

34

MAYFAIR

FESTIVE SET MENU

Two courses £38.00 | Three courses £42.00

Monday to Friday - 12pm to 4.30pm

GLASS OF WINE

White

Albarino - Lagar de Pintos, Rias Baixas, Spain, 2023 - £15

Meursault - Les Grands Charrons, Bouzereau, Burgundy 2022 - £22

Red

Mencia - Lalama, Ribeira Sacra, Spain, 2021 - £15

Margaux du Chateau Margaux - Bordeaux, 2018 - £22

STARTERS

Woodland mushroom soup (v)
with hazelnut brioche

Black Angus steak tartare
wagyu crumb, truffle dressing with smoked
bone marrow toast

Silent Pool Gin & heritage
beetroot cured salmon
pickled cucumber, citrus crème fraîche &
trout roe

MAINS

Roasted corn-fed baby chicken
with sage & chestnut stuffing
potato rosti, buttered greens & Albufera
sauce

Fillet of Seabass
Sicilian red prawn risotto, saffron aioli,
fermented chilli oil dressing

Pit roasted cauliflower (vg)
whipped Judion butterbeans, pimentón &
winter truffle gremolata

Black Angus Sirloin (300g)
with potato rosti, peppercorn sauce
£15 supplement

SIDES

Spinach, garlic, olive oil £7.50
Creamed sweetcorn jalapeño & spring onion £7.00
Charred broccoli, vegan XO dressing, crispy rice £7.50

Italian leaf salad, white balsamic dressing £7.50
Mashed potatoes, onion gravy £6.75
Crispy potato, malt vinegar aioli & chicken salt £6.50
Chips or heritage potatoes £7.00

DESSERTS

Panettone ice cream coupe
with clementines

Sticky toffee pudding
with caramel sauce & Bailey's ice cream

Cropwell Bishop Stilton
with port wine jelly & 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.

34
MAYFAIR