



£85

Weekend brunch in partnership with Patrón

90 MINUTES OF FREE-FLOWING DRINKS FROM THE FOLLOWING

COCKTAILS & BEER =

Patrón Margarita

Patrón Paloma

Patrón Spicy Margarita

Frozen Mango Margarita

Draft Beer: Moretti / Amstel

WINE & SPARKLING

Chardonnay, Gravel Castle, Simpsons Wine Estate, Kent, UK

Prestige, Minuty, Côtes De Provence, France

Barons Lane, New Hall Crouch Valley, Essex, UK

Prosecco Canal Bosco, Italy

FOR THE TABLE =

TO SHARE

Bread basket Selection of sourdough, seeded and campagrain breads, whipped salted butter Meat & cheese Suffolk salami, coppa and chorizo, pickles Grana Padano, quince jam, Nocellara green olives

CHOOSE 1 OF THE FOLLOWING

Eggs Benedict smoked ham, poached egg, hollandaise, bacon jam

Eggs Florentine spinach and kale, poached egg, chive hollandaise v

Eggs Royale Severn & Wye smoked salmon, poached eggs, hollandaise, English muffin

Avocado on toast cherry tomato, pickled red onion, sesame, sourdough pb Mussels sourdough baguette Choose from classic or Patrón tequila and chorizo

Prawn linguini bisque, spring onion, coriander, chilli

Smoked haddock fishcake curried sweetcorn sauce, spinach, poached egg Truffled ham croque madame fried egg

Sweet potato rosti grilled chorizo, smashed avocado, poached egg, chipotle and Patrón tequila hollandaise Swap to plant based Nduja

Fried chicken & pancake stack buttermilk fried chicken, spring onions, pineapple and Patrón tequila hot sauce

CHOOSE 1 OF THE FOLLOWING

Heritage tomatoes shallots, basil, mustard dressing pb Mixed green salad Pecorino v

Triple cooked chips truffle oil, parmesan

Grilled broccoli chilli dressing pb

Roast summer squash hazelnut dressing, toasted seeds v

> = DESSERT = TO SHARE

Whipped Greek yoghurt

Patron agave syrup, Tajín spiced fruit salad

v vegetarian | *pb* plant based

Items on the menu are subject to change due to seasonality and market availability. All prices include VAT. 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. Please drink responsibly - one drink to be served at any one time. Management reserves the right to refuse service.

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