



WELCOME TO OUR IN-ROOM DINING MENU

Available from 12pm - 11pm

MAY FAIR HAMPERS

As we regrettably have had to remove the use of mini bars from The May Fair Hotel, we are now offering a selection of four thoughtfully prepared hampers to be enjoyed in the comfort of your room.

Our Cheese Selection 60

Monte Enebro, Camembert, Colston Bassett Stilton and Barber's Vintage Cheddar, served with pears, pickled walnuts and a selection of biscuits.

Accompanied by a bottle of Barbera d'Alba, Enrico Serafino or La Marimorena, Albariño.

Our Cocktail Selection 70

A choice of four of the following bottled cocktails:

Martini, Negroni, Manhattan or Old Fashioned, served with traditional garnishes and ice.

Accompanied by a choice of cheese-filled biscuits (Roquefort, Cheddar or English Stilton).

Our Champagne and Antipasti Selection 85

A bottle of Moët & Chandon Brut Impérial NV served on ice.

Accompanied by Italian meats, pesto artichokes, Parmesan, Sicilian nocellara olives and sun-blushed tomatoes

Our Champagne and Truffle Selection 85

A bottle of Moët & Chandon Brut Impérial NV served on ice.

Accompanied by Charbonnel et Walker Pink Champagne Truffles

Taste of the Mediterranean

To Start

Burrata Pugliese with baby basil and San Marzano tomatoes v 10

Orange and avocado salad with cayenne pepper dressing v 8

Our Mains

Chicken Milanese with rocket and Parmesan salad 16

Penne pasta with chilli and cherry tomato crème v 12

Dessert

Profiterole Bianco v 8

Soft choux pastry with white chocolate and Amaretto vanilla cream

Taste of India

To Start

Tandoori chicken tikka 9

Okra fries served with coriander chutney v 7

Our Mains

Our main courses are all served with basmati rice, buttered naan and our pickle tray (kachumber, raita, papad and pickles)

Butter chicken 20

Dal makhani v 14

Our Biryani 16

Our signature chicken dum biryani, served with raita

Dessert

Malai kulfi v 8

Traditional Indian ice cream with hints of caramel

Taste of Arabia

To Start

Lamb keema samosas	9
Our signature hummus, served with warm pitta v	11
Mezze platter - hummus, keema samosas, tabbouleh and spicy chargrilled lamb cutlets (served individually)	25

Our Mains

Our Chicken Shawarma Marinated chicken, chilli-spiced chips, salad, garlic mayo and chilli sauce	14
Penne pasta with garlic chicken, baby spinach and creamy Scotch bonnet labneh sauce	18

Dessert

Seasonal exotic fruit platter with medjool date ice cream v	10.5
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Our Stone-Baked Pizzas

Margherita pizza with torn basil v	13
Smoked BBQ chicken pizza with coriander and chillies	15
Four-cheese pizza	14

My May Fair Pizza

Please create from the following:

Shaved 24-month-aged Parmesan

Burrata v

Spicy 'nduja salami

San Marzano tomatoes v

Chestnut mushrooms v

Bird's eye chilli v

Our Vegan Kitchen

Salads

Orange and avocado salad with cayenne pepper dressing v	8
Chickpea and avocado with pepita seeds, cucumber and chilli v	8

Our Mains

The May Fair Vizza v Margherita pizza with torn basil	12
Courgetti pasta with lemon and chilli v	14

Dessert

Mango with passionfruit coulis, coconut and lime sorbet v	8
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In-Room Dining Classics

Black kale Caesar salad with sourdough croutons and Italian hard cheese v	14
Add chicken	16
Baby chicken club sandwich, spicy bacon mayo and duck egg, served on toasted sourdough with French fries	16
Beer-battered fish and chips with tartar sauce, mushy peas and chargrilled lemon	18
Our British beef burger with Lancashire Bomb melted cheese, smoked streaky bacon and chilli mayo, served with French fries	18
251g rib-eye steak served with baby vine tomatoes, tenderstem broccoli and peppercorn sauce	26

Our Sides

French fries v	4
Field greens and tomato salad with spicy lemon dressing v	4
Steamed garlic kale and tenderstem broccoli v	4

Classic Desserts

Sticky toffee pudding, caramelised Williams pear and butterscotch sauce v	8
Warm Bramley apple crumble, served with Cornish clotted ice cream or vanilla custard v	9
Baked white chocolate cheesecake with strawberry sorbet v	8

Our Cheese Board Selection

Monte Enebro, Camembert, Colston Bassett Stilton and Barber's Vintage Cheddar, served with pears, pickled walnuts and a selection of biscuits	12
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Please note that all in-room dining orders will have an additional tray charge of £3.50 added to the bill. 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. Please note that dishes marked with a 'v' are suitable for vegetarians. A discretionary service charge of 12.5% will be added to your bill. A cover charge of £5 will be applicable for all orders without any food and beverage. All prices are inclusive of VAT.

Junior Guests

Our Mains

Mac & cheese with broccoli v 7

Penne with tomato crème v 7

Margherita pizza v 7

Fish and chips 8

Grilled chicken with vegetables 8

Our Sides

French fries v 3

Sweet potato fries v 3

Dessert

Selection of ice creams v 7

Beverages

The Mini Shake Selection

Oreo cookies and cream 6

Strawberries and cream 6

Hot Chocolate Selection

Warm white fudge cocoa with crushed Oreo cookies 6

Maltesers 6

TREAT YOURSELF

Available 24 hours

Be Indulgent

The Shake Selection

Oreo cookies and cream 9

Milk chocolate and peanut butter 9

Strawberries and cream 9

Be Fun

The Sweet Selection

Häagen-Dazs collection (100ml)

Belgian Chocolate 6

Strawberry Cheesecake 6

Cookies & Cream 6

AFTER-HOURS AT THE MAY FAIR

Available from 11pm - 6am

In-Room Dining Classics

Baby chicken club sandwich, spicy bacon mayo and duck egg, served on toasted sourdough with French fries	16
Black kale Caesar salad with sourdough croutons and Italian hard cheese v	14
Add chicken	16
Beer-battered fish and chips with tartar sauce, mushy peas and chargrilled lemon	18
Our British beef burger with Lancashire Bomb melted cheese, smoked streaky bacon and chilli mayo, served with French fries	18
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Taste of the Mediterranean

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Taste of India

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Our Biryani	16
Our signature chicken dum biryani, served with raita	

Taste of Arabia

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Marinated chicken, chilli-spiced chips, salad, garlic mayo and chilli sauce	
Penne pasta with garlic chicken, baby spinach and creamy Scotch bonnet labneh sauce	18

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Smoked BBQ chicken pizza with coriander and chillies	15

My May Fair Pizza

Please create from the following:	16
Shaved 24-month-aged Parmesan	
Burrata v	
Spicy 'nduja salami	
San Marzano tomatoes v	
Chestnut mushrooms v	
Bird's eye chilli v	

Our Sides

French fries v	4
Field greens and tomato salad with spicy lemon dressing v	4
Steamed garlic kale and tenderstem broccoli v	4

Desserts

Baked white chocolate cheesecake with strawberry sorbet v	8
Seasonal exotic fruit platter with medjool date ice cream v	10.5
Profiterole Bianco v	8
Soft choux pastry with white chocolate and Amaretto vanilla cream	
Our Cheese Board Selection	12
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