

May Fair Kitchen

Bespoke Dining Experience

£60

Small Plates

Signature dishes to share

Crispy tiger prawns with cayenne pepper mayo (776 kcal)

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

Tomato and mozzarella arancini with spicy mayo (1128 kcal)

Kitchen Entrées

A choice of main course

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

Pecorino and truffle tortellini with Parmesan crème (928 kcal)

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

Desserts

To share

Tiramisù decostruito

Deconstructed tiramisù served with Disaronno espresso (819 kcal)

Torta al cioccolato bianco

Baked white chocolate cheesecake with strawberry sorbet v (648 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.

May Fair Kitchen

Bespoke Dining Experience

£75

Small Plates

Signature dishes to share

Oven-baked lobster and king prawn
with Parmesan crème and chilli herb crust (897 kcal)

Black pepper-crusted beef carpaccio with shaved truffle and Parmesan (280 kcal)

Burrata with Seville orange, coriander seeds and mānuka honey v (604 kcal)

Kitchen Entrées

A choice of main course

Spanish red prawns with garlic butter rice, paprika chilli broth
and roasted kale claypot (668 kcal)

28-day-aged rib-eye steak with warm Gorgonzola butter
and spiced tenderstem broccoli (1136 kcal)

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

Desserts

To share

Fondente al cioccolato

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

Panna cotta di clementine

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

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