

AVIARY

DESSERTS 8.5

Tarte Tatin

Apple tarte tatin, vanilla ice cream (pb,v)

Speculoos Biscoff Brûlée

Poached rhubarb, salted oat granola

Hot Chocolate Cake

Grue de cacao, salted caramel ice cream (gf,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

Small 75ml

Sauternes, La Fleur d'Or, France 10.5

Ferreira LBV Port, Douro, Portugal 7

Tokaji Late Harvest, Oremus, Hungary 19.5

pb Plant Based | v Vegetarian | gf Gluten 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



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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