

MAYFAIR

LOUNGE & GRILL

SET MENU

STARTERS

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

MAINS

- Stone Bass - *olive oil mash, confit fennel, parsley cream*
Celeriac - *apple gratin, chicory, onion butter*
Butternut Squash Risotto - *age parmesan*

FROM THE GRILL

- Marinated Spatchcock Poussin - *marinated, garlic, lemon parsley*
35-day Fillets Steak - 200g - *(supplement charge 9)*
35-day Sirloin Steak - 280g - *(supplement charge 9)*

TOPPING

- Onion Rings - *(supplement charge 6.5)*

SAUCE

- | | |
|-----------------|---|
| Blue Cheese | 7 |
| Red Wine | 7 |
| Béarnaise Sauce | 7 |

SIDES

- | | |
|---|---|
| Garlic butter green beans | 6 |
| Baby new potatoes - <i>with truffle sour cream & 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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