



AVIARY

* SECRET LONDON

Two-courses 24.50 | Three-courses 27.50

Includes a glass of Chandon Brut NV

STARTERS

Chapel And Swan Smoked Salmon

Poached egg, truffle dressing (gf)

Prosciutto, Fig & Rocket Salad (gf)

Roast Sweet Potato

Pine nuts, pearl barley (pb,v)



MAINS

Pan Fried Stone Bass

Curried tomato chutney (gf)

Double Cheeseburger

Pepper relish, truffle mayo, caramelised onions

Confit Garlic Risotto

Broad beans, basil, parmesan (v,gf)

pb available

DESSERTS

Chocolate

Dark chocolate & raspberry gateau, vanilla cream (pb,v)

Selection of Ice Cream and Sorbet

CHANDON

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



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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