



AVIARY

GROUP DINING

3 courses and side to share | 55 per person

STARTERS

Chicken Liver Parfait
*Crispy chicken skin,
mushroom xo, toasted focaccia*

Roast Sweet Potato
*Black olive, sundried tomato, pomegranate
molasses dressing, pine nuts (pb,gf)*

Smoked Steelhead Trout
*Poached hen's egg, rye bread,
truffle dressing*

Steak Tartare
*Confit yolk, horseradish, cream,
shoestring fries (gf)*

MAINS

Confit Garlic Risotto
*Broad beans, basil & parmesan (v,gf)
Plant based option available*

Truffled Chicken Ballotine
*Pancetta, creamed spinach, potato terrine,
Maderia velouté (gf)*

Roast Suffolk Pork Belly
*Purple sprouting broccoli,
apple potato rosti, jus (gf)*

Pan Fried Stone Bass
Samphire, saffron and crayfish chowder (gf)

SIDES TO SHARE

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

Crispy Potatoes & Rosemary Salt (pb,gf)

French Fries (pb,gf)

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

Triple Cooked Chips
Add Truffle and Parmesan (gf)

Kale Caesar Salad (v,gf)

DESSERTS

Tarte Tatin
*Apple tarte tatin,
vanilla ice cream (pb,v)*

Speculoos Biscoff Brûlée
Poached rhubarb, salted oat granola

Hot Chocolate Cake
*Grue de cacao, rum
and raisin ice cream (gf,v)*

v vegetarian | pb plant based | 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



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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