



AVIARY

BRUNCH MENU



Two Courses 37 | Three Courses 42

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

6 Jersey Rock Oysters

(Supplement 10 per person)

6 Seabass Ceviche Shots

6 Tuna Tartare

Sushi ginger, corn tortillas

6 C&S Smoked Salmon Blinis

Cream fraiche, caviar

SMALL PLATES

Burrata

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

Roast Sweet Potato

*Black olive, sundried tomato,
pomegranate molasses dressing, pine nuts (pb, gf)*

Tuna Ceviche

Daikon, pickled ginger, grapefruit (gf)

BRUNCH

Chapel & Swan Smoked Salmon Bagel

Chive scrambled egg, truffle cream cheese

Pulled Wild Mushroom On Toast

*Whipped stracciatella, spiced tomato chutney (pb)
Add poached St Ewe's egg 1.5*

Smashed Avocado

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

Eggs Benedict "cruffin"

Maple bacon jam, smoked ham, St Ewe's hens egg, hollandaise

Full Monty "cruffin"

*Cumberland sausage, American cheese,
smoked streaky bacon, St Ewe's fried egg, HP mayo*

PLATES

Olive-fed Yorkshire Wagyu Burger

*Smoked bacon, red pepper relish, truffle mayo, caramelised onions, fries
(Supplement 10)*

300g Grassroots Farm Ribeye Off The Bone

*Peppercorn sauce, triple cooked chips
(Supplement 20)*

Yorkshire Chicken Breast

*Sweetcorn, piquillo pepper
whole grain mustard, jus (gf)*

Confit Garlic Risotto

*Broad beans, basil & parmesan (v, gf)
Plant based available*

Aviary Chopped Salad

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

Asian Summer Salad

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

SIDES

Roast Heritage Courgette 7.5

Piperade, basil & sesame dressing (pb, gf)

Soy Glazed Hispi Cabbage 6.5

Pine nuts, chilli mayo (gf, pb)

Triple cooked chips (pb, gf) 6.5

Add truffle and parmesan 2

Wedge Caesar Salad 6.5

Gem, Granarolo (v, gf)

French Fries (pb, gf) 6.5

add truffle and parmesan 2

Crispy Pink Fir Potatoes 6

Salsa verde (pb, gf)

SWEET SHARER FOR TWO

(Supplement 8 per person)

Passion Fruit Cheesecake

Lotus Biscoff Crème Brulee

Yorkshire Rhubarb & Custard 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)

Solero

*Passion fruit & mango parfait
tropical salsa, coconut sorbet (v)*





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

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etmgroup.co.uk

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.