

KITCHEN

MAYFAIR · LDN

MENU

STARTERS

ISLE OF WIGHT GAZPACHO **£8.50**
BASIL SORBET

CORNISH MACKEREL TARTARE **£9.00**
PURPLE POTATO, AVOCADO,
QUINOA CRISP

TRIO OF BEETROOT **£8.50**
GOAT'S CHEESE, REMOULADE

CURED PIGEON **£9.00**
BALSAMIC STRAWBERRIES, SWEETCORN, GRANOLA

MAINS

TRH SHEPHERDS PIE **£20.00**
BRAISED LAMB SHOULDER, SEASONAL GREENS,
LAMB JUS

STEAMED WILD SEA BASS **£22.00**
GLOBE ARTICHOKE HEART, BROAD BEANS,
BEURRE MONTÉ

SMOKED AUBERGINE CANNELLONI **£21.00**
SAFFRON YOGHURT, BASIL AND MINT PESTO,
BURRATA

NEW SEASON LAMB PAVÉ **£25.00**
GOATS CHEESE, TEMPURA COURGETTE FLOWER,
JERSEY ROYAL, TAPENADE

SIRLOIN OF VEAL **£28.00**
FONDANTE POTATO, GIROLLES,
PORT SAUCE

PUB CLASSICS

HAND CHOPPED BONE MARROW RUMP BURGER **£14.75**
BURGER SAUCE
ADD BACON FOR **£1.50** / CHEDDAR FOR **£1**

MARKET FISH & CHIPS **£18.75**
CRUSHED GARDEN PEAS

CHICKEN CAESAR SALAD **£16.75**
ROMAINE LETTUCE, ANCHOVIES,
SOFT BOILED BURFORD BROWN EGG

JESSIE'S GOAT'S CHEESE SALAD **£15.50**
SEASONAL LEAVES, TOASTED GOAT'S CHEESE,
OLIVES, HONEY, CABERNET SAUVIGNON DRESSING

SIDES 3.50

CHIPS
ADD BLUE CHEESE OR CHEDDAR FOR £1
SEASONAL SALAD / SEASONAL GREENS /
JERSEY ROYAL

PUDDINGS

CHOCOLATE FONDANT **£7.50**
RASPBERRY, STOUT ICE CREAM

SUMMERCUP TRIFLE **£7.50**

OLIVE OIL & PISTACHIO CAKE **£7.50**
CARAMELISED PEACH, SHEEP'S MILK ICE CREAM

TODAY'S ICE CREAM **£4.25 / £5.95**

PAXTON & WHITFIELD **£8.50**
CHEESE SELECTION
FRUIT-BREAD, QUINCE, PICKLES



WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS IN ANY OF OUR DISHES/DRINKS. PLEASE INFORM YOUR WAITER OF ANY FOOD ALLERGIES BEFORE ORDERING TO GET THE CORRECT ADVISE OF EACH DISH/DRINK. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.