

AVIARY

BRUNCH MENU

Two Courses 32 | Three Courses 37

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 *Corn tortillas* 6 Smoked Trout Blinis
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, blood orange (gf)

BRUNCH

Chapel & Swan Smoked Salmon Bagel
Chive scrambled egg, truffle cream cheese

Pulled Wild Mushroom On Toast
*Whipped stracciatella, pickled red onions (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, true mayo, caramelised onions, fries
(Supplement 10)*

300g Grassroots Farm Ribeye Off The Bone
*Peppercorn sauce, triple cooked chips
(Supplement 20)*

Pan Fried
Red Mullet Linguini
Chilli, prawn bisque

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*

Octopus, Fennel,
Kohlrabi Salad
*Cherry tomato,
Kalamata olives (gf)*

SIDES 6.5

Grilled Sweet Potatoes
Piperade, basil & sesame dressing (pb, gf)

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

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

Kale Caesar salad *(v, gf)*

Fries *(pb, gf)*

Crispy Potatoes & Rosemary Salt *(pb, gf)*

SWEET SHARER FOR TWO

(Supplement 8 per person)

Passion Fruit Cheesecake
Lotus Biscoff Crème Brulee

Yorkshire Rhubarb & Custard Choux Bun
Mango & Coconut Sorbet

SWEET

Blackberry French Toast
*Toasted almonds, candied banana,
vanilla cream (v)*

Eton Mess "cruffin"
Berry compote, popcorn, Chantilly, meringue (v)

Carrot Cake Doughnut
Cream cheese (v)



AVIARY

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

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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