

AVIARY

TABLE

Nocellara Olives (pb) 6

Smoked Almonds (pb) 6

Bread Rolls, Salted Butter (v) 6.5



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

Tuna Ceviche 17
Daikon, pickled ginger, blood orange (gf)

Grassroots Farm Steak Tartare 17.5
Confit yolk, horseradish cream, shoestring fries

Chicken Liver Parfait 14
Crispy chicken skin, mushroom xo, toasted focaccia

Shetland Mussels 12 | 22
*White wine, Calabrian chilli, basil
Large served with fries*

Roast Sweet Potato 10
Pine nuts, pearl barley, pomegranate molasses (pb)

Lamb Sweetbreads 17
Confit new potatoes, artichoke crips, nettle pesto

Smoked Steelhead Trout 15.5
Poached duck egg, truffle dressing

SALADS

Aviary Chopped Salad 16
*Harissa tomatoes, feta, chickpeas, cucumber, pumpkin seeds (gf,pb)
Add chicken breast 6*

Asian Summer Salad 11 | 16
*Napa cabbage, apple, cucumber, pineapple, chilli, almond
Add panko prawns 10 | pork belly 6*

Octopus, Fennel, Kohlrabi Salad 14 | 23
Cherry tomato, kalamata olives (gf)

MAINS

Pan Fried Red Mullet Linguine 28
Chilli, prawn bisque

Truffled Chicken Ballotine 27
Pancetta, creamed spinach, potato terrine, Maderia velouté (gf)

Confit Garlic Risotto 19
*Broad beans, basil & Parmesan (v,gf)
pb available*

Welsh Lamb Rump 36
Kentish asparagus, peas, artichoke, lamb jus (gf)

Roast Suffolk Pork Belly 30
Purple sprouting broccoli, apple potato rosti, jus (gf)

Pan Fried Stone Bass 30
Samphire, saffron and crayfish chowder (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

CHARCOAL OVEN

45 day aged Grassroots Farm beef and rare breed Suffolk pork cooked over live fire.

Served with rocket and Parmesan salad

300g Sirloin off the bone 39

300g Ribeye off the bone 48

1kg Pork Tomahawk to share for two | 34 per person

600g Chateaubriand to share for two | 38 per person

750g Cote de Boeuf to share for two | 55 per person

Olive-fed Yorkshire Wagyu Cheeseburger 26

Smoked bacon, red pepper relish, truffle mayo, caramelised onions

Sauces

Peppercorn, Bearnaise, Red Wine Jus, Salsa Verde

2.5 per sauces

SIDES

Grilled Sweet Potatoes

Piperade, basil & sesame dressing (pb,gf)

6.5

Soy Glazed Hispi Cabbage

Pine nuts, chilli mayo (pb,gf)

6.5

Kale Caesar Salad (pb)

6.5

Triple cooked chips (pb)

Add truffle and Parmesan 2

6.5

Crispy Potatoes & Rosemary Salt (pb,gf)

6.5

French Fries (pb,gf)

6.5

ROOFTOP RESTAURANT AND TERRACE BAR

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