



AVIARY

SET MENU

Includes a glass of **Château Sainte Marguerite Rosé**
or Daisy Spritz (*Château Sainte Marguerite, St-Germain, soda water*)

Two-courses 24.50 | Three-courses 27.50

STARTERS

Cured Salmon

Truffle ponzu, jalapeño, pickled ginger (gf)

Chilled Pea & Coconut Soup

lemongrass, Thai basil (pb)

Crispy Duck

Watermelon, hoi sin dressing, cashews, beansprouts

MAINS

Roast Stone Bass

*Bok choy, chilli
soy butter sauce (gf)*

Aged beef and bone marrow burger
Tunworth, tomato chutney, bacon jam, pickles

Wild Garlic & Broad Bean Risotto
Stracciatella, pine nuts (v, pb available)

DESSERTS

Peach & Almond

Almond torte, Lady Grey poached peach, vanilla ice cream (pb)

Selection of Ice Cream and Sorbet

**CHÂTEAU
SAINTE MARGUERITE**
CRU CLASSÉ CÔTES DE PROVENCE



AVIARY

ROOFTOP RESTAURANT AND TERRACE BAR

Summer *Served*

Château Sainte Marguerite Rosé

Côtes de Provence, France

Glass | 18

Bottle | 68

Magnum | 140

Double Magnum | 260

Daisy Spritz | 16.50

Château Sainte Marguerite, St-Germain, soda water

**CHÂTEAU
SAINTE MARGUERITE**

CRU CLASSÉ CÔTES DE PROVENCE

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