



AVIARY

SET LUNCH

Two-courses 24.50 | Three-courses 27.50

STARTERS

Sea Bream Ceviche

Cucumber concomme, avocado wasabi puree (gf)

Chilled Pea & Coconut Soup

lemongrass, Thai basil (pb)

Crispy Duck

Watermelon, hoi sin dressing, cashews, beansprouts



MAINS

Roast Stone Bass

Asparagus, pickled samphire, smoked fish velouté (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

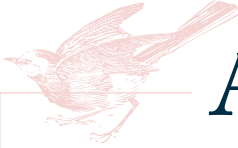
*Almond torte, Lady Grey poached peach
vanilla ice cream (pb)*

Selection of Ice Cream and Sorbet

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

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

020 3873 4060 | aviarylondon.com

 [AviaryLDN](https://www.facebook.com/AviaryLDN)  [@AviaryLDN](https://www.instagram.com/AviaryLDN)  [@AviaryLDN](https://twitter.com/AviaryLDN)

etmgroup.co.uk