

MAYFAIR

LOUNGE & GRILL

SET MENU

2 Courses 35 | 3 Courses 42

STARTERS

Crispy Prawn Mousseline - *savoy cabbage, soya dressing*

Roasted Scallops - *chard cauliflower, swiss chard, brown butter*

Duck Ballotine - *pickled red cabbage, beetroot vinaigrette*

MAINS

Lentil Stew - *oyster mushroom, baby gem, grelot onion, porcini stock*

Marinated Spatchcock Poussin - *garlic, lemon, flat parsley*

Chard Grilled Sirloin Steak - *flat mushroom, watercress salad* - (Suppliment 6)

Tagliatelle - *cornish, crab, chilli lemon zest*

SIDES

Truffle, Parmesan Chips

6

Onion Rings - *chive sour cream*

6

Sweet Potato Fries

6

Garlic Green Beans

6

DESSERTS

Chocolate Guinness Cake - *warm vanilla milk*

Banana Bread Pudding - *walnuts, butterscotch sauce*

Ovaltine Kulfi - *peanut butter crumb, Dulce de lèche*

Cheese Beignet - *blacksticks, tunworth, comte, guava jelly*

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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