



MAY FAIR BAR

OUR BEVERAGE RECOMMENDATIONS

Signature cocktails

The May Fair Bloody Mary 13
Cucumber infused Chopin Potato Vodka, Gin Mare, lemon and tomato juice with our signature May Fair spice mix

Passionfruit Mimosa 16
Passion fruit, Mandarine Napoléon and Moët & Chandon Brut

Low and Sloe 13
Martini Rosato, Sipsmith Sloe Gin, homemade grapefruit and lemon sherbet with Fever-Tree soda water

Champagne 150ml **Bottle**
Moët & Chandon Brut Impérial NV 15 72

Pol Roger Brut NV 19 88

White wine 175ml **Bottle**
Gavi di Gavi La Toledana (Cortese) 14 54
Piemonte, Italy 2016

Sancerre 'La Grande Châtalaine' (Sauvignon Blanc) 19 78
Joseph Mellot, Loire Valley, France 2014

Red wine 175ml **Bottle**
Chianti Classico Reserva (Sangiovese) 14 54
Castello Vichiomaggio, Tuscany, Italy 2015

Te Kairanga Runholder (Pinot Noir) 16 60
Martinborough, New Zealand 2012

Rosé wine 175ml **Bottle**
Sancerre Rosé (Pinot Noir) 13 46
Joseph Mellot, Loire Valley, France 2016

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. Vegetarian dishes are marked with (v). All prices are inclusive of VAT.

BRUNCH MENU

Available from Monday to Saturday: 11am-4pm Sunday: 12pm-4pm

Toasted lobster bagel	18	Classics	
Georges Bank pot-caught lobster and pesto cream cheese bagel		Grilled Dover sole	24
The May Fair breakfast	14	with yuzu butter and Japanese greens	
Scrambled Burford Brown eggs, toasted ciabatta bread with crispy pancetta, chorizo sausage, roasted vine tomato and baked beans		Lobster tagliatelle	25
Eggs Benedict	12	with our signature chilli and tarragon bisque	
Toasted sourdough bread, San Daniele prosciutto, poached Burford Brown eggs and hollandaise sauce		Duck spring rolls	12
The Vegetarian (v)	10	with hoisin sauce	
Purple sprouting broccoli, spiced Burford Brown eggs fried eggs with lime yogurt, cumin and chilli on toast		Wagyu beef sliders	20
Bao Buns		with Parmesan and sea salt French fries	
(two per serving)		Steak frites	24
A4 Wagyu beef fillet with crispy melting Gorgonzola cheese and chilli habanero sauce	36	28-day-aged rib-eye steak with Dijon butter and garlic Parmesan frites	
Japanese fried buttermilk chicken with garlic and chilli sauce	10	May Fair club sandwich	16
Goma-glazed aubergine (v)	10	Baby chicken, spicy bacon mayo and duck egg served on toasted sourdough with fries	
Salads		Chicken Milanese	16
White crab salad	16	Chicken breast in rosemary breadcrumbs with rocket and Parmesan salad and paprika-spiced frites	
Lemon and coriander crab with little gem and avocado salad		Chicken and spinach risotto	17
Marinated crispy duck salad	14	Creamy arborio rice with organic chicken and sautéed baby spinach	
with grapefruit, pine nuts, shallots and plum dressing		Wild mushroom risotto (v)	15
Mediterranean salad (v)	10	Creamy arborio rice and vegetarian Parmesan with wild mushrooms and sautéed baby spinach	
Chickpea and avocado with pepita seeds, cucumber and chilli		Sides	
		Paprika-spiced frites	4
		Chargrilled tenderstem broccoli	4
		Rocket and pecorino salad	4
		Desserts	
		Baked white chocolate cheesecake	8
		with blueberry sorbet	
		Profiterole Bianco (v)	8
		Soft choux pastry with white chocolate and Amaretto vanilla cream	

BREAKFAST JUICES

Made daily using the freshest market fruit and vegetables

Beetroot Energiser	8
Beetroot, carrot, orange and ginger	
Green Cleanser	8
Granny Smith apple, cucumber, celery blended with Matcha green tea	
The May Fair Reviver	8
Pineapple and coconut water with lime and mint	

BREAKFAST SMOOTHIES

Freshly blended to order

Avocado and Ginger	8
Avocado, raspberries, ginger and apple juice	
Banana Blueberry	8
Banana, blueberries, natural yoghurt, apple juice, agave syrup and cinnamon	
Fresh Berry	8
Strawberries, pineapple juice, coconut milk and vanilla	

COFFEE SELECTION

Filter coffee	5.25
Latte	5.25
Decaffeinated	5.25
Macchiato	5.25
Espresso	5.25
Mocha	5.25
Cappuccino	5.25
Double espresso	5.75
Rococo chocolate	7
(Award-winning organic drinking chocolate with a creamy finish)	

LOOSE LEAF TEA SELECTION

English Breakfast	5.25
Jasmine	5.25
Earl Grey	5.25
Fresh mint and lemon	5.25
Green Sencha	5.25
Rosehip & Hibiscus	5.25

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