BIRD SONG BRUNCH

Two Courses 37 | Three Courses 42

FREE-FLOWING PACKAGES

Chateau Sainte Marguerite's Rosé & Cocktails 34

Chateau Sainte Marguerite Rosé, White & Red Wine, Prosecco, Beer, Bloody Mary, Mimosa, Chocolate Orange Espresso Martini, Tangerine Sour

Bubbles 27

Prosecco, Mimosa, Beer White, Rosé & Red Wine

Joseph Perrier Champagne 69

Joseph Perrier Cuvée Royale Champagne Chateau Sainte Marguerite Rosé, Mimosa, Bloody Mary Chocolate Orange Espresso Martini, Tangerine Sour, Beer

SEAFOOD SHARER FOR TWO

(Supplement 10 per person)

Tuna Tartare
Sushi ginger, corn tortillas

Jersey Rock Oysters No.3

Sea Bass Ceviche Shots

Smoked Salmon Blinis
Crème fraîche, caviar

SMALL

Tuna Tartare
Sesame citrus dressing, tomato compressed cucumber (gf)

Pulled Wild Mushroom On Toast
Whipped feta, spiced tomato chutney (pb) Add poached St Ewe's egg 1.5

Chapel & Swan Smoked Salmon Bagel
Chive scrambled egg truffle cream cheese

Eggs Benedict 'Cruffin'
Maple bacon jam, smoked ham St Ewe's hens egg, hollandaise

Smashed Avocado
Feta, ponzu tomatoes, coconut yoghurt sourdough (pb) Add poached egg 1.5 | bacon 2

Full Monty 'Cruffin'
Cumberland sausage, American cheese, smoked streaky bacon, St Ewe's fried egg, HP mayo

LARGE

Thai Noodle Salad
Chicken mince, glass noodles celery, coriander, peanuts

Wood-Baked Rice and Wild Mushrooms
Coal oven miso rice, superstraccia

Aviary Chopped Salad
Harissa tomatoes, feta, chickpeas, cos, cucumber pumpkin seeds (pb, gf) Add chicken 6

Aged Beef and Bone Marrow Burger
Tunworth, tomato chutney bacon jam pickles (supplement 10)

Corn-fed Chicken Breast
Burnt onion puréé king oyster mushroom, truffle jus

300g Grassroots Farm Ribeye
Peppercorn sauce (supplement 20)

Roast Stone Bass
Bok choi, chilli, soy butter sauce (gf)

SIDES

New Potatoes 7.5
Brown butter (v, gf)

Grilled Hispi Cabbage 8
Fermented chilli dressing (gf, pb)

Roast Carrots 6
Feta, dill, lemon (v, gf)

Corn Ribs 8
Miso butter, chilli (gf, v)

French Fries *(gf, pb)* **6.5**
Add truffle and Parmesan 2

Winter Tomatoes 7.5
Wasabi ginger dressing (gf, v, pb)

SWEET SHARER FOR TWO

(Supplement 8 per person)

Passionfruit Cheesecake

Milk Chocolate & Banana Choux

Buttermilk Panna Cotta, Raspberries, Meringue *(gf)*

Mango & Coconut Sorbet

CONES

Lemon Meringue
Lemon curd ripple ice cream, meringue vanilla shortbread (pb)

Dubai
Pistachio ice cream crisp kataifi, chocolate (v)

Cheesecake
Passionfruit sorbet, crushed biscuit Passionfruit ganache, white chocolate

v vegetarian | pb plant-based | 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, or ask a manager for full allergen information.



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

10th Floor Montcalm Royal London House Hotel, 22-25 Finsbury Square London EC2A 1DX

020 3873 4060 | aviarylondon.com

AviaryLDN *@AviaryLDN*

etmcollection.co.uk