

AVIARY

BRUNCH MENU

Two Courses 32 | Three Courses 37

FREE - FLOWING PACKAGES

Champagne 35
Joseph Perrier, Cuvée Royale

Prosecco 27
Canal Grando Prosecco Extra Dry

All Free-Flowing Packages Include:
Minuty Prestige Rosé, Mimosa, Bloody Mary, Baroko Coffee Martini, Manilla Storm, Birra Moretti

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 Tartare
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
*Feta & Ponzu Tomatoes, coconut yoghurt, crispy shallots (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

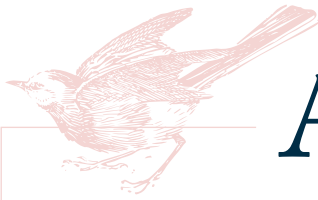
Yorkshire Rhubarb & Custard Choux Bun
Mango & Coconut Sorbet

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

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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