



# AVIARY

## SET LUNCH

Two-courses 24.50 | Three-courses 27.50

### STARTERS

Sea Bream Ceviche

*Cucumber concommé, avocado wasabi pureé (gf)*

Chilled Pea & Coconut Soup

*lemongrass, Thai basil (pb)*

Crispy Duck

*Watermelon, hoi sin dressing, cashews, beansprouts*



### MAINS

Roast Stone Bass

*Asparagus, pickled samphire, smoked fish velouté (gf)*

Aged beef and bone marrow burger

*Tunworth, tomato chutney, bacon jam, pickles*

Wild Garlic & Broad Bean Risotto

*Stracciatella, pine nuts (v, pb available)*

### DESSERTS

Peach & Almond

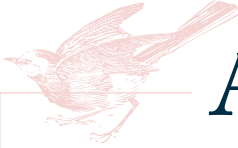
*Almond torte, Lady Grey poached peach  
vannilla ice cream (pb)*

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](http://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

10th Floor Montcalm Royal London House Hotel, 22-25 Finsbury Square London EC2A 1DX

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