

# MAYFAIR

LOUNGE & GRILL

Crispy Prawn Mousseline - <i>savoy cabbage, soya dressing</i>	14
Roasted Scallops - <i>chard cauliflower, swiss chard, brown butter</i>	16
Chicken Broth - <i>minestrone vegetable, smoked garlic oil</i>	9
Duck Ballotine - <i>pickled red cabbage, beetroot vinaigrette</i>	14
Lentil Stew - <i>oyster mushroom, baby gem, grelot onion, porcini stock</i>	18
Marinated Spatchcock Poussi - <i>garlic, lemon, flat parsley</i>	21
Chard Grilled Sirloin Steak - <i>flat mushroom, watercress salad</i>	36
Tagliatelle - <i>cornish, crab, chilli lemon zest</i>	24

## SIDES

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Truffle, Parmesan Chips	6
Onion Ring - <i>chive sour cream</i>	6
Sweet Potatoes Fries	6
Halloumi Fries - <i>sweet chilli mayo</i>	9

## DESSERTS

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Chocolate Guinness Cake - <i>warm vanilla milk</i>	11
Banana Bread Pudding - <i>walnuts, butterscotch sauce</i>	11
Ovaltine Kulfi - <i>peanut butter crumb, Dulce de leche</i>	11
Cheese Beignet - <i>blacksticks, tunworth, comte, guava jelly</i>	14

Please advise our waiters if you have any allergies or require information on ingredients used in our dishes.

All prices are inclusive of VAT. | A discretionary 12.5% service charge is added to your bill.

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