

TABLE

Nocellara Olives (pb/gf) 6 Smoked Almonds (pb/gf) 6 Sourdough, Salted Butter (v) 6.5



BRITISH AND IRISH OYSTERS

Served with tabasco, lemon, shallot vinaigrette

Carlingford Lough Rocks, Ireland

(Sweet, nutty, slight tannic, lingering aftertaste)

Three 15 / Six 29 / Twelve 55

Jersey Rock, Channel Islands

(Lean, sweet, grassy, melon flavours)

Three 15 / Six 29 / Twelve 55

STARTERS

Sea Bream Ceviche <i>Cucumber consommé, avocado wasabi pureé (gf)</i>	17	Steak Tartare <i>Potato terrine, mushroom, basil, quail yolk</i>	18
Chilled Pea & Coconut Soup <i>lemongrass, Thai basil (pb)</i>	12	Seared Tuna Taktaki <i>Ginger & lime dressing, daikon, sesame</i>	18
Crispy Duck <i>Watermelon, hoi sin dressing, cashews, beansprouts</i>	16	Kent Asparagus <i>Hollandaise, poached egg, crispy chicken skin</i>	16

SALADS

Aviary Chopped Salad 17
*Harissa tomatoes, feta, chickpeas
cucumber, pumpkin seeds (gf,pb)*

Asian Salad 12 | 17
*Napa cabbage, apple, cucumber
pineapple, chilli, almond*

Caesar Salad 18
*Soft boiled egg, bacon, gem lettuce
Granarolo, croutons
brown anchovies*

Add
Chicken breast 6 | Panko Prawns 10 | Crispy Duck 10

MAINS

Barbary Duck Breast <i>Potato gratin, caramelised cauliflower scallions, duck sauce</i>	32	Grilled Yorkshire Chicken Breast <i>Ratatouille, carrot pureé wholegrain mustard sauce (gf)</i>	28
Wild Garlic & Broad Bean Risotto <i>Stracciatella, pine nuts (v, pb available)</i>	22	Lamb Rump <i>Courgette, mint, baby gem, jus</i>	34
Roast Stone Bass <i>Asparagus, pickled samphire smoked fish velouté (gf)</i>	32	Aged Beef and Bone Marrow Burger <i>Tunworth, tomato chutney, bacon jam, pickles</i>	26

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





CHARCOAL OVEN

Grilled Atlantic Red Prawns, Harissa Butter 3/5 ea 18/30 (gf)

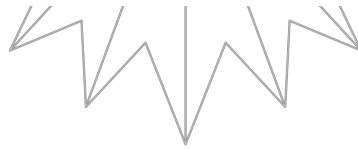
Spatchcock Poussin, Corriander Aji Verde 32 (gf)

300g Sirloin 49 (gf)

300g Ribeye 52 (gf)

600g Chateaubriand To Share For Two | 55 Per Person (gf)

*Our beef comes from Grassroots regenerative farms,
Grassroots is leading the charge by championing regenerative
farming done right, from animal husbandry, land management to looking after the farmers.*



SAUCES

*Peppercorn, Bearnaise, Aji verde, Marmite hollandaise
4 per sauces*



SIDES

Roast Carrots
Feta, dill, lemon (v,gf)

6

Grilled Hispi Cabbage
Fermented chilli dressing, sesame (pb,gf)

8

Heritage Tomato
Sumac, pomegranate, mint (pb, gf)

7.5

Butterhead Salad
Pickled shallots, vinaigrette (pb, gf)

7

Jersey Royals
Minted butter (v,gf)

7.5

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

6.5

Corn Cobletts
Chilli butter, Manchego (gf)

8

Sugar Snaps
Pickled carrot, flaked almonds (pb,gf)

7

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