

CHAMPAGNE BRUNCH

2 courses £32 | 3 courses £37

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



AVIARY

ROOFTOP RESTAURANT & TERRACE BAR

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

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

