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MAYFAIR

FESTIVE MENU

Two courses £38.00 | Three courses £45.00

Monday to Friday - 12pm to 4.30pm

APERITIF

Let It Sloe £15.00

Monkey 47 Sloe Gin, Mandarin & Orange
Cordial, cranberry & Fever Tree soda

Perrier Jouët Grand Brut £26.00

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

Woodland mushroom soup

sautéed wild mushrooms & crème fraîche

Duck & pistachio rilette

toasted sourdough & apricot chutney

Loch Duart salmon pastrami

cucumber, trout roe & mustard dressing

MAINS

Fillet of seabass

Portland crab & chervil butter sauce

Devonshire chicken breast

chicken & herb pithivier

Rigatoni

Delicia pumpkin, buffalo ricotta & sage

SIDES

Chips or heritage potatoes

£5.50

Fried Brussels sprouts agrodolce & Pecorino

£6.50

Spinach, garlic, olive oil

£7.00

Charred hispi cabbage, bacon & maple butter

£6.00

Creamed sweetcorn jalapeño & spring onion

£6.50

Truffled creamed leeks

£8.00

DESSERTS

Mince pie ice cream coupe

white chocolate & brandy sauce

34 Christmas snowflake

panettone mousse & clementines

Cropwell bishop Stilton

port jelly & walnut biscuits



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.



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MAYFAIR
GRILL