

BIRD SONG BRUNCH

Two Courses 37 | Three Courses 42



FREE-FLOWING PACKAGES

Whispering Angel & Cocktails Package 34

Whispering Angel Rosé, White & Red Wine, Prosecco, Beer, Classic Paloma, Holy Berry Margarita, Bloody Mary, Mimosa

Bubbles Package 27

Prosecco, Mimosa, Beer, White, Rosé & Red Wine

Champagne Package 69

Champagne, Whispering Angel Rosé White & Red Wine, Beer, Classic Paloma, Holy Berry Margarita, Bloody Mary, Mimosa

SEAFOOD SHARER FOR TWO

(Supplement 10 per person)

Tuna Tartare

Sushi ginger, corn tortillas

Jersey Rock Oysters

Seabass Ceviche Shots

Smoked Salmon Blinis

Cream fraîche, caviar

S M A L L

Burrata

Chicory, sundried tomatoes, toasted almonds, white balsamic dressing (v, pb)

Cashel Blue Tart

Apple, walnut, chicory, sweet mustard (v)

Pulled Wild Mushroom On Toast

Whipped feta, spiced tomato chutney (pb), Add poached St Ewe's egg 1.5

Chapel & Swan Smoked Salmon Bagel

Chive scrambled egg, truffle cream cheese

Sea Bream Ceviche

Cucumber consommé, avocado, wasabi pureé (gf)

Eggs Benedict "cruffin"

Maple bacon jam, smoked ham, St Ewe's hens egg, hollandaise

Smashed Avocado

Feta, ponzo tomatoes, coconut yoghurt, sourdough (pb), Add poached St Ewe's egg 1.5 | Add bacon 2

Full Monty "cruffin"

Cumberland sausage, American cheese, smoked streaky bacon, St Ewe's fried egg, HP mayo

L A R G E

Tortelloni

Pumpkin tortelloni, burnt butter, sage (pb)

Aviary Chopped Salad

Harissa tomato, feta, chickpeas, cos, cucumber, pumpkin seeds (pb, gf), Add chicken 6

Asian Salad

Napa cabbage, apple, cucumber, pineapple, chilli, almond, Add panko prawns 10 | pork belly 6

Aged beef and bone marrow burger

Tunworth, bacon jam, pickles (Supplement 10)

Roast Peterhead Cod

Octopus, canellini beans (gf)

300g Grassroots Farm Ribeye Off The Bone

Peppercorn sauce, triple cooked chips (Supplement 20)

R O A S T

Roast Sirloin Of Beef

Horseraddish cream (supplement 5)

Free-Range Yorkshire Chicken

Bread sauce, sage & onion stuffing

S I D E S

Purple Sprouting Broccoli 8.5

Chilli, garlic (pb, gf)

Soy Glazed Hispi Cabbage 7

Pine nuts, chilli mayo (gf, pb)

Triple cooked chips (pb, gf) 7

Add truffle and parmesan 2

Caesar Salad 7.5

Gem, Granarolo (v, gf)

French Fries (pb, gf) 7

Add truffle and parmesan 2

Polenta Chips 7.5

Rosemary, pecorino (gf)

SWEET SHARER FOR TWO

(Supplement 8 per person)

White Chocolate & Blackberry Cheesecake

Pecan Carrot cake, Cinnamon Orange Ganache

Espresso & Caramel Choux Bun

Mango & Coconut Sorbet

C O N E S

Dubai

Pistachio ice cream, crisp kataifi, chocolate (v)

Gingerbread

Sticky toffee pudding, caramel sauce, wafer (v)

Apple crumble

Apple sorbet, oat crumb, black berries (pb)

Black Forest

Black cherry sorbet, chocolate sponge, crushed meringue (pb)

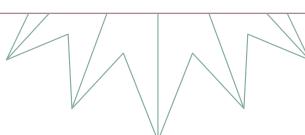
v vegetarian | pb plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Please let our team know if you have any allergies. For full allergen information please ask for the manager.





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 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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