

# SFT MFNU £55

Nduja arancini lemon & chive sauce pb

## 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 sauash beetroot, macadamia cheese, hazelnut dressing pb

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

Salt marsh lamb rack creamed potatoes, anchovy crusted heritage carrot, mint jus

> 250a aged sirloin steak (£10 supplement)

triple cooked chips, Béarnaise sauce/peppercorn jus

### SIDES TO SHARE

Roast squash

Grilled broccoli chilli dressing pb

Dressed green salad pecorino

Heritage tomatoes hazelnut dressing, toasted seeds v shallots, basil, mustard dressing pb

> triple cooked chips parmesan, truffle v

> > Fries pb

#### DESSERTS =

Strawberry cheesecake white chocolate whip, strawberry sorbet

Sticky toffee pudding Salted butterscotch, vanilla ice cream

Milk chocolate and hazelnut brownie praline ganache, dulce de leche ripple ice cream

### TO FINISH =

Coffee, Tea and a salted caramel truffle

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 aviarylandon.com

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