

34

MAYFAIR

SET MENU

Two courses £29.00 | Three courses £34.00

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

Scottish salmon crudo

avocado, fermented chilli & golden lime dressing

Wagyu beef carpaccio

wild rocket, cacio e pepe dressing

Roasted pumpkin salad (v)

sheep's labneh, toasted seeds, Roscoff onion & sage

MAINS

Fillet of seabass

smoked chorizo & green onion vierge

Roasted cornfed chicken

sautéed Porcini, whipped cauliflower, mushroom velouté

Gratin of Provençal vegetables (v)

parmesan crumb, grilled herb toast

Picanha steak (220g)

with chips & peppercorn sauce
£4.50 supplement

SIDES

Spinach, garlic, olive oil

£7.50

Italian leaf salad, white balsamic dressing

£7.50

Creamed sweetcorn jalapeño & spring onion

£7.00

Mashed potatoes, onion gravy

£6.75

Charred broccoli, vegan XO dressing, crispy rice

£7.50

Crispy potato, malt vinegar aioli & chicken salt

£6.50

Chips or heritage potatoes

£7.00

DESSERTS

Salted caramel ice cream coupe
with poached pear & ginger

Yoghurt Pannacotta
with blueberries & lemon

34 doughnuts
with raspberry 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.