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MAYFAIR

FESTIVE SET MENU

Two courses £46.00 | Three courses £52.00

Monday to Friday - 12pm to 5pm

APERETIF

Bee's Knees £16

Silent Pool Gin, honey, lemon

A classic gin sour with bright citrus and a delicate honey finish

Negroni £18

Silent Pool Gin, Campari, Cocchi di Torino

STARTERS

Jerusalem artichoke soup *(v)*
roasted chestnuts & sage beurre noisette

Chicken liver parfait
roasted fig chutney & toasted brioche

Argyl smoked salmon
shallot & caper crème fraîche, pickled cucumbers & seeded rye bread

MAINS

Black Angus fillet mignon
34 peppercorn sauce & shoestring fries

Corn-fed Suffolk chicken
cranberry stuffing, sautéed sprout tops, whipped mashed potatoes & herb chicken sauce

Woodland mushroom risotto *(v)*
selection of sautéed wild mushrooms, Parmigiano Reggiano & black truffle

Pan-fried Halibut tranche
Portland crab butter with lemon & herbs
£15 supplement

SIDES

Spinach, garlic, olive oil *(v)*	£7.50	Crispy pink fir potato, lemon & wild oregano *(vg)*	£7.00
Creamed sweetcorn jalapeño & spring onion *(v)*	£7.00	Chips or heritage potatoes *(v)*	£7.00
Tenderstem broccoli, olive oil & lemon *(vg)*	£7.50	Creamed mashed potatoes *(v)*	£7.00
Winter leaf salad, white balsamic dressing *(v)*	£8.00	Sautéed Brussels sprouts, vegan XO dressing	£7.50

DESSERTS

Mince pie ice cream coupe
with Brandy cream

'Not the gumdrop buttons'
Silent pool mulled pear & mascapone mousse, gingerbread ice cream

Cropwell Bishop Stilton
with Port wine jelly & brown butter cake

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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