
olives, anchovies, new potatoes, red onion 21

King prawn & baby squid tagliolini, garlic, chilli 26

**CHEESEBOARD:** Black Cow Cheddar, Cashel Blue,  
Taleggio, chutney, grapes, celery, crackers 15/28

## SIDES 6.5

Broccoli, chilli & garlic

Grilled hispi cabbage, Cashel blue,  
crispy shallots

Dauphinoise  
potatoes 8.5

French fries

Triple cooked chips

Bearnaise sauce / Peppercorn jus 3.5

Shaved fennel & rocket salad,  
walnuts, croutons, lemon dressing

*The full à la carte menu including desserts is available too, just ask your server*

*(v) vegetarian (pb) plant based*

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill

For full allergen information please go to [aviarylondon.com](http://aviarylondon.com)