

# MAYFAIR

LOUNGE & GRILL

## SET MENU

### BREAD

TRUFFLE BREAD (VG) 5.5  
*Olive oil, balsamic vinegar*

HERB BRIOCHE (VG) 5.5  
*Olive oil, garlic aioli*

### STARTERS

SOUP DU JOUR (GF)

POTTED SHRIMP ON TOAST  
*Fried hens egg, Parma ham*

FATOUSH SALAD  
*Grilled olives, feta cheese  
sun blushed tomatoes*

CHAMOMILE SMOKED TROUT  
*Sweet cicely cream, cicely bread  
crispy quinoa*

DUCK PARFAIT (GF)  
*Charred broccoli, compressed calvados  
apple port gel*

ROASTED PIGEON (GF)  
*Leek fondant, onion ruskoff &  
blackberry sauce*

### MAINS

POACHED SALMON (GF)  
*Asian broth, bonito flakes kombu  
red cabbage, wakame crispy lotus root*

RED MULLET  
*Crab bisque, tarragon & parsley mousse*

PUMPKIN GNOCCHI (V)  
*Spaghetti squash, pumpkin emulsion  
roasted chestnuts*

PAN FRIED HONEY DUCK (GF)  
*Celeriac, roasted charred apples  
calvados sauce*

PAN FRIED VENISON  
*Braised lentils, roasted pearl onions  
black puding, parnip puree, cranberry jus*

### FLAME GRILL

*Our meat has been hand selected for you  
from the best of UK meats, all rare breed &  
grass fed to give that intense flavour.*

*Dry aged for 35 days to produce that  
tender cut*

FILLET STEAK 200g  
RIBEYE STEAK 300g  
SIRLOIN STEAK 300g  
(Supplement 15)

### SAUCES

PEPPERCORN 5  
GARLIC AIOLI 5  
RED WINE SAUCE 5

### SIDES

CHUNKY CHIPS 6.5  
ROASTED NEW POTATOES 7  
*Truffle sour cream, watercress salad*  
SUGAR SNAP PEAS & MINT BUTTER 6.5  
POMME DAUPHINOISE 7  
TENDER STEM BROCCOLI 7.5  
CRISPY BRUSSEL SPROUTS 7.5  
*Lemon grass honey & mint*

### DESSERTS

TART DU JOUR

CHOCOLATE FONDANT  
*Vanilla ice cream*

VANILLA PANNA COTTA  
*Blackberry gel, honey tuile*

WARM APPLE CAKE  
*Sorbet, vanilla crumb, milk crisp*

HOMEMADE ICE CREAM & SORBETS  
*Chocolate soil*

CHEESE ON TOAST  
*Stilton cheese, nectarines*

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