



FORMER MAYFAIR

Set lunch menu

Fagottini
English asparagus, Enoki, truffle consommé

Yellowtail ceviche (£4 supp)
avocado, tomato, Vietnamese dressing

Lake District lamb fillet
cumin, lentils, mangetout, pomegranate



Risotto
new season wild garlic, peas, sweetcorn, aged Parmesan

Scottish salmon
seaweed, pomme purée, monks beard, fennel

Challans duck (£10 supp)
bbq foie gras, pink grapefruit, cabbage, granola



'Forbidden fruit'
chocolate, strawberry, sea buckthorn, passionfruit,
black pepper

Lemon and ginger soufflé (£4 supp)
Yorkshire rhubarb trifle

Coconut
tapioca, mango, pineapple, chai seed

2 courses £27.50

3 courses £31.50

Allergen information is available upon request
Please advise us of any allergies or dietary requirements
All prices inclusive of VAT
A discretionary 12.5% service charge will be added to your bill



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Starters

Heritage tomato Burrata, watermelon, spiced fruits, basil	£13
Jersey crab new potato, Granny Smith apple, dill, sour cream, herring roe	£17
Yellowtail ceviche avocado, tomato, Vietnamese dressing	£17
Hen's egg Jerusalem artichoke, Roscoff onion, aged Parmesan	£14
Glazed rabbit loin English asparagus, peas, truffle, gnocchi	£16
Signature dish	
Jersey lobster ravioli crab and tomato bisque, shallots, coriander	£18

Executive Head Chef, Shaun Rankin

Head Chef, Kerth Gumbs



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Main Course

Jersey lobster £39
crab, coconut, carrot, herring roe

Scottish halibut £32
pistachio and pine nut, cauliflower, cockles, sea vegetables

Dover sole £35
salmon, potato and leek, quail egg, caperberry

Challans duck £32
bbq foie gras, pink grapefruit, cabbage, granola

Dorset spring lamb £30
sweetbreads, gnocchi, peas, mint, yogurt

to share....

Côte de boeuf £80
foie gras, truffled French beans, beer cooked shallots, wild mushrooms,
triple cooked chips

Dorset braised lamb £68
Lancashire hotpot, pearl barley, rosemary
(24 hours' notice required)



FORMER MAYFAIR

Chef's tasting menu £79

Heritage tomato
Burrata, watermelon, spiced fruits, basil

Yellowtail ceviche
avocado, tomato, Vietnamese dressing

Glazed rabbit loin
English asparagus, peas, truffle, gnocchi

Jersey lobster ravioli
crab and tomato bisque, shallots, coriander
(optional, £18 supplement)

Scottish halibut
pistachio and pine nut, cauliflower, cockles, sea vegetables

Challans duck
bbq foie gras, pink grapefruit, cabbage, granola

Seasonal British cheeses by Paxton & Whitfield
(optional, £8 supplement)

Yorkshire rhubarb
white chocolate, candied ginger, pistachio

Wine pairing

Signature £70

Prestige £135



FORMER MAYFAIR

Vegetarian tasting menu £68

Heritage tomato
Burrata, watermelon, spiced fruits, basil

New potato salad
gem hearts, Granny Smith apple, sour cream,
lemon confit

Hen's egg
Jerusalem artichoke, Roscoff onion, aged Parmesan

Meli-Melo
seasonal vegetables

Fagottini
English asparagus, Enoki, truffle consommé

Risotto
new season wild garlic, peas, sweetcorn
(optional, £14 supplement)

Coconut parfait
tapioca, mango

Wine pairing


Signature £70

Prestige £135



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Vegetarian and Vegan menu

Heritage tomato Burrata, watermelon, spiced fruit, basil <i>(vegan friendly)</i>	£13
New potato salad gem hearts, Granny Smith apple, sour cream, lemon confit <i>(vegan friendly)</i>	£12
Fagottini English asparagus, Enoki, truffle consommé	starter £14 / main £24
	
Meli-Melo seasonal vegetables <i>(vegan friendly)</i>	£20
Risotto new season wild garlic, English asparagus, peas <i>(vegan friendly)</i>	£24
Homemade linguini basil, tomato, aged Parmesan	£24
	
Chilled hibiscus soup berries, basil <i>(vegan friendly)</i>	£8
Coconut parfait tapioca, mango <i>(vegan friendly)</i>	£9

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Desserts and Sweet Wines (70ml)

Yorkshire rhubarb white chocolate, candied ginger, pistachio	£10
<i>2013 Riesling Kabinett, Schloss Schönborn, Germany</i>	£7
Apple crumble white chocolate, caramel, vanilla	£10
<i>2015 Basque "Arima", Gorka Izagirre, Spain</i>	£9.50
'Forbidden fruit' chocolate, strawberry, sea buckthorn, passionfruit, black pepper	£12
<i>NV Ctx du Layon "Cuvée Ancienne, Baumard, France</i>	£12.50
Chef's choice soufflé seasonal soufflé created by Kerth Gumbs (please allow 15 minutes)	£12
<i>2016 Tokaj "Late Harvest", St Tamás, Hungary</i>	£10
Seasonal British cheeses by Paxton & Whitfield	£14
<i>2013 Sauternes "Lions de Suduiraut", Château Suduiraut, France</i>	£11.50