

MAYFAIR

LOUNGE & GRILL

SET MENU

BREAD

MIXED BREAD (V) 5.5

STARTERS

SOUP DU JOUR (GF)

POACHED MISO SALMON - *Tonka bean cream, lemon gel, nori rice crisps*
PAN FRIED SCALLOPS - *Sea herbs, champagne caviar sauce (supplementary 8)*
BEEF TARTARE - *Conit egg yolk, Nordic bread, horseradish cream*
FRIED RICOTTA DUMPLING - *Crispy soya beans, caramel soy dressing*

MAINS

COD - *Braised chickpea, baby squid, red pepper emulsion*
BARBEQUE DUCK - *Yakitori Cauliflower, poached pear*
ROASTED PORK BELLY - *BBQ spring onion, apple puree*
SEARED SEABREAM - *Courgette carpaccio, pil pil sauce, prosciutto*
WILD GARLIC RISOTTO - *Wild Garlic, White asparagus*
SIRLION STEAK - 300g (*supplementary 15*)

SAUCES

GARLIC AIOLI 5 | RED WINE SAUCE 5 | BLEU CHEESE SAUCE 5

SIDES

CHUNKY CHIPS 6.5
JERSEY ROYAL POTATOES - *Truffle sour cream, watercress salad* 7
GREEN BEANS 6.5
PURPLE SPROUTING BROCCOLI 7.5
CREAMED SPINACH 7.5

DESSERTS

BERGAMONT & MERINGUE TART
CHOCOLATE FONDANT - *Vanilla ice cream, meringue*
WARM POACHED RHUBARB - *Clotted cream panna cotta, honey tuile*
BROWN BUTTER FINANCIER - *Spiced pineapple compote & earl grey chantilly*
CELERIAC SEMIFRODO - *ginger crumb, confit celery*
HOMEMADE ICE CREAM & SORBETS

Set menu with Bottomless Prosecco
£70.00 per person

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