



# AVIARY

## *Welcome*

At Aviary we are committed to serving only the highest quality British produce. All our meat is sourced from small British livestock farmers using the very best of the UK's heritage breeds. 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 charcoal at temperatures of up to 550 degrees Celsius in our cast iron Bertha oven to ensure the best possible flavour compared to traditional cooking methods.

## ROOFTOP RESTAURANT & TERRACE BAR

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020 3873 4060 | [www.aviarylondon.com](http://www.aviarylondon.com)

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## TABLE

Nocellara olives <i>green &amp; black</i>	6	Anchovy olives	9
Smoked almonds	6	Padrón peppers, Maldon sea salt	6
		Aviary breadboard, whipped brown butter	8.5

## STARTERS

Burrata, roast Iron Bark pumpkin, pearl barley (v) 16	Aged beef tartare, Kentish Brown egg yolk, potato & bone marrow terrine	17
Wild mushroom & tarragon cream soup, mushroom toast (v) (pb available) 14	Beetroot cured salmon, baby beets, pickled cucumber, wholegrain mustard dressing	18
Pressed Barbary duck terrine, smoked duck breast, cranberry relish, sourdough crisps 16	Dorset crab doughnut, dashi jam	18

## OYSTERS & BERTHA OVEN STEAKS

Please see our specials slip for today's oysters & steaks

Delicious oysters sourced from the UK, Ireland and the Channel Islands. Expect to see Jersey, Carlingford, Lindisfarne or Maldon

Prime cuts of British beef, aged for up to 45 days and cooked in our 550°C cast iron Bertha oven

## MAINS

Artichoke, walnut & aged Parmesan risotto, sage crumb (v) (pb available) 19	Suffolk pork belly, chorizo, octopus, butterbeans & cabbage	27
Atlantic cod, samphire, crushed potatoes, creamed leeks, smoked herring roe 28	Somerset Saxon chicken breast, charred leeks, beef fat potatoes, truffled mushroom sauce	29
Market fish <i>please see today's specials slip</i> 42	Roast Norfolk Bronze turkey, sourdough bread sauce, pigs in blankets & all the traditional Christmas trimmings	34

## VEGETABLES 6.5

Hispi cabbage, anchovy sauce	Triple cooked chips, brown butter ketchup
Green beans, goat's cheese, dates & almonds	French fries
Wild mushrooms, cress	Sweet potato chips, Béarnaise
	Beef fat potatoes, chive sour cream

## DESSERTS

Milk chocolate salted almond mousse, confit pear, coffee whip, pear sorbet 9.5	ICE CREAMS: Black treacle   Rum sultana Danish   Vanilla 75
Apple & damson crumble, oat crumb, vanilla ice cream (pb) 9.5	SORBETS: Blackberry   White chocolate   Pear 7.5
Sticky toffee pudding, salted butterscotch & white chocolate sorbet 9.5	CHEESEBOARD: 15 for one   28 for two
	Montgomery Cheddar; Rosary Ash goats cheese, Cropwell Bishop blue, biscuits, grapes, celery, chutney

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, and for full allergen information please ask for the manager or go to [www.aviarylondon.com](http://www.aviarylondon.com)