

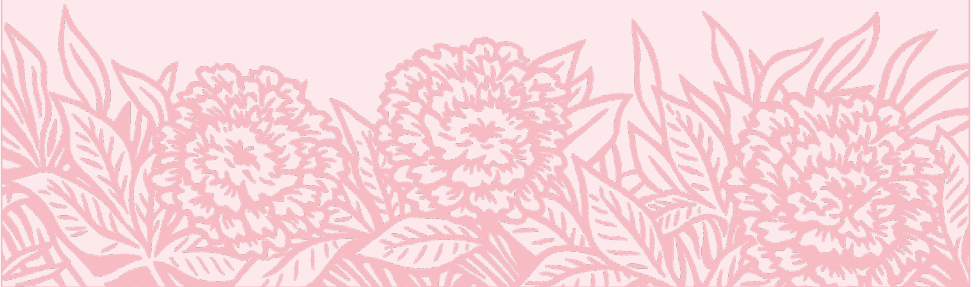


MAY FAIR BAR

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*Whispering Angel*

MAY FAIR BAR IS PROUD TO INTRODUCE WHISPERING ANGEL. THE EXPRESSIONS OF WHISPERING ANGEL ARE PRESENTED IN FOUR SIGNATURE COCKTAILS, CREATED EXCLUSIVELY FOR THEIR RESIDENCY AT MAY FAIR BAR.



# Whispering Angel

## Cocktails

### Le Tropicque

This tropical take on a Martini blends Belvedere vodka, blood orange & Passion fruit syrup, fresh lime juice, finished with a Whispering Angel & passion fruit foam 18

### D'Esclans Spritz

A citrusy summer spritz of Belvedere vodka, Whispering Angel, lemon cordial, Noilly Prat vermouth, orange bitters and a Three Cents pink grapefruit soda top 16

### Blossom Martini

Light and floral, this elegant cocktail marries Roku gin, Mancino Sakura, Whispering Angel & cherry blossom cordial, and a few drops of Peychaud's Bitters to finish 18

### Rosé Margarita

May Fair Bar's Provence twist on the classic Margarita, combining Olmeca Altos tequila, Cointreau infused with chilli, fresh lime juice and Whispering Angel citrus cordial 18

## Rosé Wines

175ml Bottle

### Whispering Angel Rosé

17 70

### Château d'Esclans

(Grenache, Vermentino, Cinsault)

Côtes de Provence, France 2022

### Rock Angel Rosé

85

### Château d'Esclans (Grenache)

Côtes de Provence, France 2021

### Les Clans Rosé

120

### Château d'Esclans

(Syrah, Grenache, Vermentino)

Côtes de Provence, France 2021



## OUR BEVERAGE RECOMMENDATIONS

### Brunch Cocktails

The May Fair Bloody Mary	16
Belvedere vodka, lemon and tomato juice with our signature May Fair spice mix	
Passion Fruit Mimosa	16
Passion fruit, Mandarine Napoléon and Moët & Chandon Brut NV	
The Cooler	16
Havana 3-year rum, pineapple, lime and grapefruit sherbet, mint and ginger beer	

## CHAMPAGNE AND SPARKLING WINE BY THE GLASS

<b>Champagne</b>	125ml
Moët & Chandon Brut Impérial NV	16
Veuve Clicquot Yellow Label Brut NV	19
Moët & Chandon Rosé Impérial NV	19
Billecart-Salmon Brut Rosé NV	21
<b>English Sparkling Wine</b>	
Nyetimber Classic Cuvée NV	15

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# WINE BY THE GLASS

Also available in 125ml measures

<b>White</b>	175ml
Monte Velho Branco, Esporão (Roupeiro, Antão Vaz, Perrum) Alentejo, Portugal 2021	12
Gavi di Gavi 'Toledana' (Cortese) Piemonte, Italy 2020	15
Domaine Brigitte Cerveau, Chablis (Chardonnay) Chablis, France 2022	17
Sancerre, La Gravelière, Joseph Mellot (Sauvignon Blanc) Loire Valley, France 2022	19
Sanford (Chardonnay) Sta. Rita Hills, USA 2019	21
<b>Red</b>	
Cabaletta, Tenute Fiorebelli (Corvina, Rondinella, Cabernet Sauvignon) Veneto, Italy 2020	12
Baigorri Rioja Crianza (Tempranillo, Garnacha, Mazuelo) Rioja, Spain 2018	14
Terrazas Selection Malbec (Malbec) Uco Valley, Mendoza, Argentina 2019	17
Lake Chalice, The Raptor (Pinot Noir) Marlborough, New Zealand 2021	19
Amarone della Valpolicella Allegrini, Corte Giara (Corvina, Rondinella) Veneto, Italy 2019	22
<b>Rosé</b>	
Baigorri Rioja Rosado (Tempranillo, Garnacha) Rioja, Spain 2021	12
Sancerre Rosé, Le Rabault, Joseph Mellot (Pinot Noir) Loire Valley, France 2020	15

