

BIN END WINES

WHITE WINE

Craggy Range Te Muna Sauvignon Blanc 202, New Zealand	Btl	45
Catena Alta Chardonnay 2019, Argentina		3
La Chablisienne Chablis Sereine 2018, France		55
Sancerre Les Chailloux Domaine Fouassier 2020, France		59
Domaine Pavelot Savigny les Beaune Blanc 2018, France		69
Gerard Bertrand Chateau L'Hospitalet		
Grand Vin Organic White, Occitanie, France		75

ROSE WINE

Balfour Nannette's Rose 2019, England	Btl	39
Ultimate Provence AOP Cotes de Provence 2020 75cl, France		46

RED WINE

Argento Single Vineyard Altamira Organic Malbec, Argentina	Btl	45
Mount Langi Ghiran Cliff Edge Shiraz 2018, Australia		47
Vivanco Rioja Reserva 2014, Spain		48
Giovanni Rosso Barolo 2017, Italy		79

COFFEE

Single Espresso	3.95	Irish Coffee	10.95
Double Espresso	4.95	<i>Irish whiskey, espresso & sugar topped with double cream</i>	
Americano	4.95	Liqueur Coffee	9.95
Cappuccino	4.95	<i>Your choice of liquor, espresso with double cream</i>	
Flat White	4.95	Hot Chocolate	5.45
Café Latte	4.95		
Espresso Macchiato	4.95		
Mochaccino	5.45		

TEA

4.5
Please see a member of staff for our extensive selection of teas

MAYFAIR
LOUNGE & GRILL

START YOUR DAY AT ANY TIME

Smashed avocado on toast (V) 12
Poached eggs, fried plantain, pomegranate dressing

LUNCH

Club sandwich 18 Grilled chicken breast, iceberg lettuce, beef tomatoes, smoke bacon, mini omelette
Short rib 14 Braised beef rib, grilled flatbread, smoked cheddar, pickled red cabbage
Philly cheesesteak 21 Thin slices fillet steak, button mushroom, chill, pepper jack cheese, onion ring, ciabatta bread
Salt beef 14 Plan bagel, thick slices salt beef, English mustard, watercress
Lamb tacos 13 Slow cooked marinated lamb shoulder, soft shell corn tacos, avocado crema tomatillo salsa, micro coriander
Grilled chicken wings 10 Peri peri basting sauce, lemon & mint dip or hot sauce
Pork & mushroom terrine 12 Minced pork belly & wild boar, mushrooms, soft herbs, port gel, grilled sourdough
Butterfly grilled tiger prawns 15 Parsley butter
Courgette & carrot fritter, garlic aioli (vg) 7 Strips of courgette and carrots coated in tempura batter, roasted garlic mayo
Bean burger (vg) 15 Black beans, chickpeas, roasted aromax, gram flour, fresh coriander coated in panko breadcrumbs, courgette fritter
Fillet of fish bap 16 Black olive tartar sauce, seaweed salad
8oz burger 21 Dill pickle, truffle mayo, iceberg, brioche bun, chips

MAYFAIR
LOUNGE & GRILL

FROM THE GRILL

Sirloin steak 300g 44 | Fillet steak 200g 48 | Ribeye steak 300g 45

SAUCES

smoked garlic aioli 4 | peppercorn 5 | béarnaise 5 | all three sauces for 11

surf & turf 300g 55

grilled tiger prawns & ribeye steak, served with chips (truffle parmesan chips 2.5)

½ roasted chicken 30

seasonal vegetables, grilled ratte potato in parsley butter



SMALL PLATES

Served 12pm - 10pm

Maple syrup nuts 6

Marinated olives 6.5

Chunky chips, jalapeño mayo (VG) 7.5

Paxton & Whitfield cheese selection 17



CREAM TEA

Served between 11am - 4pm

Two scones of your choice, plain or fruit 9

Served with Cornish clotted cream & strawberry jam with your choice of tea

Banana cake 6.5

Lemon drizzle cake 6.5

MAYFAIR
LOUNGE & GRILL

WINES

WHITE WINE

	175ml	Btl
Vermentino IGP Pays d'Oc, Les Archeres, France	9	34
Sauvignon Blanc, Meinert Wines, South Africa	12	46
Terroir Chardonnay, Casa Valduga, Brazil	16	61
Riesling, Trimbach, France	18	69
Pouilly-Fume, Chateau Favray, France		88
Chablis, Olivier Tricon, France		113
Chen, Meinert Wines, South Africa		129
Pouilly-Fuisse, Joseph Drouhin, France		160
Puligny Montrachet, Alain Chavy, France		194

ROSE WINE

	175ml	Btl
Care Solidarity Rose, Bodegas Anadas Sa, Spain	9	33
Pinot Grigio Blush, Il Sospino, Italy	11	41
Douro Rose, Quinta Do Crasto, Portugal		53
Love by Leoube Organic Rose, Domaine de Leoube, France		57

RED WINE

	175ml	Btl
Carignan IGP Pays de l'Herault, Les Archeres, France	9	34
Les Mougeottes Pinot Noir, IGP Pays d'Oc, France	10	39
Merlot, Meinert Wines, South Africa	14	53
Estate Malbec, Humberto Canale, Argentina	15	58
Terroir Cabernet Franc, Casa Valduga, Brazil		61
Haut-Medoc, L'Etoile de Villegeorge, France		61
Rioja Crianza, Sierra Cantabria, Spain		67
The Riebke Shiraz, Teusner, Australia		68
Chianti Classico DOCG, Campomaggio, Italy		87
Brunello di Montalcino, Fattoria dei Barbi, Italy		177
Pauillac, Chateau Haut-Bages Liberal, France		268

BIN END WINES See next page...

