

MAYFAIR

LOUNGE & GRILL

LUNCH & DINNER MENU

STARTERS

- Devonshire crab cake, fennel & apple salad 18.5
- Prawn cocktail, king prawn, avocado & marie rose sauce 12
- Game terrine, 'Branston' pickle, sloe gin gel & sourdough 10.5
- Roasted cauliflower, almonds & pomegranate dressing 9.5
- Leek & potato soup, stilton croquette 8.5

MAINS

- Braised haunch of venison, creamed polenta & lovage crumb 25.5
- Roast chicken breast, pearl barley & crisp Jerusalem artichoke 18.5
- Dry aged grass fed sirloin, Béarnaise sauce 32.5
- Olivia's fish pie, flaked fish with prawns, cream & herbs with a duchess potato top 18.5
- Pan fried red mullet, confit fennel & bouillabaise sauce 19.5
- Roasted pumpkin risotto, sage butter & crisp parmesan 17.5

SIDES

- Triple cooked chips 5
- Dauphinoise potatoes 6.5
- Seasonal greens
with lemon & garlic butter 5
- Mixed leaf salad 5.5

CHEESE

- Stilton Rarebit, pickled celery
& walnuts 10

PUDDINGS

- Apple & pear crumble 7.5
Served with custard or ice cream
- Champagne & blackberry jelly
crème fraiche 8
- Passionfruit cremé brulee, ginger nuts 7.5
- Hot chocolate pudding
peanut butter ice cream 8

Please advise our waiters if you have any allergies or require information on ingredients used in our dishes.
All prices are inclusive of VAT. A discretionary 12.5% service charge is added to your bill.

MENU IS SUBJECT TO CHANGE WITHOUT NOTICE