

NORDIC NIGHTS SET MENU

2 COURSES 55 PP | 3 COURSES 65 PP

not including sides

STARTERS

Beetroot cured Norwegian salmon, baby beets, pickled cucumber, wholegrain mustard dressing

Pressed duck terrine, Swedish rökt duck breast, cranberry relish, sourdough crisps

Burrata, pumpkin relish, pumpkin seed gräskärnsgranola (v)

MAINS

Atlantic cod, samphire, crushed potatoes, creamed leeks, preserved lemon

Slow-cooked lamb shoulder, creamed mashed potatoes, braised red cabbage, minted lamb jus

Roast celeriac, wild mushrooms, black cabbage, chestnut sauce (pb)

SIDES 6.5

Hispi cabbage, anchovy sauce

Green beans, goat's cheese, dates & almonds (v)

Wild mushrooms, cress (pb)

Beef fat potatoes, chive sour cream (v)

Triple cooked chips, brown butter ketchup
(pb)

French fries (pb)

Sweet potato chips, Béarnaise (v)

DESSERTS

Milk chocolate salted almond mousse, confit pear, coffee whip, pear sorbet

Apple & damson crumble, oat crumb, vanilla ice cream (pb)

Blackberry soufflé, white chocolate sorbet, cocoa brittle

AVIARY
ROOFTOP RESTAURANT & TERRACE BAR


GREY GOOSE
VODKA

(v) vegetarian (pb) plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.
Our dish names don't always mention every ingredient. Please let our team know if you have any allergies.

aviarylondon.com | 22-25 Finsbury Square, London, EC2A 1DX | 020 5875 4060