AVIARY

BAR SNACKS

Nocellara Olives (pb) 6
Anchovy Olives 9
Smoked Almonds (pb) 6

Padrón Peppers
Maldon Sea Salt *(pb,gf)* 7
Hummus, Flatbread 8

SMALL PLATES -

Fried Ricotta Stuffed Gnocchi, Sweet Pepper Relish (v) 12

Crispy Squid, Chilli & Coriander Dressing 14

Tuna Tartare, Daikon, Pickled Ginger, Blood Orange (gf) 17

Grassroots Farm Steak Tartare, Confit Yolk, Horseradish Cream, Shoestring Fries 17.5

Rare Roast Beefwatercress, Chilli, Spring Onion, Wasabi Dressing (gf) 16 | 26

SLIDES -----

----- S A L A D S

Crayfish 14
Mayo, lime, coriander

Crispy Chicken 14
Pickled chilli, curry mayo

Wagyu Burger 14
Applewood, red pepper, truffle mayo

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

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

SIDES 6.5

Triple Cooked Chips

Add truffle and Parmesan 2

Grilled Sweet Potatoes

Piperade, basil & sesame dressing (pb,gf)

Kale Caesar Salad (pb)

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



At Aviary we are committed to serving only the highest quality British produce.

All of our meat is sourced from small British livestock farmers, using the very best of the UK's heritage breeds. This includes White Park cattle from Dorset and Longhorn cows from the Lake District. Our fish is responsibly sourced from South Coast day boats and British fishing ports, wherever possible. Our prime cuts and fish on-the-bone are cooked over live charcoal at temperatures of up to 550 degrees Celsius in our cast iron Bertha coal oven to ensure the best possible flavour compared to traditional cooking methods.

ROOFTOP RESTAURANT AND TERRACE BAR

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