

AVIARY

ROOFTOP RESTAURANT & TERRACE BAR

Nocellara green olives	6
Smoked almonds	6
Sourdough, salted butter	6.5

OYSTERS

Carlingford Lough rocks, Ireland (no.2's)
Jersey rocks, Channel Islands (no.2's)
Maldon rocks, Goldhanger Creek, Essex (no.2's)
Three 15; Six 29; Twelve 55

STARTERS

Courgette, feta & pea tart <i>summer leaves, herb oil v</i>	12	Yellowfin tuna carpaccio <i>sesame, wasabi, mango & ginger dressing</i>	16
Isle of Wight tomatoes <i>Stracciatella cheese, black olives, land cress, pesto pb</i>	11	Fried buttermilk chicken <i>chilli, spring onions, satay sauce</i>	12
Crispy sesame king prawns <i>sriracha aioli</i>	14	Fillet steak tartare <i>egg yolk, shallots</i>	15
Lobster & crab risotto cake <i>citrus Hollandaise, dill</i>	16	Suffolk charcuterie board <i>coppa, chorizo, salami, pickles, grilled sourdough</i>	12

MAINS

North Sea halibut <i>chorizo, peas, courgettes, broccoli purée, prawn bisque</i>	28	Salt marsh lamb rack <i>creamed potatoes, anchovy crusted heritage carrot, mint jus</i>	32
Cornish lemon sole on the bone <i>wild sea greens, new potatoes, caper butter sauce</i>	36	Fish & chips <i>battered Newlyn Bay hake, triple cooked chips, crushed peas, tartare sauce</i>	24
Roast heritage summer squash <i>beetroot, macadamia cheese, hazelnut dressing pb</i>	19	Double cheeseburger <i>caramelised onions, pickles, fries</i>	22
Chicken & avocado salad <i>soft hen's egg, Parmesan, croutons, buttermilk dressing</i>	20		

STEAKS

Grassroots farm, Berkshire, 45 day aged beef

Sirloin 250g	38
Ribeye 250g	42
Chateaubriand for two 600g	86
<i>Triple cooked chips, Béarnaise/peppercorn jus</i>	

SIDES

6

Roast summer squash <i>hazelnut dressing, toasted seeds v</i>
Grilled broccoli <i>chilli dressing pb</i>
Heritage tomatoes <i>shallots, basil, mustard dressing pb</i>

Dressed green salad <i>Pecorino</i>
Triple cooked chips <i>Parmesan, truffle v</i>
Fries pb

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 aviarylondon.com
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