

AVIARY

ROOFTOP RESTAURANT & TERRACE BAR

Roast SUNDAYS

Nocellara olives <i>pb</i>	6
Smoked almonds <i>pb</i>	6
Sourdough, salted butter <i>v</i>	6.5

OYSTERS

Delicious oysters sourced from the UK, Ireland & the Channel Islands. Expect to see Jersey, Carlingford, Porthilly or Maldon

Please see your specials slip for today's oysters

STARTERS

Creamed cauliflower soup <i>truffle dressing pb</i>	9.5	Lobster & crab risotto cake <i>citrus Hollandaise, dill</i>	18
Artisan goat's cheese mousse <i>roast pumpkin, balsamic caramelised onion, seeds v</i>	11	Pressed Barbary duck terrine <i>smoked duck breast, cranberry relish, sourdough crisps</i>	16
Beetroot cured Scottish salmon <i>baby beets, pickled cucumber, wholegrain mustard dressing</i>	16.5	Fillet steak tartare <i>egg yolk, shallots</i>	17.5

ROASTS

Grassroots farm beef ribeye <i>horseradish cream</i>	29	Butternut squash & celeriac Wellington <i>pb</i>	19
Suffolk pork belly <i>apple sauce</i>	24	Roast Cornish monkfish tail <i>crushed new potatoes, creamed leeks, preserved lemon</i>	27
1/2 free range Somerset chicken <i>rosemary stuffing, bread sauce</i>	25		

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

SIDES

Pigs in blankets	6.5	Fennel, apple & cabbage slaw <i>pb</i>	6.5
Truffle & Cheddar hispi cabbage <i>duck fat sourdough</i>	6.5	Mixed green salad <i>Pecorino</i>	6.5
Tenderstem broccoli, chilli, garlic <i>pb</i>	7	Triple cooked chips <i>truffle, Parmesan v</i>	8

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
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