

MAYFAIR

LOUNGE & GRILL

À LA CARTE MENU

BREAD

TRUFFLE & PARMESAN BREAD (V) 5.5
Olive oil, balsamic vinegar

OLIVE & CHILLI BRIOCHE (V) 5.5
Black garlic butter

STARTERS

CURED POACHED SALMON 15
Dill cream, guinness soda bread

POTTED SHRIMP ON TOAST 12
Fried duck egg, cold-smoked speck

DUCK TERRINE 13
Bitter leaf salad

SOUP DU JOUR 10

CARAMELISED ARTICHOKE 13
*Artichoke puree, aged parmesan
carrot veloute*

PUFF PASTRY GALETTE (V) 11
Wilted spinach, cheese bon bon, walnut

SALADS

SHAVED TUNA 21
*Chard avocado, lime & chilli dressing
crispy tapioca*

GREEK SALAD 25
Veal sweetbreads, black olive

VINE LEAF 22
Duck confit, bulgur wheat

MAINS

GRILLED LAMB CHOPS 44
Crushed white sweet potato, salsa verde

GOLDEN BEETROOT POACHED BRILL 36
*Salt baked celeriac, sherry vinegar
& mustard seeds*

PORCINI TORTELLONI (V) 18
Grilled rainbow chard, porcini cream

POTATO RAVIOLI (V) 18
Brown onion puree, gherkin vinaigrette

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

SIRLOIN 300g 44

FILLET STEAK 200g 50

RIBEYE STEAK 300g 45

DOVER SOLE 45

SAUCES

BÉARNAISE 5

PEPPERCORN 5

SMOKED GARLIC AIOLI 4

SIDES

ALIGOT MASH 7

SUGAR SNAP PEAS & MINT BUTTER 6.5

ROASTED FENNEL & BALSAMIC ONIONS 7

CHARCOAL GRILLED BUTTERNUT SQUASH 6.5

BUTTERED JERSEY ROYALS 8

DESSERTS

70% CHOCOLATE SOUFFLÉ 12
Pistachio ice cream

TOASTED HAY INFUSED
CRÈME BRÛLÉE 11
Apple snow, sugar tuile

PINEAPPLE CARPACCIO 12
*Passion gastrique, coconut ice cream
toasted coconut*

SWEET CORN FINANCIER 12
*Vanilla chantilly, chard candied corn
corn husk meringue*

ALMOND & OLIVE OIL CAKE 12
*Poached blood oranges, tarragon
& angelica infused crème anglaise*

WHIPPED ALMOND RICOTTA 11 (VG)
*Blackberry compote, wood sorrel oil
seed rye cracker*

BRITISH & FRENCH CHEESE BOARD 15
Grape salad, water biscuits, truffle bread

HOMEMADE ICE CREAMS
& SORBETS 10
Chocolate soil