

AVIARY

ROOFTOP RESTAURANT & TERRACE BAR

CHAMPAGNE BRUNCH

2 courses £32 | 3 courses £37

BOTTOMLESS PACKAGES

Champagne £35

Joseph Perrier, Cuvée Royale

Prosecco £27

Canal Grando Prosecco Extra Dry

All bottomless packages include: Minuty Prestige Rosé, Mimosa, Bloody Mary, Baroko Coffee Martini, Manilla Storm, Birra Moretti draught

SNACKS

Nocellara olives pb

6

Wasabi peas pb

5

Smoked almonds pb

6

Sourdough
salted butter v

6.5

Smoked salmon & caviar blinis

12

Salt and pepper squid
sriracha mayo, lime

12

STARTERS

Blackberry french toast

toasted almonds, vanilla cream cinnamon sugar v
add candied banana +£2

Braised short rib crumpet

salsa verde
add a crispy hen egg +£2

Eggs Royale cruffin

smoked trout, St Ewe's hens egg,
hollandaise

Smashed Avocado,
feta & tomato ponzu

coconut yoghurt, crispy shallots pb
add poached egg +£1.5 | add bacon +£2.8

Eggs Benedict cruffin

maple bacon jam,
St Ewe's hens egg, hollandaise

Eggs Florentine cruffin

Baby spinach, St Ewe's hens egg,
hollandaise

MAINS

Roast Peterhead cod

crushed new potatoes, creamed leeks
preserved lemon

Sweet potato rosti
& sriracha honey

spinach, broccoli, crispy fried egg v
add smoked salmon +£6

Fried chicken &

Henderson's relish waffles
lemon thyme mayo, pickled cucumber
poached egg

Crayfish club sandwich

Bloody Mary mayo, rocket
avocado, sundried tomato

Maple glazed roast pumpkin

carrot 'slaw, spring onion
toasted pumpkin seeds pb

Charcoal grilled flat iron steak

fried egg
swap to 250g ribeye +£17 supplement

TO SHARE

1kg Grassroots farm T-bone to share

Bordelaise sauce, triple cooked chips
£40 per person supplement, minimum of 2 guests

Grilled Seafood Platter

Lobster, soft shell crab, scallop, octopus
monkfish, garlic butter, sauce vierge, fries
+£55 per person supplement, minimum of 2 guests
add 3 Jersey rock oysters each - +£15 per person supplement

SIDES

7.5

Triple cooked chips pb

Truffle hash browns

burnt shallot mayo v

Courgette fritters

ranch mayo v

Fennel, apple & cabbage slaw pb

Mixed green salad

Pecorino

DESSERTS

Carrot cake doughnut

cream cheese v

Blackberry cheesecake

white chocolate whip, blackberry sorbet v

Sticky toffee pudding

salted butterscotch, vanilla ice cream v

Cheeseboard to share

Black Cow Cheddar, Rosary Ash Goat's
Cropwell Bishop Stilton, biscuits, grapes, celery, chutney
£7.5 per person supplement, minimum of 2 guests

v vegetarian | pb plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager or go to aviarylondon.com 10th floor, Montcalm Royal London House Hotel, 22-25 Finsbury Square, London, EC2A 1DX. 020 7873 4060



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CHAMPAGNE

	USUAL PRICE	BRUNCH PRICE
Joseph Perrier, Cuvée Royal, <i>Châlons-En-Champagne, France NV</i>	£76	£38
Taittinger, Brut, <i>Reims, France NV</i>	£95	£55
Drappier, Carte D'or, <i>Urville, France NV</i>	£95	£46
Pol Roger, Reserve <i>Reims, France NV</i>	£105	£59
Perrier Jouët, Grand Brut, <i>Épernay, France NV</i>	£110	£60
Joseph Perrier, Cuvée Royale, Rosé, <i>Châlons-En-Champagne, France NV</i>	£110	£60
Joseph Perrier, Cuvée Royale, <i>Châlons-En-Champagne, France '13</i>	£110	£55
Bollinger, Special Cuvée, <i>Aÿ, France NV</i>	£120	£66
Taittinger, Prestige Brut Rosé, <i>Reims, France NV</i>	£120	£69
Laurent-Perrier, La Cuvée Rosé, <i>Tours Sure Marne, France NV</i>	£150	£94
Jacquesson, Cuvée 744, <i>Dizy, France '18</i>	£170	£83
Dom Pérignon, <i>Épernay, France '13</i>	£370	£240

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