

# AVIARY

## TABLE

Nocellara Olives (pb) 6

Smoked Almonds (pb) 6

Bread Rolls, 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 no.2, Channel Islands

*(lean, sweet, grassy, melon flavours)*

Three 15 / Six 29 / Twelve 55

## STARTERS

Tuna Ceviche 17  
*Daikon, pickled ginger, grapefruit (gf)*

Roast Sweet Potato 10  
*Pine nuts, pearl barley, pomegranate molasses (pb)*

Smoked Steelhead Trout 15.5  
*Poached duck egg, truffle dressing*

Grassroots Farm Steak Tartare 17.5  
*Confit yolk, horseradish cream, shoestring fries*

Soft Shelled Crab 15  
*Parsley gazpacho, pickled chilli*

Shetland Mussels 12 | 22  
*White wine, Calabrian chilli, basil*  
*Large served with fries*

## SALADS

Aviary Chopped Salad 16  
*Harissa tomatoes, feta, chickpeas*  
*cucumber, pumpkin seeds (gf,pb)*  
*Add chicken breast 6*

Asian Summer Salad 11 | 16  
*Napa cabbage, apple, cucumber*  
*pineapple, chilli, almond*  
*Add panko prawns 10 | pork belly 6*

Octopus, Fennel,  
Kohlrabi Salad 14 | 23  
*Cherry tomato, kalamata olives (gf)*

## MAINS

Native Lobster Linguini 45  
*Chilli, prawn bisque*

Confit Garlic Risotto 19  
*Broad beans, basil, parmesan (v,gf)*  
*pb available*

Roast Suffolk Pork Belly 26  
*Dill pickled cucumber (gf)*

Grilled Yorkshire Chicken Breast 27  
*Sweetcorn, piquillo pepper*  
*wholegrain mustard, jus (gf)*

Welsh Lamb Rump 36  
*Kentish asparagus, peas, artichoke, lamb jus (gf)*

Pan Fried Stone Bass 32  
*Curried heritage tomato chutney*  
*samphire, basil oil (gf)*

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)

# CHARCOAL OVEN

*45 day aged Grassroots Farm beef cooked over live fire.*

*Served with rocket and Parmesan salad*

300g Sirloin off the bone 46

300g Ribeye off the bone 48

600g Chateaubriand to share for two | 45 per person

750g Cote de Boeuf to share for two | 55 per person

Olive-fed Yorkshire Wagyu Cheeseburger 26

*Smoked bacon, red pepper relish, truffle mayo, caramelised onions*

*Add Fries 4.5*

## Sauces

*Peppercorn, Bearnaise, Red wine jus, Salsa verde*

*3.5 per sauces*

## SIDES

Roast Heritage Courgette  
*Rocket and basil pesto (pb,gf)*

7.5

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

6.5

Wedge Caesar Salad  
*Gem, Granarolo (v)*

6.5

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

6.5

Crispy Pink Fir Potatoes  
*Salsa verde (pb,gf)*

6

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

6.5

Kentish asparagus, Peas, Broadbeans  
*Minted butter (v,gf)*

8

Heritage Tomato Salad  
*Pickled red onion, olive oil (pb,gf)*

8

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