



AVIARY

BRUNCH MENU

Two Courses 34 | Three Courses 39



FREE - FLOWING PACKAGES

Prosecco 27
*Prosecco, Extra Dry,
Ca' del Console, Veneto Italy*

All Free-Flowing Packages Include:
*Whispering Angel Rosé, House white and red, Bloody Mary,
Spicy Peach, Carpani Dry Spritz, Southern Mango, Moretti*

Champagne 35
Joseph Perrier, Cuvée Royale

SEAFOOD SHARER FOR TWO

6 Jersey Rock Oysters *(Supplement 10 per person)* 6 Seabass Ceviche Shots
6 Tuna Tartare 6 C&S Smoked Salmon Blinis
Sushi ginger, corn tortillas *Cream fraiche, caviar*

SMALL PLATES

Burrata *Chicory, sundried tomatoes, toasted almonds,
white balsamic dressing (v, pb)* Roast Sweet Potato *Black olive, sundried tomato,
pomegranate molasses dressing, pine nuts (pb, gf)* Tuna Ceviche *Daikon, pickled ginger, grapefruit (gf)*

BRUNCH

Chapel & Swan Smoked Salmon Bagel *Chive scrambled egg, truffle cream cheese* Pulled Wild Mushroom On Toast *Whipped stracciatella, spiced tomato chutney (pb)
Add poached St Ewe's egg 1.5*
Smashed Avocado *Feta, ponzu tomatoes, coconut yoghurt, sourdough (pb)
Add poached St Ewe's egg 1.5 | Add bacon 2*
Eggs Benedict "cruffin" *Maple bacon jam, smoked ham, St Ewe's hens egg, hollandaise* Full Monty "cruffin" *Cumberland sausage, American cheese,
smoked streaky bacon, St Ewe's fried egg, HP mayo*

PLATES

Olive-fed Yorkshire Wagyu Burger *Smoked bacon, red pepper relish, truffle mayo, caramelised onions, fries
(Supplement 10)* 300g Grassroots Farm Ribeye Off The Bone *Peppercorn sauce, triple cooked chips
(Supplement 20)*
Yorkshire Chicken Breast *Sweetcorn, piquillo pepper
whole grain mustard, jus (gf)* Confit Garlic Risotto *Broad beans, basil & parmesan (v, gf)
Plant based available* Aviary Chopped Salad *Harissa tomato, feta, chickpeas,
cos, cucumber, pumpkin seeds (pb, gf)
Add chicken 6* Asian Summer Salad *Napa cabbage, apple, cucumber
pineapple, chilli, almond
Add panko prawns 10 | pork belly 6*

SIDES

Roast Heritage Courgette 7.5 *Piperade, basil & sesame dressing (pb, gf)* Soy Glazed Hispi Cabbage 6.5 *Pine nuts, chilli mayo (gf, pb)* Triple cooked chips (pb, gf) 6.5 *Add truffle and parmesan 2*
Wedge Caesar Salad 6.5 *Gem, Granarolo (v, gf)* French Fries (pb, gf) 6.5 *add truffle and parmesan 2* Crispy Pink Fir Potatoes 6 *Salsa verde (pb, gf)*

SWEET SHARER FOR TWO

(Supplement 8 per person)

Passion Fruit Cheesecake Yorkshire Rhubarb & Custard Choux Bun
Lotus Biscoff Crème Brulee Mango & Coconut Sorbet

SWEET

Blackberry French Toast *Toasted almonds, candied banana,
vanilla cream (v)* Eton Mess "cruffin" *Berry compote, popcorn, Chantilly, meringue (v)* Solero *Passion fruit & mango parfait
tropical salsa, coconut sorbet (v)*





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

10th Floor Montcalm Royal London House Hotel, 22-25 Finsbury Square London EC2A 1DX

020 3873 4060 | aviarylondon.com

f AviaryLDN **@** @AviaryLDN **t** @AviaryLDN

etmgroup.co.uk

v vegetarian | pb plant based

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