

# 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

**Grilled octopus bites**

*harissa, candied lime*

9.5

**Smoked almonds pb**

6

**Sourdough**

*salted butter v*

6.5

**Smoked salmon & caviar blinis**

12

**Spicy glazed chipolatas**

*mustard mayo*

9

### STARTERS

**Ginger crumble oats**

*mandarin & passion fruit chutney v*

**Blackberry french toast**

*toasted almonds, vanilla cream*

*cinnamon sugar v*

*add candied banana +£2*

**Smashed avocado,**

**feta & tomato ponzu**

*citrus crème fraiche, crispy shallots v*

*add poached egg +£1.5 | add bacon +£2.8*

**Crispy chickpea & kale salad**

*tahini dressing, chilli pb*

*add poached egg +£1.5*

**Beetroot cured Scottish salmon**

*baby beets, pickled cucumber*

*wholegrain mustard dressing*

**Braised short rib crumpet**

*salsa verde*

*add a crispy hen egg +£2*

### MAINS

**Roast Peterhead cod**

*crushed new potatoes, creamed leeks*

*preserved lemon*

**Crayfish club sandwich**

*Bloody Mary mayo, rocket*

*avocado, sundried tomato*

**Sweet potato rosti**

**& sriracha honey**

*spinach, broccoli, crispy fried egg v*

*add smoked salmon +£6*

**Maple glazed roast pumpkin**

*carrot 'slaw, spring onion*

*toasted pumpkin seeds pb*

**Fried chicken &**

**Henderson's relish waffles**

*lemon thyme mayo, pickled cucumber*

*poached egg*

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

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