



SET LUNCH MENU

30th May 2024

Pan Con Tomate & Cantabrian Anchovy

L Perez, Fino 'Caberrubia'; Jerez, Spain NV

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Morteau Sausage, Braised White Beans & Salsa Verde

J Foillard, Morgon 'Classique'; Beaujolais, France 2021

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Crème Caramel

Clos Lapeyre, Jurancon Moelleux; South West, France 2022

2 Courses £22

3 Courses £26

WINE PAIRING NOT INCLUDED

12.5% Discretionary Service Charge will be added to your bill

ALLERGEN INFORMATION IS AVAILABLE ON REQUEST



MAYFAIR

RESTAURANT MENU

30th May 2024

Bread & Butter £5.50

Marcona Almonds £6

Olives £6

Capocollo £14

Carlingford Oyster £5 each

Cheese & Onion Gougère £3.50 each

Warm Boudin Noir & Guindilla Pepper £10

Chickpea Panisse & Smoked Cod's Roe £12

Shaved Ox Tongue & Sauce Ravigote £16

Cured Sea Bream, Green Strawberry & Bottarga £18

Rabbit & Pork Rillettes £15

Steamed Asparagus, Goat's Curd & Sorrel £16

Hand-Dived Orkney Scallop, Shiitake & Iberico Ham £18

Roast Monkfish, Sauce Vierge & Cornish Squid £36

Potato Gnocchi, Morels & Ricotta Salata £30

Roast Herdwick Lamb, Romana Courgettes & Corra Linn £34

Anjou Pigeon, Peas, Lettuce & Shiitake £36 + *Roast Foie Gras* £14

Whole Dover Sole, Mussels & Morels £56 for 1 / £105 for 2

Hispi Cabbage / Jersey Royals / Green Salad £6 each

Lemon Tart £14

Strawberry & Elderflower Millefeuille £14

Chocolate Pavé & Malt Cream £12

24 Month Aged Comté* £12

Cheese Plate £16

St James*, Langres Fermier*, Gorgonzola Naturale

*Unpasteurised

Gift vouchers available

Noble Rot Magazine Issue 34 £12

The Noble Rot Book 'Wine From Another Galaxy' £30

Allergen Information is available on request

12.5% Discretionary Service Charge will be added to your bill

We add a discretionary £1 to every bill to raise money for The Royal Marsden Cancer Charity, a cause close to our hearts.



MAYFAIR

BAR MENU

30th May 2024

Bread & Butter £5.50

Olives £6

Marcona Almonds £6

Capocollo £14

Carlingford Oyster £5 each

Cheese & Onion Gougère £3.50 each

Warm Boudin Noir & Guindilla Pepper £10

Chickpea Panisse & Smoked Cod's Roe £12

Smoked Salmon Paté £15

Shaved Ox Tongue & Sauce Ravigote £16

Steamed Asparagus, Goat's Curd & Sorrel £18

Green Salad £6

Chocolate Pavé & Malt Cream £12

Strawberry & Elderflower Millefeuille £14

24 Month Aged Comté* £12

Cheese Plate £16

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MAYFAIR

DESSERT MENU

Lemon Tart £14

Clos Lapeyre, Jurancon Moelleux; South West, France 2022 £7 (75ml)

Strawberry & Elderflower Millefeuille £14

Pajzos, Harslevelu 'Late Harvest'; Tokaj, Hungary 2021 £8 (75ml)

Chocolate Pavé & Malt Cream £12

Marco di Bartoli, Marsala Superiore 'Vigna Miccia Oro'; Sicily, Italy 2018 £13 (75ml)

24 Month Aged Comté* £12

La Touraize, Arbois Vin Jaune; Jura, France 2015 £21 (75ml)

Cheese Plate £16

St James*, Langres Fermier*, Gorgonzola Naturale

*Unpasteurised

Cheeses paired with a flight of 75ml each of:

Mittnacht, Pinot Gris; Alsace, France 2020

Westwell, 'Double Pinot'; Kent, England 2022

Coume del Mas, Banyuls 'Galateo'; Roussillon, France 2021

for an additional £28

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