

34

MAYFAIR

SET MENU

Two courses £28.50 | Three courses £34.00

Monday to Friday - 12pm to 4.30pm

APERITIF

Bee's Knees Fizz £12.00
Plymouth Gin, honey,
Prosecco, Orange Bitters

Cremant de Bourgogne £11.00
125ml glass

Young Grasshopper £9.00
Cold brew gunpowder tea,
Matcha Cordial

LUNCHEON CARAFE

250ml - £17.00

Red

Montepulciano d'Abruzzo - Amoterra 2021

White

Garnacha Blanco - Botijo - Frontonio 2022

Rose

Pink Rose - Weingut Judith Beck 2023

STARTERS

Pea & wild garlic soup
with whipped goats cheese

Gem heart & avocado salad
smoked garlic & Parmesan dressing

Bream & avocado ceviche
golden lime & yuzu dressing

MAINS

Robata grilled salmon fillet
bok choy & mushroom dashi

Rigatoni
tomato, chilli, mascarpone & vodka

Brick chicken
green onion, piquillio pepper & mojo verde

SIDES

Spinach, garlic, olive oil

£7.00

Charred summer greens, bacon & maple butter

£6.50

Crispy potato, Korean spiced aioli (v)

£5.50

Truffled creamed leeks

£8.00

Creamed sweetcorn jalapeño & spring onion

£6.50

DESSERTS

Lemon & elderflower semifreddo
with summer berries

Pistachio & raspberry coupe
with shortbread crumble

34 doughnuts
with chocolate sauce



For allergy and nutritional information
please scan the QR code

(v) vegetarian | (vg) vegan

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill. Cover charge £2.



34

MAYFAIR
GRILL