



MAY FAIR BAR

BRUNCH MENU

OUR BEVERAGE RECOMMENDATIONS

SIGNATURE COCKTAILS

The May Fair Bloody Mary	£13
Cucumber infused Chopin Potato Vodka, Gin Mare, lemon and tomato juice with our signature May Fair spice mix	
Passionfruit Mimosa	£16
Passion fruit, Mandarine Napoléon and Moët & Chandon Brut	
Low and Sloe	£13
Martini Rosato, Sipsmith Sloe Gin, homemade grapefruit and lemon sherbet with Fever-Tree soda water	

CHAMPAGNE	150ml	Bottle
Moët & Chandon Brut Impérial NV	£15	£70
Pol Roger Brut NV	£19	£88

WHITE WINE	175ml	Bottle
Gavi di Gavi La Toledana (Cortese)	£14	£54
Piemonte, Italy, 2016		
Sancerre 'La Grande Châtalaine' (Sauvignon Blanc)	£19	£78
Joseph Mellot, Loire Valley, France, 2014		

RED WINE	175ml	Bottle
Chianti Classico Reserva (Sangiovese)	£14	£54
Castello Vichiomaggio, Tuscany, Italy 2015		
Te Kairanga Runholder (Pinot Noir)	£16	£60
Martinborough, New Zealand, 2012		

ROSE WINE	175ml	Bottle
Sancerre Rosé (Pinot Noir)	£13	£46
Joseph Mellot, Loire Valley, France, 2016		

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. Our vintages may vary and if so a suitable alternative will be recommended. In accordance with the Weights and Measures Act of 1985, the measure for the sale of gin, vodka, whisky and other spirits in these premises is 50ml and multiples thereof.

TO START

Vegetable spring roll	£7	Wagyu beef sliders	£19
Glass noodle and vegetable spring roll with soy chilli sauce		Parmesan and sea salt French fries	
Toasted asparagus bagel (v)	£8	May Fair Club Sandwich	£16
Griddled asparagus, poached hen's egg and pesto cream cheese bagel		Baby chicken, spicy bacon mayo and duck egg served on toasted sourdough with fries	
Beef carpaccio	£12	Stone bass	£17
Marbled Irish beef with dressed rocket and aged Parmesan		Pan-seared stone bass with Kaffir lime, robata-grilled asparagus and red chilli salsa	
Baby spinach salad with flaked organic salmon	£11	Marinated poussin	£16
Dressed with white truffle oil and aged Parmesan		Pepper, fennel and rocket salad with lemon and herb dressing	
White crab salad	£12	Spaghetti alle vongole	£14
Lemon and coriander crab with little gem and avocado salad		Spaghetti with clams, white wine and parsley	
King prawn spring roll	£10	Lobster tagliatelle	£25
Glass noodle and king prawn spring roll with soy chilli sauce		Pan-seared lobster with our signature chilli and tarragon bisque	
		Chicken and spinach risotto	£17
		Creamy arborio rice with organic chicken and sautéed baby spinach	

HOT KITCHEN

The May Fair breakfast	£14	Wild mushroom risotto (v)	£15
Scrambled eggs, toasted ciabatta bread with crispy pancetta, chorizo sausage, roasted vine tomato and BBQ beans		Creamy arborio rice and vegetarian Parmesan with wild mushrooms and sautéed baby spinach	
Eggs Benedict	£12	Robata-grilled lamb cutlets	£25
Toasted sourdough bread, San Daniele prosciutto, poached eggs and hollandaise sauce		Infused with coriander and ginger, served with smoked aubergine purée, toasted almonds and charred tenderstem broccoli	
Eggs Royale	£11	TO FINISH	
Toasted sourdough bread, Scottish smoked salmon, poached eggs and caper hollandaise sauce		Our signature cinnamon French toast (v)	£8
Eggs Florentine (v)	£10	Warm caramel-glazed brioche with salted caramel ice cream	
Toasted sourdough bread, sautéed baby spinach, poached eggs and hollandaise sauce		White chocolate cheesecake	£8
		Blueberry compote, passion fruit and mango yoghurt	

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Food Allergies: Please speak to your host if you have any food allergies or intolerances. Vegetarian dishes are marked with (v).

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BRUNCH JUICES

Made daily using the freshest market fruit and vegetables

Beetroot Energiser	£8
Beetroot, carrot, orange and ginger	
Green Cleanser	£8
Granny Smith apple, cucumber, celery blended with Matcha green tea	
The May Fair Reviver	£8
Pineapple and coconut water with lime and mint	

BRUNCH SMOOTHIES

Freshly blended to order

Avocado and Ginger	£8
Avocado, raspberries, ginger and apple juice	
Banana Blueberry	£8
Banana, blueberries, natural yoghurt, apple juice, agave syrup and cinnamon	
Fresh Berry	£8
Strawberries, pineapple juice, coconut milk and vanilla	

COFFEE SELECTION

Filter coffee	£5.25	Latte	£5.25
Decaffeinated	£5.25	Macchiato	£5.25
Espresso	£5.25	Mocha	£5.25
Double Espresso	£5.75	Cappuccino	£5.25
Rococo chocolate	£7.00		
Award-winning organic drinking chocolate with a creamy finish			

LOOSE LEAF TEA SELECTION

English Breakfast	£5.25	Jasmine	£5.25
Earl Grey	£5.25	Fresh mint and lemon	£5.25
Green Sencha	£5.25	Rosehip & Hibiscus	£5.25

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