



AVIARY



CANAPÉS

Roast beef, Yorkshire pudding, horseradish cream	8.5
Lamb kofta, kimchi ketchup (<i>df,gf</i>)	8.5
Smoked duck, crouton, quince membrillo	8.5
Truffled chicken mayonnaise vol-au-vent (<i>balal</i>)	8.5
Panko king prawns, spiced apricot, Thai basil	8.5
Prawn cocktail, avocado, cucumber, cracker	8.5
Beef tartare, confit egg yolk, crouton	8.5
Chapel & Swan smoked salmon, chive cream cheese, blinis	8.5
Seared tuna, sesame, wasabi mayo (<i>df,gf</i>)	8.5
Porcini mushroom arancini, aioli (<i>v</i>)	8.5
Waterloo soft cheese, fig jam, puff pastry (<i>v</i>)	8.5
Smoked aubergine miso mousse, pani puri (<i>df,gf,pb</i>)	8.5
Merguez sausage rolls, red pepper ketchup (<i>gf on preorder</i>)	8.5
Sun Dried tomato palmier, Superstraccia (<i>pb,df</i>)	8.5

SLIDERS

Cheeseburger, American cheese, pickle, burger sauce	9.5
Wagyu cheeseburger, mature cheddar, red pepper relish	11.5
Moving Mountains slider, red pepper, smoked Applewood (<i>pb</i>)	9.5
Buttermilk chicken slider, gochujang ketchup, slaw	9.5
Prawn and crayfish, lemon mayo, rocket	9.5
Soft shell crab, kimchi ketchup, gem lettuce	10.5

BOWL FOOD

Seabass & salmon ceviche, mango, black corn tortilla (<i>df,gf</i>)	11
King prawn, spinach & coconut green curry, basmati rice (<i>df</i>)	11
Beer-battered haddock, chips, tartare sauce	11
Pork belly, apple jam, crackling, mash (<i>df,gf</i>)	11
Teriyaki chicken thigh, tenderstem broccoli, sushi rice	11
Crispy gnocchi, red pepper pesto (<i>df,gf,pb</i>)	11
Tofu poke bowl, avocado, edamame, sushi rice (<i>df,gf,pb</i>)	11

DESSERT CANAPÉS

Milk chocolate & passion fruit fudge (<i>v,gf</i>)	6
Lemon & lime tart, muscovado meringue (<i>df,pb</i>)	6
Milk chocolate espresso cups, caramel mousse (<i>gf</i>)	6

(*v*) vegetarian | (*pb*) plant based | (*gf*) gluten free | (*df*) dairy 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



AVIARY

CLASSIC CANAPES & LARGE BITES £65

CANAPÉ

Roast beef, Yorkshire pudding, horseradish cream
Truffled chicken mayonnaise vol-au-vent *(halal)*
Panko king prawns, spiced apricot, Thai basil
Chapel & Swan smoked salmon, chive cream cheese, blinis
Merguez sausage rolls, red pepper ketchup (gf on preorder) *(gf on preorder)*
Sun Dried tomato palmier, Superstraccia *(pb, df)*

SLIDERS

Cheeseburger, American cheese, pickle, burger sauce
Moving Mountains slider, red pepper, smoked Applewood *(pb)*
Buttermilk chicken slider, gochujang ketchup, slaw

PREMIUM CANAPES & LARGE BITES £75

CANAPÉ

Beef tartare, confit egg yolk, crouton
Smoked duck, crouton, quince membrillo
Prawn cocktail, avocado, cucumber, cracker
Seared tuna, sesame, wasabi mayo *(gf, df)*
Porcini mushroom arancini, aioli *(v)*
Smoked aubergine miso mousse, pani puri *(pb, gf, df)*

SLIDERS

Cheeseburger, American cheese, pickle, burger sauce
Moving Mountains slider, red pepper, smoked Applewood *(pb)*
Buttermilk chicken slider, gochujang ketchup, slaw

BOWL FOOD - 3 FOR £30

Seabass & salmon ceviche, mango, black corn tortilla *(gf, df)*
King prawn, spinach & coconut green curry, basmati rice *(df)*
Beer-battered haddock, chips, tartare sauce
Pork belly, apple jam, crackling, mash *(df, gf)*
Teriyaki chicken thigh, tenderstem broccoli, sushi rice
Crispy gnocchi, red pepper pesto *(pb, gf, df)*
Tofu poke bowl, avocado, edamame, sushi rice *(pb, gf, df)*

(v) vegetarian | (pb) plant based | (gf) gluten free | (df) dairy free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.
Please let our team know if you have any allergies. For full allergen information please ask for the manager.



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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