

May Fair Kitchen

À La Carte



Please scan the QR code for
allergen and dietary information.

Izakaya

酒肴 Small Eats	Lemon butter and shichimi sea salt edamame	9
タコス	Yellowtail with jalapeño and ponzu	16
Gyoza Tacos	Seared beef with truffle chilli dressing	14
(three per serving)	Corn and courgette with spicy yuzu salsa	9
海鮮盛合せ Kaisen Moriawase	Seafood Platter	85
	Four oysters with chilli shiso dressing	
	Tiger prawns with cayenne pepper mayonnaise	
	Tuna sashimi with tosazu	
	Hamachi tartare with jalapeño and ponzu	
	Cornish crab dressed with chilli and lemon	
冷料理	Yellowfin tuna sashimi ribbons, kohlrabi salad and shiso soy	22
Sashimi, Tartare & Salads	Seared tuna sashimi salad with yama gobo and tosazu dressing	18
	Yellowtail sashimi with truffle yuzu soy and miso salt	20
	Seared beef tartare with black truffle ponzu	18
	Kohlrabi salad with crispy leeks and white goma dressing	12
天ぷら	Crispy king prawns with wasabi mayonnaise	16
Tempura	Lobster tempura with ama ponzu	32

日本国産和牛	Gyoza taco with truffle chilli dressing (three per serving)	36
Japanese Wagyu	Seared tartare with black truffle ponzu	50
(A5 Grade)	Grilled ribeye with chilli truffle teriyaki	72
炉端	魚料理	
Robata	Seafood	
	Black cod with green chilli shiso salsa	48
	Two hand-dived scallops with wasabi salsa and lemon butter	18
	肉料理	
	Meat	
	Baby chicken roasted with lemon and miso butter	20
	Beef fillet with chilli truffle teriyaki	36
野菜料理	Chargrilled cabbage steak with jalapeño truffle butter	14
Vegetarian	Crispy Japanese aubergine with black pepper and ginger	16

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.

Italian

<i>Antipasti</i>	Thinly sliced octopus with Amalfi lemon and green chilli dressing	15
Appetisers	Venetian beef carpaccio with Parmesan	16
<i>Insalate</i>	Seared beef, Lombardy Gorgonzola Dolce and truffle dressing	18
Salads	Stracciatella Pugliese and caramelised fig salad with aged balsamic	16
<i>Pizza Napoletana</i>	Margherita	20
Neapolitan Pizza	San Marzano tomatoes, Fior di Latte and Parmesan	
	Pecorino e Basilico	20
	San Marzano tomatoes, Pecorino Romano and basil	
	Mozzarella e Aglio	20
	Cherry tomatoes, buffalo mozzarella, garlic and basil	
	Toppings	
	Salted Italian anchovies	
	Tuscan salami	
	Calabrian hot peppers	
	Roasted artichokes	

<i>Pasta Fresca</i> Fresh Pasta	Bucatini with 'nduja, San Marzano tomatoes and pecorino	16
	Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil	14
	Wild mushroom risotto with aged Parmesan and black truffle	20
<i>La Griglia</i> Italian Grill	<i>Pesce</i>	
	Fish	
	Sea bass fillets and clams with San Marzano tomatoes, lemon, chilli and black olives	28
	Jumbo tiger prawns, chilli and Amalfi lemon garlic oil	18
	<i>Carne</i>	
	Meat	
	Aged ribeye with Gorgonzola Dolce crème	32
<i>Vegetariano</i> Vegetarian	Lamb cutlets with Parmesan and lemon crust	30
	Panzerotti of wild mushrooms and provolone with citrus tomato passata pugliese	14
	Oven baked burrata, rocket and lemon salad with aged balsamic	14

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Taste of May Fair Kitchen*

60 per guest

To Share

Lemon butter and shichimi sea salt edamame
Seared tuna sashimi salad with yama gobo and toszu dressing
Seared beef, Lombardy Gorgonzola Dolce and truffle dressing
Kohlrabi salad with crispy leeks and white goma dressing
Baby chicken roasted with lemon and miso butter
Sea bass fillets and clams with San Marzano tomatoes, lemon, chilli and black olives
Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil

Desserts

Chizukeki
White chocolate cheesecake with mango sorbet
Matcha Tiramisù
Madagascan vanilla sponge with Mascarpone crème and chocolate cocoa

* Taste of May Fair Kitchen is served as a sharing experience for parties of two guests and above.

** Omakase is served as individual portions.

Only available as a choice for the whole table.

Omakase**

6 course signature tasting menu

85 per guest

With wine pairing

130 per guest

Signatures

Seared tuna sashimi salad with yama gobo and tosazu dressing
Godello, Maruxa, Virgen de Galir, Valdeorras, Spain 2022

Seared beef tartare with black truffle ponzu
Chablis, La Chablisienne, La Sereine, France 2023

Crispy king prawns with wasabi mayonnaise
Riesling, Dreissigacker, `Vintages` Rheinhessen, Germany NV

Black cod with green chilli and shiso salsa
Sancerre, Les Collinettes, Joseph Mellot, Loire Valley, France 2024

Beef fillet with chilli truffle teriyaki
Bourgogne Pinot Noir, Sylvain Debord, Burgundy, France 2022

Fine Wine Upgrade £10

Pommard 'Les Vaumuriens', Jean-Claude Boisset, Burgundy, France 2022

Desserts

Karupiko

Yoghurt and white chocolate mousse with Goma sponge and
Calpico sorbet

Junmai Ginjo, CEL-24

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