

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 <i>Daikon, pickled ginger, blood orange (gf)</i>	17	Grassroots Farm Steak Tartare <i>Confit yolk, horseradish cream, shoestring fries</i>	17.5
Chicken Liver Parfait <i>Crispy chicken skin, mushroom xo, toasted focaccia</i>	14	Shetland Mussels <i>White wine, Calabrian chilli, basil Large served with fries</i>	12 22
Roast Sweet Potato <i>Pine nuts, pearl barley, pomegranate molasses (pb)</i>	10	Lamb Sweetbreads <i>Confit new potatoes, artichoke crips, nettle pesto</i>	17
Smoked Steelhead Trout <i>Poached duck egg, truffle dressing</i>	15.5		

SALADS

Aviary Chopped Salad 16 <i>Harissa tomatoes, feta, chickpeas, cucumber, pumpkin seeds (gf,pb) Add chicken breast 6</i>	Asian Summer Salad 11 16 <i>Napa cabbage, apple, cucumber, pineapple, chilli, almond Add panko prawns 10 pork belly 6</i>	Octopus, Fennel, Kohlrabi Salad 14 23 <i>Cherry tomato, kalamata olives (gf)</i>
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MAINS

Pan Fried Red Mullet Linguine <i>Chilli, prawn bisque</i>	28	Truffled Chicken Ballotine <i>Pancetta, creamed spinach, potato terrine, Maderia velouté (gf)</i>	27
Confit Garlic Risotto <i>Broad beans, basil & Parmesan (v,gf) pb available</i>	19	Welsh Lamb Rump <i>Kentish asparagus, peas, artichoke, lamb jus (gf)</i>	36
Roast Suffolk Pork Belly <i>Purple sprouting broccoli, apple potato rosti, jus (gf)</i>	30	Pan Fried Stone Bass <i>Samphire, saffron and crayfish chowder (gf)</i>	30

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

600g Chateaubriand to share for two | 45 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 <i>Piperade, basil & sesame dressing (pb,gf)</i>	6.5	Soy Glazed Hispi Cabbage <i>Pine nuts, chilli mayo (pb,gf)</i>	6.5
Kale Caesar Salad (<i>pb</i>)	6.5	Triple cooked chips (<i>pb</i>) <i>Add truffle and Parmesan 2</i>	6.5
Crispy Potatoes & Rosemary Salt (<i>pb,gf</i>)	6.5	French Fries (<i>pb,gf</i>)	6.5

ROOFTOP RESTAURANT AND TERRACE BAR

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