



BIRD SONG BRUNCH



FREE-FLOWING PACKAGES

Whispering Angel & Cocktails Package 34

Whispering Angel Rosé, White & Red Wine, Prosecco, Beer, Bloody Mary, Mimosa, Spicy Peach, Carpano Dry Spritz, Southern Mango

Bubbles Package 27

Prosecco, Mimosa, Beer, White, Rosé & Red Wine

Champagne Package 44

Champagne, Whispering Angel Rosé, White & Red Wine, Beer, Bloody Mary, Mimosa, Spicy Peach, Carpano Dry Spritz, Southern Mango

SEAFOOD SHARER FOR TWO

(Supplement 10 per person)

Tuna Tartare
Sushi ginger, corn tortillas

Jersey Rock Oysters

Seabass Ceviche Shots

Smoked Salmon Blinis
Cream fraiche, caviar

SMALL

Burrata
Chicory, sundried tomatoes, toasted almonds white balsamic dressing (v, pb)

Cashel Blue Tart
Apple, walnut, chicory sweet mustard (v)

Pulled Wild Mushroom On Toast
Whipped stracciatella, spiced tomato chutney (pb) Add poached St Erwe's egg 1.5

Chapel & Swan Smoked Salmon Bagel
Chive scrambled egg, truffle cream cheese

Sea Bream Ceviche
Cucumber consommé, avocado, wasabi puree (gf)

Eggs Benedict "cruffin"
Maple bacon jam, smoked ham St Erwe's hens egg, hollandaise

Smashed Avocado
Feta, ponzu tomatoes, coconut yoghurt, sourdough (pb) Add poached St Erwe's egg 1.5 | Add bacon 2

Full Monty "cruffin"
Cumberland sausage, American cheese smoked streaky bacon, St Erwe's fried egg, HP mayo

LARGE

Tortelloni
Pumpkin tortelloni, burnt butter, sage (pb)

Aviary Chopped Salad
Harissa tomato, feta, chickpeas, cos, cucumber, pumpkin seeds (pb, gf) Add chicken 6

Asian Salad
Napa cabbage, apple, cucumber pineapple, chilli, almond Add panko prawns 10 | pork belly 6

Olive-fed Yorkshire Wagyu Burger
Smoked bacon, red pepper relish, truffle mayo caramelised onions, fries (Supplement 10)

Yorkshire Chicken Breast
Ratatouille, carrot puree wholegrain mustard sauce (gf)

300g Grassroots Farm Ribeye Off The Bone
Peppercorn sauce, triple cooked chips (Supplement 20)

ROAST

All roasts served with duck fat potatoes, Yorkshire Puddings, cauliflower cheese croquette, roast carrots, hispi, gravy

Roast Sirloin Of Beef
Horseradish cream (supplement 5)

Free-Range Yorkshire Chicken
Bread sauce, sage & onion stuffing

SIDES

Purple Sprouting Broccoli 8.5
Chilli, garlic (pb, gf)

Soy Glazed Hispi Cabbage 7
Pine nuts, chilli mayo (gf, pb)

Triple cooked chips (pb, gf) 7
Add truffle and parmesan 2

Wedge Caesar Salad 7.5
Gem, Granarolo (v, gf)

French Fries (pb, gf) 7
Add truffle and parmesan 2

Polenta Chips 7.5
Rosemary, pecorino (gf)

SWEET SHARER FOR TWO

(Supplement 8 per person)

White Chocolate & Blackberry Cheesecake
Pecan Carrot cake, Cinnamon Orange Ganache

Espresso & Caramel Choux Bun
Mango & Coconut Sorbet

SWEET

Blackberry French Toast
Toasted almonds, candied banana, vanilla cream (v)

Eton Mess "cruffin"
Berry compote, popcorn, Chantilly, meringue (v)

Damson Bakewell Tart
Passion fruit & mango parfait tropical salsa, coconut sorbet (v)

v vegetarian | pb plant based

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

Please let our team know if you have any allergies. For full allergen information please ask for the manager.





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 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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