

MOTHER'S DAY

Sunday 30th March 2025

FOR THE TABLE

Selection of focaccia muffins
sundried tomato, basil chilli, black olives
with olives & almonds

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*All roasts served with duck fat roast potatoes, Yorkshire puddings,
cauliflower cheese croquettes, honey roast carrots, Savoy cabbage & gravy*

Grassroots Farm beef ribeye
horseradish cream

Corn-fed chicken ballotine
pancetta, truffle, creamed spinach

Suffolk pork belly
apple sauce

Cheltenham beetroot Wellington ^{pb}
butternut squash purée, baby vegetables

Cornish monkfish
crushed new potatoes creamed leeks, preserved lemon

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**Blackberry
cheesecake**
*white chocolate whip,
blackberry sorbet*

**Sticky toffee
pudding**
*salted butterscotch,
vanilla ice cream ^v*

**Milk chocolate and
hazelnut brownie**
*praline ganache, dulce de leche
ripple ice cream ^v*

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Salted caramel chocolate truffles

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SIDES

**Pigs in
blankets**
6.5

**Tenderstem broccoli,
chilli, garlic ^{pb}**
7

**Mixed green salad
Pecorino ^v**
6.5

**Truffled Cheddar
hispi cabbage**
6.5

**Fennel, apple &
cabbage slaw ^{pb}**
6.5

**Triple cooked chips
truffle, Parmesan ^v**
8

£45pp

^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 etmcollection.co.uk/venue/aviary-rooftop-restaurant-terrace-bar/
10th floor, Montcalm Royal London House Hotel, 22-25 Finsbury Square, London, EC2A 1DX. 020 7873 4060

