

AVIARY

TABLE

Nocellara Olives (pb) 6

Smoked Almonds (pb) 6

Bread Rolls, Salted Butter (v) 6.5



BRITISH AND IRISH OYSTERS

Served with tabasco, lemon & shallot vinaigrette

Carlingford Lough Rocks, Ireland

(sweet slightly nutty flavour followed by a slight tannic and lingering aftertaste)

Three 15 / Six 29 / Twelve 55

Jersey Rock no.2, Channel Islands

(lean and not too metallic, with sweet, grassy, melon flavours)

Three 15 / Six 29 / Twelve 55

STARTERS

| | | | |
|--|------|--|---------|
| Tuna Ceviche <i>Daikon, pickled ginger, blood orange (gf)</i> | 17 | Grassroots Farm Steak Tartare <i>Confit yolk, horseradish cream, shoestring fries</i> | 17.5 |
| Chicken Liver Parfait <i>Crispy chicken skin, mushroom xo, toasted focaccia</i> | 14 | Shetland Mussels <i>White wine, Calabrian chilli, basil Large served with fries</i> | 12 22 |
| Roast Sweet Potato <i>Pine nuts, pearl barley, pomegranate molasses (pb)</i> | 10 | Rare Roast Beef <i>Watercress, chilli, spring onion, wasabi dressing (gf)</i> | 16 26 |
| Smoked Steelhead Trout <i>Poached duck egg, truffle dressing</i> | 15.5 | Lamb Sweetbreads <i>Confit new potatoes, artichoke crips, nettle pesto</i> | 17 |

SALADS

Aviary Chopped Salad 16
*Harissa tomatoes, feta, chickpeas, cucumber, pumpkin seeds (gf,pb)
Add chicken breast 6*

Octopus, Fennel, Kohlrabi Salad 14 | 23
Cherry tomato, kalamata olives (gf)

MAINS

| | | | |
|--|----|--|----|
| Pan Fried Red Mullet Linguine <i>Chilli, prawn bisque</i> | 28 | Truffled Chicken Ballotine <i>Pancetta, creamed spinach, potato terrine, Maderia velouté (gf)</i> | 27 |
| Confit Garlic Risotto <i>Broad beans, basil & Parmesan (v,gf) pb available</i> | 19 | Glazed Welsh Lamb Rack <i>Black garlic mash, artichoke, lamb jus (gf)</i> | 36 |
| Roast Suffolk Pork Belly <i>Purple sprouting broccoli, apple potato rosti, jus (gf)</i> | 30 | Pan Fried Stone Bass <i>Samphire, saffron and crayfish chowder (gf)</i> | 30 |

v vegetarian | pb plant based | gf gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.
For full allergen information please ask for the manager or go to www.aviarylondon.com

CHARCOAL OVEN

*45 day aged Grassroots Farm beef and rare breed Suffolk pork cooked over live fire.
Served with rocket and Parmesan salad*

300g Sirloin off the bone 39

300g Ribeye off the bone 48

1kg Pork Tomahawk to share for two | 34 per person

600g Chateaubriand to share for two | 38 per person

750g Cote de Boeuf to share for two | 55 per person

Olive-fed Yorkshire Wagyu Cheeseburger 26

Smoked bacon, red pepper relish, truffle mayo, caramelised onions

Sauces

Peppercorn, Bearnaise, Red Wine Jus, Salsa Verde

2.5 per sauces



SIDES

| | | | |
|--|-----|--|-----|
| Grilled Sweet Potatoes <i>Piperade, basil & sesame dressing (pb,gf)</i> | 6.5 | Soy Glazed Hispi Cabbage <i>Pine nuts, chilli mayo (pb,gf)</i> | 6.5 |
| Kale Caesar Salad (<i>pb</i>) | 6.5 | Triple cooked chips (<i>pb</i>) <i>Add truffle and Parmesan 2</i> | 6.5 |
| Crispy Potatoes & Rosemary Salt (<i>pb,gf</i>) | 6.5 | French Fries (<i>pb,gf</i>) | 6.5 |

ROOFTOP RESTAURANT AND TERRACE BAR

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