



AVIARY

3 COURSES FOR £65

STARTERS

Roast Jerusalem artichokes, fennel, pickled mushrooms,
Black Cow Cheddar, croutons *(v) (pb available)*

Duck liver parfait, caramelised Roscoff onion,
apricot & clementine, brioche toast

Seared tuna loin, avocado & chilli

MAINS

Roast aubergine gnocchi, cherry tomatoes, pine nuts,
aged Parmesan, basil *(v) (pb available)*

Peterhead cod, Palourde clams, grilled salsify, smoked paprika butter,
sea purslane, salmon roe

Corn fed chicken breast, confit leg, chargrilled piquillo peppers,
green beans, labneh, chicken jus

DESSERTS

Bread & butter pudding, whiskey sauce, banana cream

Rhubarb & almond cake, vanilla custard, rhubarb ripple ice cream *(pb)*

White chocolate & Oreo mousse, cookie crumb, chocolate ice cream

(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.



AVIARY

ROOFTOP RESTAURANT & TERRACE BAR

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