

Brunch Menu

Available from Monday to Saturday: 11am-4pm Sunday: 12pm-4pm

Toasted lobster bagel Georges Bank pot-caught lobster and pesto cream cheese bagel	18 t	The May Fair breakfast Scrambled eggs, toasted ciabatta bread with crisp pancetta, chorizo sausag roasted vine tomato and BBQ beans	ge,	Eggs Benedict Toasted source San Daniele p poached eggs hollandaise sa	dough b rosciut and		The Vegetarian (v) Purple sprouting broccoli, spiced fried eggs with lime yogurt, cumin and chilli on toast	10
		(-		BUNS r serving)				
A4 Wagyu beef fillet with melting Gorgonzola chee chilli habanero sauce		36 Japanese fried buttermilk chicken 10 Goma-glazed aubergine (v) with garlic and chilli sauce				nzed aubergine (v)	10	
			SAL	ADS				
White crab salad Lemon and coriander crab with little gem and avocado salad		16 Marinated cr with grapefru and plum dre	ck salad nuts, shallots	14	14 Mediterranean salad (v) 10 Chickpea and avocado with pepita seeds, cucumber and chilli			
			CLA	SSICS				
Grilled Dover sole 24 with yuzu butter and Japanese greens		Wagyu beef sliders with Parmesan and sea salt French fries		May Fair club sandwich 16 Chicken and spinach risotto Baby chicken, spicy bacon Creamy arborio rice with mayo and duck egg served on toasted sourdough with fries sautéed baby spinach			o 17	
Lobster tagliatelle 25 with our signature chilli and tarragon bisque		Steak frites 28-day-aged rib-eye steak with Dijon butter and garlic Parmesan frites		Chicken Milanese 16 Chicken breast in rosemary breadcrumbs with rocket			Wild mushroom risotto (v) 15 Creamy arborio rice and vegetarian Parmesan with	
Duck spring rolls 12 with hoisin sauce				and Parmesan salad and paprika-spiced frites			wild mushrooms and sautéed baby spinach	
	SID	ES				DESS	ERTS	
Paprika-spiced frites Chargrilled tenderstem broccoli				Baked white chocolate cheesecake with blueberry sorbet				8

Profiterole Bianco (v)

and Amaretto vanilla cream

Soft choux pastry with white chocolate

8

Rocket and pecorino salad