
BAR FOOD

Served all day, everyday

Nocellara green olives	6
Anchovy olives	8
Smoked almonds	6
Padrón peppers	6
<i>Maldon sea salt</i>	
Hummus, flatbread	7.5

OYSTERS

Carlingford rocks, Ireland (no.2's)
Jersey rocks, Channel Islands (no.2's)
Maldon rocks, Essex (no.2's)

Three 15; Six 29; Twelve 55

LARGE BITES

Fried buttermilk chicken <i>chilli, spring onions, satay sauce</i>	12
Fillet steak tartare <i>egg yolk, shallots, caper relish, croutons</i>	15
Seared yellowfin tuna <i>avocado, sesame, ginger dressing</i>	12
Cornish white crab mayonnaise <i>cucumber, sourdough crackers</i>	14
Crispy sesame king prawns <i>sriracha aioli</i>	15
Nduja arancini <i>lemon & chive sauce pb</i>	12
Double cheeseburger <i>caramelised onions, pickles, fries</i>	22
Triple cooked chips <i>v / Fries pb</i> <i>Parmesan, truffle</i>	6

CHARCUTERIE & CHEESE BOARDS

Suffolk coppa, chorizo, salami, pickles, sourdough	12 for one 22 for 2
Black Cow Cheddar, Rosary Ash goat's, Cropwell Bishop Stilton	15 for one 28 for 2
<i>biscuits, grapes, celery, chutney</i>	

v vegetarian | *pb* plant based

The full á la carte menu including desserts is available too, please just ask

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, and for full allergen information please ask for the manager or go to aviarylondon.com

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