

# NORDIC NIGHTS SET MENU

2 COURSES 55 PP | 3 COURSES 65 PP

*not including sides*

## STARTERS

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

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

Burrata, pumpkin relish, pumpkin seed gräskärnsgranola (v)

## MAINS

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

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

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

## 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

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

**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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