



AVIARY

*Valentine's Day*  
DINNER MENU

£85 PER GUEST FOR FOUR COURSES

*Includes glass of Champagne on arrival*

*Inclusive of VAT and 12.5% service charge. Please note that Oysters 'for the table' are an additional cost of £25.*

ROOFTOP RESTAURANT AND TERRACE BAR

10th Floor Montcalm Royal London House Hotel, 22-25 Finsbury Square London EC2A 1DX

020 3873 4060 | aviarylondon.com

 /AviaryLDN

 @AviaryLDN

 @AviaryLDN

[etmgroup.co.uk](http://etmgroup.co.uk)



# AVIARY

## Valentine's Day

### DINNER MENU

#### FOR THE TABLE

*Additional charge £25*

Oyster selection of 3 Fal native oysters and 3 Lindisfarne rock oysters, shallot vinaigrette



*Champagne on arrival: Joseph Perrier NV*

#### AMUSE BOUCHE

Truffled Parmesan gougères  
Butter poached lobster, saffron aioli

#### STARTERS

Smoked eel Waldorf salad, celeriac, grapes, apple, walnut  
Crispy Wigmore cheese, grilled radicchio, golden beetroot, truffled mustard dressing *(v)*  
Scottish salmon tartare, soy mirin, keta, wasabi, avocado  
Ham hock croquettes, piccalilli, watercress  
Spiced cauliflower fritters, pomegranate, soya yoghurt, sumac *(plant based)*

#### MAINS

Roast guinea fowl, pancetta, leeks, gnocchi, roasting juices  
Grilled Romanesco cauliflower, toasted freekeh, rose harissa, peppers, pistachio *(plant based)*  
Butternut squash risotto, sage crisps, chive oil, toasted pumpkin seeds, goat's curd *(v)*  
Roast cod, baby carrot, sesame and ginger bok choy, seaweed, miso dressing  
500g Sirloin for two, hand cut chips, watercress, Béarnaise sauce, peppercorn sauce

#### DESSERT

Baked rhubarb cheesecake to share, pink Champagne jelly  
Coconut rice pudding, kiwi and papaya salad, rum bananas, passion fruit sorbet *(plant based)*  
Chocolate and salted caramel délice, peanut brittle  
Lemon tart, raspberry sherbet, lemon crème fraîche  
Cornish Blue, raisin and treacle loaf, celery, pear chutney