

May Fair Kitchen Summer Terrace

In association with Campari

Signature Aperitivo

Camparito 13 Lavender-infused Campari, St. Germain elderflower liqueur, rose cordial, mint <i>Inspired by the famous Mojito, our floral and sweet interpretation uses Campari to create a refreshing and summery drink perfect for our terrace.</i>	Garibaldi Spritz 15 Campari, Cointreau blood orange, citrus sherbet & Ratafia, cherry liqueur & prosecco <i>A marriage of two iconic Italian drinks - the Garibaldi and Campari Spritz - has created a refreshing and complex summer drink with an extra layer of cherry and citrus.</i>
La Dolce Vita 15 Campari, passionfruit liqueur, orgeat & vanilla syrup, Moët & Chandon Brut Impérial NV <i>This new era twist on the classic Martini Royale blends Campari with sweet passionfruit and vanilla, finished with a luxurious Champagne top.</i>	Cacao Boulevardier 13 Campari-infused cocoa nibs, Carpano Antica, Maker's Mark bourbon <i>Taking cues from the classic Boulevardier cocktail, our expression introduces cacao on the back palate for the perfect after-dinner treat.</i>
Italiano 13 Star of Bombay gin, Campari, Italicus Rosolio di Bergamotto, barrel-aged orange bitters <i>In a tribute to the enduring classic, our take on the Negroni is lighter with a citrus twist.</i>	

May Fair Kitchen Summer Terrace

In association with Campari

Contemporary Italian

Contemporary Spanish

Small Plates

Oven-baked lobster and king prawn with Parmesan crème and chilli herb crust	16	Crispy peppered calamari with chilli lemon mayo	12
Black pepper-crust beef carpaccio with shaved truffle and Parmesan	12	Gambas al pil pil with warm ciabatta	14
Tomato and mozzarella arancini with spicy mayo	9	Roasted chicken skewers with chilli and lemon	12
		Patatas bravas with chilli and paprika	6

Salads

Burrata with Seville orange, coriander seeds and mānuka honey	10	Orange and avocado salad with spicy lemon dressing	8
--	----	---	---

Pizzette

Marinara Garlic and tomato with basil and extra virgin olive oil	8
Truffle bianco Gorgonzola dolce, fior di latte and 24-month-aged Parmesan with shaved black truffle	10
'Nduja and burrata Spicy 'nduja salami with burrata Pugliese and wild rocket	12

Terrace Entrées

Our Terrace Entrées have been crafted by our expert culinary team to be enjoyed as individual courses or as sharing plates.

28-day-aged rib-eye steak with warm Gorgonzola butter and spiced tenderstem broccoli	25	Wild mushroom risotto with truffle oil and Italian hard cheese	16
Chicken fettuccine Alfredo with crispy pancetta	18	Crispy-skinned sea bass fillets with warm San Marzano tomatoes, avocado and olives	22
Pecorino and truffle tortellini with Parmesan crème	18	Our signature Spanish claypot Spanish red prawns with garlic butter rice, paprika chilli broth and roasted kale	18

Desserts

Torta al cioccolato bianco Baked white chocolate cheesecake with Campari & blood orange sorbet	7	Panna cotta di clementine Clementine and cinnamon panna cotta with fresh lemon thyme	7
Tiramisù decostruito Deconstructed tiramisu served with Disaronno espresso	8	Fondente al cioccolato Chocolate fondant with amaretti and vanilla bean ice cream	7

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 15% will be added to your bill. All prices are inclusive of VAT.