

## BRUNCH

Vanilla Yoghurt  
fruit compote & granola  
8.50

Pancakes  
cured bacon & maple syrup  
or blueberries  
10.75

Chocolate & hazelnut milkshake  
with whipped cream  
8.00

Eggs Benedict, Florentine  
or Arlington  
11.00/16.50

Huevos rancheros  
chorizo & guacamole  
16.50

Lobster & shrimp nasi goreng  
fried egg & crispy shallots  
19.50

Fried duck egg  
baked morels  
straciatella & broad beans  
16.50

Smoked salmon  
& scrambled eggs  
17.50 / 24.50

Chargrilled asparagus  
& truffled Pecorino  
shaved speck ham  
18.50

## TO SHARE

Iberico croquettes  
with aioli  
16.50

Charcoal tacos  
lobster, bass & shrimp ceviche  
passion fruit & jalapeno  
17.50

Korean barbecue lamb ribs  
with kimchi  
13.50

## WAFFLES

Banoffee waffles  
vanilla ice cream, hot toffee sauce  
12.50

Buttermilk fried chicken waffles  
with maple-cured bacon  
& tarragon crème fraîche  
13.50

Foie gras & crispy duck waffles  
caramelised blood oranges  
17.50

## STARTERS & SALADS

Steamed Norfolk asparagus  
hot with hollandaise or cold with vinaigrette  
14.50

Broad bean & mint soup  
barrel-aged feta  
9.50

Cornish crab  
pink grapefruit, spiced avocado  
pistachio  
18.50

Mixed sashimi  
ginger, wasabi  
18.50

Steak tartare  
16.50/25.50

Salmon & avocado poke  
rainbow radish  
sesame & macadamia  
15.50

34 shrimp cocktail  
17.75

Caesar salad  
10.50  
with chicken or shrimp 16.50

Asparagus, broad bean  
& freekeh salad  
pistachio & Amalfi lemon  
13.50

Butter leaf & avocado salad  
Gorgonzola, Champagne dressing  
12.25

Prices include 20% VAT  
Please advise us of any allergies

£2 cover charge at table

A discretionary service charge of  
12.5% will be added to your bill

## STEAK

### SALTCOATS, SCOTLAND

Bone-in rib eye	420g	38.50
Côte de boeuf for two	900g	86.00
Porterhouse for two	1kg	87.00

### ARGENTINE GRASS-FED ANGUS

Sirloin	300g	31.00
Fillet	220g	39.00

### USDA PRIME

New York strip	300g	40.00	Fillet	220g	43.00
Rib eye	320g	40.00	Chateaubriand for two	500g	88.00

### SPANISH GALICIAN

Sirloin	250g	31.00
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### JAPANESE WAGYU grade A5

Fillet	200g	130.00
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### Sauces

Béarnaise    Horseradish    Peppercorn    Mushroom    Barbecue    Chimichurri

## MAINS & FISH

34 Hamburger  
Mayfield cheese, Barkham Blue,  
bacon or caramelised onions  
19.50

Meatballs with spaghetti  
21.50

Seared yellowfin tuna  
Pinto bean & chipotle salsa  
green tomato & guacamole  
28.50

Lobster macaroni  
formaggi sauce, shaved black truffle  
36.00

Dover sole  
42.00

Spiced spatchcock chicken  
pine nuts, vegetable slaw  
23.00

Sunday only: Roast sirloin of beef with Yorkshire pudding & cauliflower cheese 28.50

## SIDES 5.50

Chips, fries, mash or Jersey Royals

Miso glazed carrots with sesame

Tender stem broccoli, chilli & almonds

Creamed sweetcorn, chilli & basil

Spinach, garlic & olive oil

Fried onion rings

Charred Indian-spiced cauliflower

Tuscan tomato salad with capers

## DESSERTS

Ice creams & sorbets per scoop 3.00

Baked cheesecake with cherries (to share) 22.00

The Mayfair Garden 10.50  
cherry blossom & elderflower parfait, Champagne jelly

Honeycomb parfait 9.50  
raspberries & zabaglione

34 Doughnuts 8.50  
chocolate sauce, lemon meringue & raspberry sauce

Golden pineapple carpaccio 8.75  
pomegranate granita

Rhubarb & custard sundae 9.00

French cheeses with onion chutney 12.75

Salt caramel truffles, warm pecan & orange cookies or hazelnut & pistachio pralines 4.75