

MAYFAIR

LOUNGE & GRILL

À LA CARTE MENU

BREAD

TRUFFLE BREAD (VG) 5.5
Olive oil, balsamic vinegar

HERB BRIOCHE (VG) 5.5
Olive oil, garlic aioli

STARTERS

SOUP DU JOUR (GF) 10

POTTED SHRIMP ON TOAST 12
Fried hens egg, Parma ham

FATOUSH SALAD 15
*Grilled olives, feta cheese
sun blushed tomatoes*

CHAMOMILE SMOKED TROUT 15
*Sweet cicely cream, cicely bread
crispy quinoa*

DUCK PARFAIT (GF) 13
*Charred broccoli, compressed calvados
apple port gel*

ROASTED PIGEON (GF) 15
*Leek fondant, onion ruskoff &
blackberry sauce*

MAINS

POACHED SALMON (GF) 36
*Asian broth, bonito flakes kombu
red cabbage, wakame crispy lotus root*

RED MULLET 36
Crab bisque, tarragon & parsley mousse

PUMPKIN GNOCCHI (V) 18
*Spaghetti squash, pumpkin emulsion
roasted chestnuts*

PAN FRIED HONEY DUCK (GF) 40
*Celeriac, roasted charred apples
calvados sauce*

PAN FRIED VENISON 46
*Braised lentils, roasted pearl onions
black puding, parnip puree, cranberry jus*

FLAME GRILL

*Our meat has been hand selected for you
from the best of UK meats, all rare breed &
grass fed to give that intense flavour.*

*Dry aged for 35 days to produce that
tender cut*

FILLET STEAK 200g 48

RIBEYE STEAK 300g 45

SIRLOIN STEAK 300g 44

SAUCES

PEPPERCORN 5

GARLIC AIOLI 5

RED WINE SAUCE 5

SIDES

CHUNKY CHIPS 6.5

ROASTED NEW POTATOES 7
Truffle sour cream, watercress salad

SUGAR SNAP PEAS & MINT BUTTER 6.5

POMME DAUPHINOISE 7

TENDER STEM BROCCOLI 7.5

CRISPY BRUSSEL SPROUTS 7.5
Lemon grass honey & mint

DESSERTS

TART DU JOUR 12

CHOCOLATE FONDANT 12
Vanilla ice cream

VANILLA PANNA COTTA 12
Blackberry gel, honey tuile

WARM APPLE CAKE 12
Sorbet, vanilla crumb, milk crisp

HOMEMADE ICE CREAM & SORBETS 10
Chocolate soil

CHEESE ON TOAST 15
Stilton cheese, nectarines

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