

The Kitchens

Valentine's Day at May Fair Kitchen

14th February 2024

Join us on Valentine's Day for an exquisite four-course menu

£105 per guest with a glass of Moët & Chandon Rosé

£250 per couple with a bottle of Moët & Chandon Rosé

To Start

Yellowtail sashimi with truffle yuzu soy and miso salt

Seared beef tartare with black truffle ponzu

Stracciatella Pugliese and caramelised fig salad with aged balsamic v

Kohlrabi salad with crispy leeks and white goma dressing v

Second Course

Crispy king prawns with wasabi mayonnaise

Bucatini with 'nduja, San Marzano tomatoes and pecorino

Panzerotti of wild mushrooms and provolone with citrus tomato passata pugliese v

Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil v

Main Course

Sea bass fillets and clams with San Marzano tomatoes, lemon, chilli and black olives

Aged ribeye with Gorgonzola Dolce crème

150g Japanese Wagyu ribeye with chilli truffle teriyaki (£40 supplement)

Baby chicken roasted with lemon and miso butter

Crispy Japanese aubergine with black pepper and ginger v

Dessert

Valentine's crèmeux

Guanaja dark chocolate crèmeux with caramel mascarpone and

strawberry sorbet infused with Moët & Chandon Rosé v

Hani

Strawberry and mango salad with Greek yoghurt sorbet, mānuka honey, yuzu and toasted brioche v

Chīzukēki

White chocolate cheesecake with passion fruit sorbet v

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.