



AVIARY

SET LUNCH

Two-courses 24.50 | Three-courses 27.50

STARTERS

Sea Bream Ceviche

Cucumber concomme, avocado wasabi puree (gf)

Wild Mushrooms

Rye bread, tomato onion chutney (pb)

Crispy Duck

Beetroot, red cabbage slaw



MAINS

Roast Peterhead Cod

Octopus, cannellini beans (gf)

Aged beef and bone marrow burger

Tunworth, bacon jam, pickles

Tortelloni

Pumpkin tortelloni, brown butter, sage (pb)

DESSERTS

Chocolate

Dark chocolate Swiss roll, biscoff

poached pear, Chantilly (pb)

Selection of Ice Cream and Sorbet

v vegetarian | pb plant based | gf gluten free

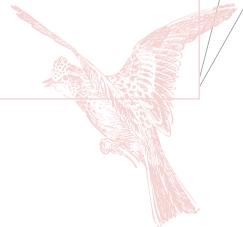
All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.

For full allergen information please ask for the manager or go to www.aviarylondon.com



AVIARY

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 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

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