



## **Cripple Gate Ward Club Master, Dr David Pearson MA (Oxon), FRSA**

**Three-Course Lunch at the Aviary Rooftop Restaurant 12.30pm – 2.30pm Thursday 22<sup>nd</sup> July**

**Fine Food, Good Company and Glorious Views of the City**



Unfortunately, the Government's last minute decision to extend the Lockdown for four weeks meant that we had no choice but to cancel our proposed visit on 25<sup>th</sup> June to the Museum of Brands and Packaging followed by lunch at the Elgin Public House in Ladbrooke Grove. The decision was announced on 14<sup>th</sup> June, which is my birthday and this was not the best birthday present I have ever had. But the Aviary Restaurant in Finsbury Square is outside on the terraces and so is part of the Step 3 of the Roadmap, not Step 4.

The Restaurant is said to be the hottest rooftop restaurant in London and has beautiful views over the City and there is a fantastic seasonal menu. At Aviary they are committed to serving only the highest quality British produce. All their meat is sourced from small British livestock farmers using the very best of the UK's heritage breeds. Their fish is responsibly sourced from south coast day boats and British fishing ports, wherever possible. Their prime cuts and fish on-the-bone are cooked over live charcoal at temperatures of up to 550 degrees Celsius in their cast iron Bertha coal oven to ensure the best possible flavour compared to traditional cooking methods.

The price for the 3-course lunch is £55 per person, drinks are extra. There is a limit on numbers so please get your bookings with your menu selection in early to Ms Joanna Cadman, Rumbeams Cottage, Ewhurst Green, Cranleigh, Surrey, GU6 7RR. Tel: 0-1483 268627 Mobile: 07711 566458 email: [joanna@joannacadman.com](mailto:joanna@joannacadman.com)

The Aviary Rooftop Restaurant, Montcalm Hotel Royal London House, 22-25 Finsbury Square, London EC2A 1DX Nearest tube: Moorgate