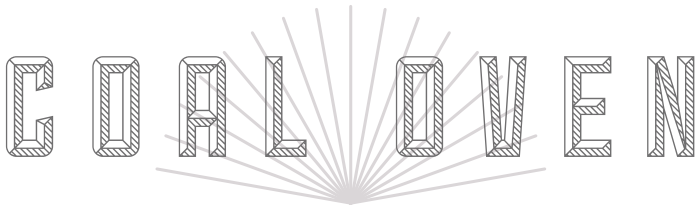


Starters


RAW

Half dozen oysters – native/rock/prestige	14	Baby roots, quinoa, Stichelton, winter broth	7
Raw platter for one/two	14 / 26	Beetroot, goat’s cheese, blackberries, walnuts, truffle	8
Rock oyster, clam, trout, tuna, scallop, mackerel		Sutton Hoo chicken, bulgar, quail egg, caviar	8
Cured chalk stream trout, taramasalata, celeriac, apple, rye	9	Kombu marinated pork, brown shrimp cocktail	8.50
Yellow fin tuna sashimi	12	Barbary duck, carrot, buckwheat, chervil root, black garlic	9.50
Beef tartare, hen’s yolk	9.50		



‘PRIME CUTS AND BONE-IN WILD FISH’

All meat and fish from the coal oven is served straight up, we therefore recommend choosing at least one side and one sauce per person

<div><div>SIDES 3.50</div><div>Flower sprouts and bacon</div><div>Creamed spinach</div><div>Honey glazed carrots</div><div>Thrice cooked chips</div><div>French fries</div><div>New potatoes, seaweed</div><div>Gem and mixed onion salad</div></div>	<div><div>‘BUTCHERS CUT’ - 200G - CHANGES DAILY</div><div>ROAST 1/2 CUMBRIAN CHICKEN</div><div>RETIRED DAIRY COW SIRLOIN ON THE BONE 450G</div><div>LONGHORN BONE-IN RIB 500G</div><div>SHORTHORN CHATEAUBRIAND 500G (FOR TWO)</div><div>MILK FED CUMBRIAN VEAL T-BONE 950G (FOR TWO)</div><div>OLD SPOT DOUBLE CHOP 900G (FOR TWO)</div><div>WHOLE MACKEREL</div><div>SKATE 300G</div><div>MONKFISH 300G</div><div>LEMON SOLE 400G</div><div>LINE CAUGHT WILD BASS 900G (FOR TWO)</div></div>	<div><div>SAUCES 1</div><div>Hodson’s</div><div>Béarnaise / Hollandaise</div><div>Peppercorn</div><div>Truffled gravy</div><div>Green sauce</div><div>Brown butter and caper</div><div></div><div>ACCOMPANIMENTS</div><div>Pulled beef belly 6</div><div>Confit duck egg 3</div><div>Whipped blue cheese 5</div><div>Griddled king prawns 14</div><div>Half native lobster 18</div></div>
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Dishes

LONGHORN BEEF BURGER	14
American cheese, brioche bun, French fries	
YORKSHIRE WOOD PIGEON	16
toasted barley, smoked clementine, celeriac, jus	
LOIN OF SCOTTISH RED DEER	21
bolognese, crosnes, quince, red wine jus	
PETERHEAD COD, OCTOPUS	18
garlic sausage, braised white beans	
BRIXHAM BRILL	22
parsnips, black cabbage, oats, hazelnuts	
RICOTTA GNOCCHI	13
squash, turnips, salsify, sprout leaves	
CRISP POTATO TERRINE	14
duck egg, cauliflower, leeks, trompettes	
AVIARY SEASONAL SALAD	14
Marinated squid and prawn salad, fennel, cucumber, chilli	
SUPERFOOD SALAD	14
Buckwheat, avocado, kale, goji berries, seeds, nuts	

DESSERTS 7

‘After Eight’ Arctic Roll	
Custard tart, banana ice cream, peanut praline	
Sticky toffee pudding, spiced apple, vanilla ice cream, tonka crumble	
Milk chocolate mousse, salted caramel, almonds, malt ice cream	
Coconut panna cotta, passion fruit, mango, white chocolate	
Chocolate and honeycomb Sundae	
British and European cheese board, crisp bread, fruit chutney	14



For private dining and private parties with your own exclusive grand terrace, come and visit Palm Rooms on the ninth floor below

PALM ROOMS

AT AVIARY

Game dishes may contain shot

For full allergen information please ask for the manager or go to [www.aviarylondon.com/food-and-drink](http://www.aviarylondon.com/food-and-drink)  
All prices include VAT. An optional 12.5% gratuity will be added to the final bill



# AVIARY

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 for example, White Park cattle from Dorset and Longhorn cows from the Lake District.

Our fish is responsibly sourced from south coast dayboats 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  
10TH FLOOR MONTCALM ROYAL LONDON HOUSE HOTEL  
22-25 FINSBURY SQUARE LONDON EC2A 1DX

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

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