

TABLE

Nocellara Olives (pb/gf) 6 Smoked Almonds (pb/gf) 6 Sourdough, Salted Butter (v) 6.5



BRITISH AND IRISH OYSTERS

Served with tabasco, lemon, shallot vinaigrette

Carlingford Lough Rocks, Ireland

(Sweet, nutty, slight tannic, lingering aftertaste)

Three 15 / Six 29 / Twelve 55

Jersey Rock no.2, Channel Islands

(lean, sweet, grassy, melon flavours)

Three 15 / Six 29 / Twelve 55

STARTERS

Sea Bream Ceviche 17
Cucumber consommé, avocado wasabi puree (gf)

Wild Mushrooms 14
Rye bread, tomato onion chutney (pb)

Crispy Duck 16
Beetroot, red cabbage slaw

Steak Tartare 18
Potato terrine, mushroom, basil, quail yolk

Cashel Blue Tart 16
Apple, walnut, chicory, sweet mustard (v)



SALADS

Aviary Chopped Salad 17
*Harissa tomatoes, feta, chickpeas
cucumber, pumpkin seeds (gf,pb)
Add chicken breast 6*

Asian Salad 12 | 17
*Napa cabbage, apple, cucumber
pineapple, chilli, almond
Add panko prawns 10 | pork belly 6*

Kiln Roast Salmon 24
*Baby potato, kalamata olive
heritage tomato, green beans
soft boiled egg, lemon vinaigrette
(gf)*

MAINS

Slow Cooked Beef Cheek 28
*Potato & parsnip gratin, black cabbage
red wine jus*

Tortelloni 24
Pumpkin tortelloni, brown butter, sage (pb)

Roast Peterhead Cod 32
Octopus, cannellini beans (gf)

Grilled Yorkshire Chicken Breast 28
*Ratatouille, carrot puree
wholegrain mustard sauce (gf)*

Barbary Duck Breast 32
Potato gratin, griottine cherries (gf)

Aged beef and bone marrow burger 26
Tunworth, bacon jam, pickles

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 beef cooked over live fire.
Served with rocket and Parmesan salad*

300g Sirloin 47 (gf)

300g Ribeye 49 (gf)

600g Chateaubriand to share for two | 50 per person (gf)

750g Cote de Boeuf to share for two | 60 per person (gf)

Sauces

*Peppercorn, Bearnaise, Red wine jus, Salsa verde
4 per sauces*

SIDES

Purple Sprouting Broccoli
Chilli, garlic (pb,gf)

8.5

Soy Glazed Hispi Cabbage
Pine nuts, chilli mayo (pb,gf)

7

Caesar Salad
Gem, Granarolo (v)

7.5

Triple Cooked Chips (pb, gf)
Add truffle and parmesan 2

7

Polenta Chips
Rosemary, pecorino (gf)

7.5

French Fries (pb,gf)
Add truffle and parmesan 2

7

Creamed Corn
Chorizo, chives

8

Heritage Beetroot
Cashel blue, walnut (v,gf)

8.5

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