

# NORDIC NIGHTS

## À LA CARTE

### STARTERS

Beetroot cured Norwegian salmon, baby beets, pickled cucumber, wholegrain mustard dressing 18

Pressed duck terrine, Swedish rökt duck breast, cranberry relish, sourdough crisps 16

Aged beef tartare, egg yolk, shallot, potato & bone marrow terrine 17

Burrata, pumpkin relish, pumpkin seed gräskärnsgranola (v) 17

Creamed cauliflower soup, truffle dressing (pb) 12

### MAINS

Atlantic cod, samphire, crushed potatoes, creamed leeks, preserved lemon 27

Crispy pork belly, chorizo, octopus, butterbeans & cabbage 27

Roast chicken breast, charred leeks, beef fat potatoes, truffled mushroom sauce 28

Slow-cooked lamb shoulder, creamed mashed potatoes, braised red cabbage, minted lamb jus 35

Roast celeriac, wild mushrooms, black cabbage, chestnut sauce (pb) 19

### SIDES 6.5

Hispi cabbage, anchovy sauce

Green beans, goat's cheese, dates & almonds (v)

Wild mushrooms, cress (pb)

Beef fat potatoes, chive sour cream (v)

Triple cooked chips, brown butter ketchup (pb)

French fries (pb)

Sweet potato chips, Béarnaise (v)

### DESSERTS 9.5

Milk chocolate salted almond mousse, confit pear, coffee whip, pear sorbet

Apple & damson crumble, oat crumb, vanilla ice cream (pb)

Sticky toffee pudding, salted butterscotch and white chocolate sorbet

CHEESEBOARD: Montgomery Cheddar, Kidderton Ash goat's cheese, Stichelton Blue; biscuits, grapes, celery, chutney

15 for one | 28 for two

**AVIARY**  
ROOFTOP RESTAURANT & TERRACE BAR

  
**GREY GOOSE**  
VODKA

(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.

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