

# EASTER BRUNCH

Two Courses 37 | Three Courses 42

## FREE - FLOWING PACKAGES

### Whispering Angel & Cocktails Package 34

*Whispering Angel Rosé, White & Red Wine,  
Prosecco, Beer, Classic Paloma, Holy Berry Margarita  
Bloody Mary, Mimosa*

### Bubbles Package 27

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

### Champagne Package 69

*Champagne, Whispering Angel Rosé,  
White & Red Wine, Beer, Classic Paloma  
Holy Berry Margarita, Bloody Mary,  
Mimosa*

## 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*

### Aged beef and bone marrow burger

*Tunworth, bacon jam, pickles  
(Supplement 10)*

### Roast Peterhead Cod

*Octopus, canellini beans (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*

## CONES

### Dubai

*Pistachio ice cream  
crisp kataifi, chocolate (v)*

### Gingerbread

*Sticky toffee pudding  
caramel sauce, wafer (v)*

### Apple crumble

*Apple sorbet, oat crumb  
black berries (pb)*

### Black Forest

*Black cherry sorbet  
chocolate sponge  
crushed meringue (pb)*

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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