MAYFAIR
LOUNGE & GRILL

CHAMPAGNE & SPARKLING WINES

CHAMPAGNE	125ml	Btl
Taittinger Brut Réserve NV		110
Laurent-Perrier La Cuvée Brut NV	29	120
Bollinger Special Cuvée Brut NV		150
Bollinger Rosé Brut		160
Laurent-Perrier Cuvée Rosé Brut NV	35	180
Laurent-Perrier Blanc de Blancs Brut Nature NV		225
Krug Grande Cuvée Brut		510
PROSECCO & SPARKLING WINE		Btl
NV Ponto Nero Cult Brut, Casa Valduga, Brazil		27
2017 Classic Cuvée, Court Garden, England		55

COCKTAILS

PICCADILLY	15
Absolut watermelon, martini extra dry, lime, basil	
MAYFAIR MUSE	15
Jack daniels, apple juice, lime juice, cinnamon	
ST JAMES'S	15
Bacardi ocho, prosecco, angostura, mint, lime	
PALL MALL PRESSE	15
Bombay sapphire citron presse, martini rosso, lemon juice, lemonade	
JERMYN JAZZ	15
Bacardi carta blanca, franklin & sons ginger beer, angostura bitter lemon juice, green chillies	
MAYFAIR PICANTE	15
Patron silver tequila, gifford agave syrup, lime juice, coriander, fresh chillies	
ROYAL ACADEMY	15
Bacardi carta negro, orange juice, lime juice, passion fruit juice, grenadine	
MAYFAIR MADEMOISELLE	15
Grey goose vodka, chambord, lemon juice, honey	
MAYFAIR FRENCHIE	15
Grey goose poire, pineapple juice, cranberry juice, lime	

SPIRITS

WHISKEY

Woodford reserve	12
Glenmorangie Original 10 yrs	15
Makers Mark	15
Jameson Caskmate	15
Johhny Walker Black Label	14
Glenfiddich 12 yrs	15
Talisker 10 yrs	24
Hibiki Suntory Harmony	43
Yamazaki 12	65

GIN

Tanqueray	12
Bombay Sapphire	10
Bombay Bramble	12
Panarea Sunset	12
Bombay Premier Cru Murcian Lemon	13
Seedlip Garden (0% abv)	8

VODKA

Grey Goose Orange	12
Grey Goose Pear	12
Grey Goose	15
Grey Goose Citrus	12

RUM

Bacardi Spiced Rum	10
Bacardi Carta Blanca	10
Bacardi Ocho Anos	10
Bacardi Carta Negra	10
Bacardi Anejo Cuatro	10
Bacardi Coconut	10
Santa Teresa 1796	22

COGNAC & CALVADOS

Courvosier VSOP	14
Remy Martin VSOP	18

TEQUILA & MEZCAL

El Jimador Blanco	11
El Jimador Reposado	14
Patron Silver	18
QuiQuiRiQui Espadin Mezcal	17

CACHACA

Novo Fogo silver	
Organic cachaça	11
Novo Fogo Barrel Aged	
Organic cachaça	13

APERITIFS

Campari	11
Fernet Branca	11
Aperol	10
Pimm's No1	10
Montenegro	11

LIQUEUR

Chambord	11
Cointreau Liqueur	11
Frangelico	11
St Germain	11
Maestro Café Cream	
Coffee Liqueur	11

SHERRY

Tio Pepe Palomino Fino	10
Xeco Amontillado	11

PORT

Graham's White Port	11
Fonseca Guimaraes	
Vintage 2004	12

BEERS & SOFT DRINKS

BOTTLED BEER

Meantime London Lager	4.5%	330ml	8
Meantime Pale Ale	4.5%	330ml	8
Peroni	5.1%	330ml	9
Corona	4.5%	330ml	9

DRAUGHT BEER

Amstel	5%	Half	6.5	Pint	9.5
Birra Moretti	5.8%	Half	6.5	Pint	9.5

SOFT DRINKS & MINERALS

Still Mineral Water	750ml	8.5
Sparkling Mineral Water	750ml	8.5
Fresh Orange Juice		4
Juices - Cranberry, Tomato, Pineapple, Apple		4
Franklin and Sons Tonic Water	200ml	4.5
Franklin and Sons Low Calorie Tonic Water	200ml	4.5
Franklin and Sons Ginger Ale	200ml	5
Franklin and Sons Ginger Beer	200ml	5
Franklin and Sons Soda Water	200ml	4.5
Franklin and Sons Lemonade	200ml	4.5
Coca-Cola, Diet Coke, Coke Zero	330ml	7.5
Red Bull	250ml	8.5