



MAY FAIR BAR

PRESENTS

ROKU GIN

OUR BEVERAGE RECOMMENDATIONS

THE ROKU FOUR SEASONS



ROKU GIN
THE JAPANESE CRAFT GIN

SPRING

SAKURA & PEACH 15
CHERRY BLOSSOM-INFUSED ROKU GIN, RINQUINQUIN PEACH LIQUEUR, SELECT 1920, ROSE AND KIRAKIRA CHERRY BLOSSOM LIQUEUR

SUMMER

NATSU 18
ROKU GIN, ITALICUS, STRAWBERRY CAMPARI, RATAFIA AND MOËT & CHANDON ROSÉ

AUTUMN

KÖYÖ 15
ROKU GIN, NIZAWA SAKE, CALAMANSI AND PERSIMMON PURÉE, LIME, WHITE SESAME SYRUP AND FEVER-TREE SODA

WINTER

YUZU & HIBISCUS MARTINI 15
ROKU GIN, YUZU SAKE, HIBISCUS AND GREEN TEA LIQUEUR, ENAMOR AND YUZU KOSHO TINCTURE



The six unique Japanese botanicals, throughout the four seasons of the year.

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

Passion Fruit Mimosa 16
Passion fruit, Mandarine Napoléon and Moët & Chandon Brut NV

Low and Sloe 13
Martini Rosato, Sipsmith Sloe Gin, homemade grapefruit and lemon sherbet with Fever-Tree soda water

The Cooler 15
Havana 3-year rum, pineapple, lemon and grapefruit sherbet, mint and ginger beer

Champagne 150ml Bottle

Moët & Chandon 15 72
Brut Impérial NV

Pol Roger Brut NV 19 88

White Wine 175ml Bottle

Gavi di Gavi 'Toledana' 14 56
(Cortese) Piemonte, Italy 2018

Maxville, Big Max 17 65
(Chardonnay)

Central Coast, California, USA 2018

Red Wine 175ml Bottle

JJ Hahn 'Reginald' 14 56
(Syrah, Cabernet Sauvignon)

Barossa Valley, Australia 2016

Te Kairanga 'Runholder' 17 65
(Pinot Noir)

Martinborough, New Zealand 2018

Rosé Wine 175ml Bottle

Sancerre Rosé, 'Le Rabault' 14 56
(Pinot Noir) Joseph Mellot,

Loire Valley, France 2018

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. Vegetarian dishes are marked with (v). All prices are inclusive of VAT.

BRUNCH MENU

Available from Monday to Friday: 11am-4pm

Please note that in order to comply with current Government guidelines, all guests must order a minimum of one breakfast or signature dish or two bao buns per person when consuming alcoholic beverages.

Breakfast

The May Fair breakfast 20

Unsmoked back bacon, smoked sweetcure streaky bacon, Cumberland sausage, baked beans, grilled mushrooms, hash brown, roasted vine cherry tomatoes and Burford Brown eggs your way

Taste of Japan 11

Smoked salmon sashimi on toasted muffin with wasabi mayo, shichimi and fresh lemon

The Vegetarian 12

Fried Burford Brown eggs, hash browns, baked beans, roasted vine cherry tomatoes and grilled mushrooms (also available with poached or scrambled eggs)

Bao Buns

(two per serving)

A4 Wagyu beef fillet with crispy melting Gorgonzola cheese and chilli habanero sauce 36

Japanese fried buttermilk chicken with garlic and chilli sauce 12

Goma-glazed aubergine (v) 12

Signature Dishes

White crab salad 16

Lemon and coriander crab with little gem and avocado salad

Marinated crispy duck salad 14

with grapefruit, pine nuts, shallots and plum dressing

Mediterranean salad (v) 10

Chickpea and avocado with pepita seeds, cucumber and chilli

Grilled lemon sole 18

with spiced shiso salsa

Wagyu beef sliders 20

with Parmesan and sea salt French fries

May Fair club sandwich 16

Baby chicken, spicy bacon mayo and duck egg served on toasted sourdough with fries

Chicken Milanese 18

Chicken breast in rosemary breadcrumbs with rocket and Parmesan salad and paprika-spiced frites

Spaghetti cacio e pepe 16

with grated Pecorino Romano cheese and cracked black pepper

Wild mushroom risotto (v) 15

Creamy arborio rice and Italian hard cheese with wild mushrooms and sautéed baby spinach

Sides

Paprika-spiced frites 4

Chargrilled tenderstem broccoli 4

Rocket and pecorino salad 4

Desserts

Baked white chocolate cheesecake with blueberry sorbet 8

Profiterole Bianco (v) 8

Soft choux pastry with white chocolate and Amaretto vanilla cream

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 and Hibiscus	5.25

COFFEE SELECTION

Filter coffee	5.25
Latte	5.25
Decaffeinated	5.25
Macchiato	5.25
Espresso	5.25
Mocha	5.25
Cappuccino	5.25
Double espresso	5.75
Rococo chocolate (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	
Green Cleanser	8
Granny Smith apple, cucumber and 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	

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