



AVIARY

GROUP DINING

3 courses and side to share | 55 per person

STARTERS

Tuna Ceviche

Daikon, pickled ginger, grapefruit (gf)

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*

Grilled Yorkshire Chicken Breast

*Sweetcorn, piquillo pepper, wholegrain
mustard, jus (gf)*

Roast Suffolk Pork Belly

Dill pickled cucumber (gf)

Pan Fried Stone Bass

*Curried heritage tomato chutney, samphire,
basil oil (gf)*

SIDES TO SHARE

Roast Heritage Courgette

Rocket and basil pesto (pb,gf)

Crispy Pink Fir Potatoes

Salsa verde (pb,gf)

French Fries (pb,gf)

Add truffle & parmesan 2

Soy Glazed Hispi Cabbage

Pine nuts, chilli mayo (pb,gf)

Triple Cooked Chips (gf)

Add truffle & parmesan 2 (v)

Wedge Caesar Salad (pb)

Gem, Granarolo

DESSERTS

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)*

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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