

May Fair Kitchen

Set Menu

Two dishes per guest £28

Three dishes per guest £33

Please select one dish from each section

Small Plates

Crispy peppered calamari
with chilli lemon mayo (468 kcal)

Crispy duck and pomegranate ensalada
with papaya chilli dressing (294 kcal)

Orange and avocado salad
with spicy lemon dressing v (446 kcal)

Roasted Japanese aubergine
with goma dressing v (222 kcal)

Margherita pizza
with torn basil v (605 kcal)

Kitchen Entrées

Crispy-skinned sea bass fillets
with warm San Marzano tomatoes,
avocado and olives (1003 kcal)

Our signature Spanish claypot
Spanish red prawns with garlic butter rice,
paprika chilli broth and roasted kale (570 kcal)

Chicken fettuccine Alfredo
with crispy pancetta (1815 kcal)

Pecorino and truffle tortellini
with Parmesan crème (928 kcal)

Wild mushroom risotto
with truffle oil and Italian hard cheese v
(1540 kcal)

Desserts

Panna cotta di clementine
Clementine and cinnamon panna cotta
with fresh lemon thyme v (478 kcal)

Torta al cioccolato bianco
Baked white chocolate cheesecake
with strawberry sorbet v (648 kcal)

Fondente al cioccolato
Chocolate fondant with amaretti and
vanilla bean ice cream v (501 kcal)

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. v Suitable for vegetarians. Adults need around 2000 kcal per day.