

May Fair Kitchen

À La Carte

Contemporary Italian

Contemporary Spanish

Small Plates

Tomato and mozzarella arancini with spicy mayo	9	Crispy peppered calamari with chilli lemon mayo	12
Margherita pizza with torn basil	8	Gambas al pil pil with warm ciabatta	14
Truffle bianco pizza Gorgonzola dolce, fior di latte and 24-month-aged Parmesan with freshly shaved black truffle	30	Roasted chicken skewers with chilli and lemon	12
Carpaccio		Patatas bravas with chilli and paprika	6
Black pepper-crust beef with shaved truffle and Parmesan	12	Salad	
		Orange and avocado salad with spicy lemon dressing	8

Kitchen Entrées

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

Our Kitchen Specialities

These specialities are our signature dishes that represent the very essence of our Kitchens.

Bloomsbury Street Kitchen, Bloomsbury Signature Mediterranean

Oven-baked lobster and king prawn with Parmesan crème and chilli herb crust	16
Burrata with Seville orange, coriander seeds and mānuka honey	10

Leicester Square Kitchen, Leicester Square Signature Mexican

Crispy tiger prawns with cayenne pepper mayo	14
Crispy duck and pomegranate ensalada with papaya chilli dressing	10

Peter Street Kitchen, Manchester Signature Japanese

Tuna sashimi flat taco with truffle ponzu mayo	7
Roasted aubergine with goma glaze	10
Chilean sea bass yasai zuke	32
Japanese A4 Wagyu beef with wasabi yuzu kosho, smoked sea salt and black pepper (per 75 grams)	55

Monmouth Kitchen, Covent Garden Signature Peruvian

Sea bass ceviche with avocado, corn and red onion	12.5
Our signature smoked lamb cutlets with red anticucho, served on a hot lava stone	24

Desserts

Tiramisù decostruito Deconstructed tiramisu served with Disaronno espresso	8	Torta al cioccolato bianco Baked white chocolate cheesecake with strawberry sorbet	7
Panna cotta di clementine Clementine and cinnamon panna cotta with fresh lemon thyme	7	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.