

AVIARY

DESSERTS 8.5

Eton Mess

*White chocolate strawberry cream
strawberry compote, meringue (gf)*

Solero

*Passion fruit & mango parfait
tropical salsa, coconut sorbet*

Chocolate

*Dark chocolate & raspberry gateau
vanilla cream (pb,v)*

British Cheeseboard

*16 for one | 29 for two
Black cow cheddar, Tunworth, Cropwell Bishop
Ragstone chutney, grapes, crispbreads*

Selection of Ice Creams and Sorbet

*Ice Cream: Chocolate/ Vanilla/ Salted caramel
Sorbet: Coconut/ Strawberry/ Mango*

..... SWEET & FORTIFIED WINES

Sauternes, La Fleur d'Or, France 5.10

Ferreira LBV Port, Douro, Portugal 6.6



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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