

MAYFAIR

LOUNGE & GRILL

À LA CARTE MENU

TRUFFLE & PARMESAN BREAD - olive oil, balsamic vinegar (VG) 5.5

OLIVE & CHILLI BRIOCHE - black garlic butter (VG) 5.5



STARTERS

SOUP DU JOUR 12

CRAB TART - Autumn salad 16

CHICKEN NORI TERRINE - chard miso sake beans, water chestnuts, rice crisps 14

SALT BAKE BEETROOT - port syrup, goat cheese curd, hazelnut praline (V) 14



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

STEAK & SHRIMP 300g - Ribeye steak, tempura prawns with siracha mayo
served with grilled tomato portabella mushroom & seasoned fries 55

GRILLED CAULIFLOWER (VG) - marinated in soya, miso glaze puffed black rice 25

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.



MAINS

CANNON OF LAMB - black trumpets, tarot potato dauphin spring onion puree 38

½ ROASTED CHICKEN - seasonal vegetables, grilled ratte potato in parsley butter 30

LOIN OF MONKFISH - brown cauliflower puree, pickled cipolline onion cavolo nero 32

POACHED SALTED COD - smoked mash potato, confit garlic, red pepper sala 34

WILD GARLIC GNOCCHI (V) - chanterelle mushroom, parmesan emulsion 23

CLASSIC COBB SALAD - bacon, avocado, chicken breast, tomato, hard boiled egg 28



SIDES

CHUNKY CHIPS - parmesan & truffle oil 6.5

WILTED SPINACH - shallot, smoked chilli olive oil 6

BABY GEM BLUE CHEESE - crispy bacon 6.5

GRILLED LEEK (VG) - walnut dressing 5.5
