

# SET MENU £65

# STARTERS

Isle of Wight tomatoes Stracciatella cheese, black olives, land cress, pesto pb

Yellowfin tuna carpaccio sesame, wasabi, mango & ginger dressing

Crispy fried buttermilk chicken chilli, spring onions, satay sauce

#### MAINS =

Roast heritage summer squash beetroot, macadamia cheese, hazelnut dressing pb

North Sea halibut chorizo, peas, courgettes, brocolli purée, prawn bisque

250g aged sirloin steak triple cooked chips, Béarnaise sauce/peppercorn jus

## DESSERTS

Strawberry cheesecake white chocolate whip, strawberry sorbet

Hazelnut praline choux milk chocolate ganache, whipped cream

> Almond frangipane raspberry ripple ice cream pb

## 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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