



AVIARY

À LA CARTE BREAKFAST

Pain au chocolat (v)	3	Eggs Royale	17
Croissant with butter and jams	4.5	Severn and Wye smoked salmon, poached eggs and Hollandaise sauce, English muffin	
Whole nut & multi seed granola (v)	7	Severn and Wye smoked salmon	17
Greek yoghurt, berry compote		Scrambled egg, sourdough toast	
<i>Coconut yoghurt (pb) Alternative on request</i>		Full English breakfast	24
Porridge, passion fruit coulis	7	Eggs of your choice, streaky bacon, Cumberland sausage, hash browns, cherry on-vine tomatoes, baked beans, sourdough toast	
<i>Choice of whole milk or coconut milk (v or pb)</i>		Vegetarian full English (v)	24
Streaky bacon bun	7	Eggs of your choice, plant based sausage, hash browns, cherry on-vine tomatoes, mushrooms, baked beans, sourdough toast	
Cumberland sausage bun	7	Buttermilk waffle (v)	10
Avocado on toast (pb)	8	Crème fraîche, berry compote	
Cherry tomatoes, pickled red onion, coriander		American blueberry pancakes (v)	10
<i>Add poached egg for 2 / bacon for 2</i>		Maple syrup	
Two eggs of any style on toast with streaky bacon	12		
Poached, scrambled or fried on sourdough toast			
Eggs Florentine (v)	15		
Baby spinach, poached eggs, and Hollandaise sauce, English muffin			
Eggs Benedict	16		
Wiltshire ham, poached eggs, and Hollandaise sauce, English muffin			

TEA AND COFFEE

TEA

English Breakfast	3.5
Earl Grey	3.5
Peppermint Leaves	3.5
Chamomile Flowers	3.5
Green Tea	3.5

COFFEE

Espresso	3.5
Double espresso	3.9
Americano	3.9
Cappuccino	3.9
Latte	3.9
Flat white	3.9
Mocha	3.9

(pb) plant based | (v) vegetarian

A discretionary 12.5% service charge will be applied to your final bill.

Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager or go to www.aviarylondon.com





AVIARY

INCLUSIVE BREAKFAST

Streaky bacon bun

Cumberland sausage bun

Avocado on toast *(pb)*

Cherry tomatoes, pickled red onion, coriander

Add poached egg / bacon

Porridge, passion fruit coulis

Choice of whole milk or coconut milk (v or pb)

Two eggs of any style on toast with streaky bacon

Poached, scrambled or fried on sourdough toast

Full English breakfast

Eggs of your choice, streaky bacon, Cumberland sausage, hash browns, cherry on-vine tomatoes, baked beans, sourdough toast

Vegetarian full English *(pb)*

Eggs of your choice, plant based sausage, hash browns, cherry on-vine tomatoes, mushrooms, baked beans, sourdough toast

Buttermilk waffle *(v)*

Crème fraîche, berry compote

American blueberry pancakes *(v)*

Maple syrup

TEA AND COFFEE



TEA

English Breakfast

Earl Grey

Peppermint Leaves

Chamomile Flowers

Green Tea

COFFEE

Espresso

Double espresso

Americano

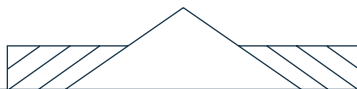
Cappuccino

Latte

Flat white

Mocha





AVIARY

3 COURSES FOR £65

STARTERS

Roast Jerusalem artichokes, fennel, pickled mushrooms,
Black Cow Cheddar, croutons *(v) (pb available)*

Duck liver parfait, caramelised Roscoff onion,
apricot & clementine, brioche toast

Seared tuna loin, avocado & chilli

MAINS

Roast aubergine gnocchi, cherry tomatoes, pine nuts,
aged Parmesan, basil *(v) (pb available)*

Peterhead cod, Palourde clams, grilled salsify, smoked paprika butter,
sea purslane, salmon roe

Corn fed chicken breast, confit leg, chargrilled piquillo peppers,
green beans, labneh, chicken jus

DESSERTS

Almond frangipane tart, macerated raspberries, vanilla ice cream *(pb)*

Dark chocolate tart, salted caramel ice cream

Red velvet cheesecake, vanilla whipped cream

(v) Vegetarian | *(pb)* Plant based

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AVIARY

Nocellara olives (*green & black*) 6

Aviary breadboard, whipped brown butter 8.5

OYSTERS

Carlingford Lough rocks, Ireland (no. 2's)

Jersey rocks, Channel Islands (no. 2's)

Maldon rocks, Goldhanger Creek, Essex (no. 2's)

Tabasco & shallot vinaigrette. Three 15; Six 29; Twelve 55

STARTERS

Roast Jerusalem artichokes, fennel, pickled mushrooms, Black Cow Cheddar, croutons (<i>v</i>) (<i>pb available</i>)	11	Charcuterie board: Tuscan prosciutto, salami Napoli, coppa, salsiccia sarda, baby onions, sun-dried tomatoes, Nocellara olives	15/28
Duck liver parfait, caramelised Roscoff onion, apricot & clementine, brioche toast	15	Seared tuna loin, avocado & chilli	16
Aged beef tartare, confit Kentish Brown egg yolk, blue cheese	15	Cornish lobster, dill & radish, bone marrow aioli, sourdough	21

MAINS

Roast aubergine gnocchi, cherry tomatoes, pine nuts, aged Parmesan, basil (<i>v</i>) (<i>pb available</i>)	19	Wild Suffolk venison loin, braised belly, salt baked celeriac, mushroom purée, game jus	34
Peterhead cod, Palourde clams, grilled salsify, smoked paprika butter, sea purslane, salmon roe	27	Hebridean lamb rack, anchovy & herb marinated shoulder, potato terrine & spring greens, pea purée, pickled walnuts, minted lamb jus	38
Market fish <i>please see today's specials slip</i>		Bertha oven steaks	
Corn fed chicken breast, confit leg, chargrilled piquillo peppers, green beans, labneh, chicken jus	26	Prime cuts of Grassroots farm beef (Berkshire), all aged for up to 45 days & cooked in our 550°C cast iron Bertha oven <i>please see today's specials slip</i>	
Double cheeseburger, classic sauce, caramelised onions, pickles, triple cooked chips	22		

SIDES 6.5

Tenderstem broccoli, green beans	Cauliflower cheese, brioche crumb
Hispi cabbage, anchovy sauce	Beef fat potatoes, chive sour cream
Wild mushrooms, cress	Triple cooked chips, brown butter ketchup
Rocket, shaved fennel, apple, chilli dressing	French fries

(*v*) vegetarian | (*pb*) plant based

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