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MAYFAIR

SET MENU

Two courses £34.00 | Three courses £43.00 paired with a glass of wine

Monday to Friday - 12pm to 4.30pm

APERITIF

Bee's Knees Fizz £12.00

Plymouth Gin, honey, Prosecco & Orange
Bitters

Cremant de Bourgognnet £11

125ml glass

Dry Thai Collins £8.50

Tanqueray 0.0%, Thai basil & Lemongrass
cordial, Soda

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

Spring pea & wild garlic soup (v)

with goat's cheese & nduja croquette

Salmon tartare

avocado & orange Aguachile dressing

Pugliese burata (v)

Heritage tomatoes, basil & Italian leaves

MAINS

Roasted Suffolk chicken breast

English asparagus & sautéed morels

Cornish cod Kiev

wild garlic, courgette & grilled artichoke

Primavera baked rice (v)

melted Taleggio & spring shoots

SIDES

Spinach, garlic, olive oil

£7.00

Italian leaf salad, white balsamic dressing (vg)

£7.00

Creamed sweetcorn jalapeño & spring onion

£6.50

Mashed potatoes, onion gravy

£6.50

Charred broccoli, vegan XO dressing, crispy rice

£7.50

Crispy potato, malt vinegar aioli & chicken salt

£6.50

Chips or heritage potatoes

£6.50

DESSERTS

Amalfi lemon ice cream coupe

with lemon curd & meringue

Pavlova

with rhubarb & custard

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.



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MAYFAIR
GRILL