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MAYFAIR

TERRACE MENU

Monday to Friday - 4 pm to 6.30 pm

SMALL PLATES

Crispy confit duck rostis with wild garlic aoli	£9.00	Scottish salmon tartare tacos with avocado & green onion	£14.00
Goats cheese croquettes (v) with Calabrian chilli jam & aged parmesan	£7.00	Garlic & chilli tiger prawns with wild oregano and lemon sauce	£15.00
Whipped hummus (v) chilli brown butter & grilled flat bread	£10.00	Beef tartare on grilled herb toast	£16.00

APERITIVO

Pomodorini £13.00
Ketel One Vodka, Casamigos Joven
Mezcal, Italicus, Fino Sherry, La Okinawa
Tomato

“Something Spritz” £13.00
Peach infused Gin, Italicus, RinQuinQuin
à la pêche

Bee’s Knee’s Fizz £18.00
Aviation Gin, Champagne, Honey,
Orange bitters

NON ALCOHOLIC

Palomita £11.00
Seedlip Grove 42, grapefruit juice & soda,
palo santo agave

Mekong Mule £14.00
Tanqueray 0.0%, ginger, thai basil &
lemongrass soda

Lychee Blossom £11.50
Jasmine tea, lychee, lemon, honey,
strawberry, vanilla

WINES

By the glass - 125ml

WHITE

Sancerre Cuvée de Silex £10
Chateaux de F.Audon 2003

RED

Malbec £10
Terrazas de los Andes 2019

ROSÉ

Cotes de Provence £10
Etoile - Maison Mirabeau

CHAMPAGNE

Henriot - Brut Souverain N.V £15



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