

AVIARY

ROOFTOP RESTAURANT & TERRACE BAR

DESSERTS

Blackberry cheesecake white chocolate whip, blackberry sorbet	8.5
Sticky toffee pudding salted butterscotch, vanilla ice cream <i>v</i>	8.5
Milk chocolate and hazelnut brownie praline ganache, dulce de leche ripple ice cream <i>v</i>	8.5
Selection of ice creams and sorbets ice creams: chocolate <i>v</i> / vanilla <i>pb</i> / salted caramel <i>v</i> sorbets: mango <i>pb</i> / raspberry <i>pb</i> / coconut <i>pb</i>	8.5
Cheeseboard Black Cow Cheddar, Rosary Ash goat's, Cropwell Bishop Stilton. Biscuits, grapes, celery, chutney	16 for one 29 for two

SWEET & FORTIFIED WINES

Sauternes, <i>La Fleur d'Or, France</i>	21.9
Ferreira LBV Port, Douro, <i>Portugal</i>	8.3
Tokaji Late Harvest, Oremus, <i>Hungary</i>	19.5

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

