



# AVIARY

SUNDAY

# ROAST

FREE-FLOWING RED WINE 30 PER PERSON

*Trentangeli, Tenuta Bocca di Lupo, Castel del Monte, Itali '20 - served from a Magnum*



## BRITISH AND IRISH OYSTERS

Served with tabasco, lemon & shallot vinaigrette

Carlingford Lough Rocks, Ireland

*(sweet slightly nutty flavour followed by a slight tannic and lingering aftertaste)*

*Three 15 / Six 29 / Twelve 55*

Jersey Rock no.2, Channel Islands

*(lean and not too metallic, with sweet, grassy, melon flavours)*

*Three 15 / Six 29 / Twelve 55*

## STARTERS

Chicken Liver Parfait  
*Crispy chicken skin, mushroom xo, toasted focaccia*

14

Burrata  
*Chicory, sun dried tomatoes, almonds,  
white balsamic dressing (v, gf)*

14

Sweet Potato  
*Toasted black olive, sundried tomato,  
pomegranate molasses dressing, pine nuts, (pb, gf)*

10

Smoked Steelhead Trout  
*Poached hen's egg, rye bread, truffle dressing*

15.5

## ROAST

Grassroots Farm Beef Sirloin  
*Horseradish cream*

29

Butternut Squash & Celeriac Wellington *(pb)*

19

Suffolk Pork Belly  
*Apple sauce*

24

Pan Fried Stone Bass  
*Samphire, saffron and crayfish chowder (gf)*

30

1/2 Free-Range Somerset Chicken  
*Rosemary stuffing, bread sauce*

25

## SIDES 6.5

Grilled Sweet Potatoes  
*Piperade, basil & sesame dressing (pb, gf)*

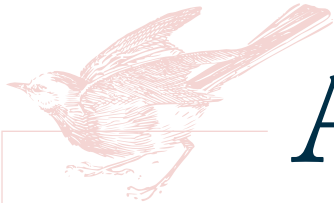
Soy Glazed Hispi Cabbage  
*Pine nuts, chilli mayo (pb, gf)*

Kale Caesar Salad *(v, gf)*

Roast Potatoes & Rosemary Salt *(pb, gf)*

v vegetarian | pb plant based | gf gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.  
For full allergen information please ask for the manager or go to [www.aviarylondon.com](http://www.aviarylondon.com)



# AVIARY

At Aviary we are committed to serving only the highest quality British produce. All of our meat is sourced from small British livestock farmers, using the very best of the UK's heritage breeds. This includes White Park cattle from Dorset and Longhorn cows from the Lake District. Our fish is responsibly sourced from South Coast day boats and British fishing ports, wherever possible. Our prime cuts and fish on-the-bone are cooked over live charcoal at temperatures of up to 550 degrees Celsius in our cast iron Bertha coal oven to ensure the best possible flavour compared to traditional cooking methods.



## ROOFTOP RESTAURANT AND TERRACE BAR

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