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# BRUNCH

Available from Monday to Friday: 11am-3:30pm and Saturday 1pm-3:30pm

## Snacks

Smoked almonds with Mexican spices v (320 kcal)	5
Nocellara and Halkidiki olives with chilli and lime salt v (70 kcal)	5
Crispy corn ribs with lime and Mexican spices v (189 kcal)	8

## Soft Tacos (two per serving)

A4 Wagyu beef fillet with crispy melting Gorgonzola cheese and chilli habanero sauce (556 kcal)	38
Fried buttermilk chicken with garlic and chilli sauce (673 kcal)	14
Crispy Baja fish, cabbage slaw and habanero mayonnaise (419 kcal)	12

## Breakfast Classics

The May Fair Breakfast	24
Unsmoked back bacon, smoked sweetcure streaky bacon, Cumberland sausage, baked beans, grilled mushrooms, hash brown, roasted vine cherry tomatoes and free-range eggs your way (989 kcal)	
Waffle Supreme	18
Crispy fried chicken served on a fresh bubble waffle with red chilli maple syrup (862 kcal)	
Broccoli Violet	14
Purple sprouting broccoli and spiced fried eggs with lime yoghurt, cumin and chilli on toasted sourdough v (629 kcal)	
The Vegetarian	18
Fried free-range eggs, hash browns, baked beans, roasted vine cherry tomatoes and grilled mushrooms (also available with poached or scrambled eggs) v (450 kcal)	

## Salads

Crab salad	18
Crab and asparagus salad with Dijon mustard and lemon mayonnaise (296 kcal)	
Tricolore	12
Salad of San Marzano tomatoes, goat's cheese, capers and basil v (306 kcal)	
Classic Caesar	16
Romaine lettuce, garlic and Italian hard cheese croutons, Microplaned egg yolk and Caesar dressing v (611 kcal)	
With Chicken (818 kcal)	20

## Signatures

MFB Cheeseburger	22
Wagyu and chorizo burger, fiery Monterey Jack cheese and yellow anticucho mayonnaise, served with paprika-spiced fries (993 kcal)	
Spiced Chicken Burger	18
Crispy buttermilk chicken, cheese, lettuce and green habanero mayonnaise served with paprika-spiced fries (1260 kcal)	
The May Fair Club	20
Corn-fed chicken, spicy bacon mayonnaise and fried free-range egg, served with fries (1624 kcal)	
Fish & Chips	28
Turbot in Champagne batter served with truffle minted peas and triple cooked chips, alongside a caper and cornichon beurre blanc (733 kcal)	
Lobster Tagliatelle	35
Chilli and garlic lobster with San Marzano tomatoes and lobster crème (801 kcal)	
Porcini & Mascarpone	18
Bucatini pasta in a porcini and mascarpone crème with black truffle v (819 kcal)	

## Sides

Paprika-spiced fries (462 kcal)	6
Rocket and pecorino salad (230 kcal)	6

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## Desserts

Baked white chocolate cheesecake with lemon and rose sorbet v (664 kcal)	9
Cinnamon sugar churros with dulce de leche v (302 kcal)	9

## Tea selection (0 kcal)

English Breakfast	5.5
Jasmine	5.5
Earl Grey	5.5
Fresh mint and lemon	5.5
Green Sencha	5.5
Rosehip and Hibiscus	5.5

## Coffee selection

Filter coffee (0 kcal)	5.5
Latte (100 kcal)	5.5
Decaffeinated (0 kcal)	5.5
Macchiato (19 kcal)	5.5
Espresso (0 kcal)	5.5
Mocha (105 kcal)	5.5
Cappuccino (94 kcal)	5.5
Double espresso (0 kcal)	5.75
Rococo chocolate (108 kcal) (award-winning organic drinking chocolate with a creamy finish)	7

### **Brunch Juices**

Made daily using the freshest market fruit and vegetables

**Beetroot Energiser** 8

Beetroot, carrot, orange and ginger (60 kcal)

**Green Cleanser** 8

Granny Smith apple, cucumber and celery blended with matcha green tea (58 kcal)

**The May Fair Reviver** 8

Pineapple and coconut water with lime and mint (57 kcal)

### **Brunch Smoothies**

Freshly blended to order

**Avocado and Ginger** 8

Avocado, raspberries, ginger and apple juice (229 kcal)

**Fresh Berry** 8

Strawberries, pineapple juice, coconut milk and vanilla (140 kcal)

**Banana Blueberry** 8

Banana, blueberries, natural yoghurt, apple juice, agave and cinnamon (180 kcal)

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