

# MAYFAIR

LOUNGE & GRILL

## À LA CARTE MENU

### STARTERS

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Baby Leek Terrine - <i>pickled king oyster mushroom, soda bread</i>	12
Butter Beans Soup - <i>winter truffle oil, black olive biscuit</i>	9.5
Grilled Watermelon - <i>smoked aubergine salsa, pine nut dressing</i>	15
Chicken Liver Pâté - <i>seed cracker, blueberry, fennel tops</i>	15
Burrata - <i>piquillo pepper, sun blush tomatoes raspberry vinaigrette, toasted brioche</i>	13.5

### MAINS

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Stone Bass - <i>olive oil mash, confit fennel, parsley cream</i>	32
BBQ Lamb Rump - <i>beetroot hash, blueberry gel</i>	37
Celeriac - <i>apple gratin, chicory, onion butter</i>	21
Butternut Squash Risotto - <i>age parmesan</i>	18

### FROM THE GRILL

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Marinated Spatchcock Poussin - <i>marinated, garlic, lemon parsley</i>	28
35-day Fillets Steak - 200g	45
35-day Sirloin Steak - 280g	35

### TOPPING

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Tiger Prawn - <i>garlic butter</i>	8.5
Crab Oscar	8.5
Onion Rings	6.5

### SAUCE

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Blue Cheese	7
Red Wine	7
Béarnaise Sauce	7

### SIDES

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Garlic butter green beans	6
Baby new potatoes - <i>with truffle sour cream &amp; watercress</i>	6
Triple cooked chips	6
Tenderstem broccoli - <i>with rosemary maple butter, roasted almond</i>	6
Chantenay carrots - <i>with toasted brioche</i>	6

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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