

MAY FAIR KITCHEN

STARTER

Rosemary marinated mackerel, avocado, fennel and apple salad

War horseradish salmon gravlax, apple purée, rye bread

Citrus infused golden beets, goat's curd salad, elderflower dressing

MAINS

Derry Country, rib eye steak. 10oz

Irish organic salt-crust salmon wild farmed off Clare Island (Ireland)

Wild mushroom and truffle risotto (v)

Chargrilled lamb cutlets

DESSERT

Dark chocolate fondant, honeycomb, salted caramel ice cream (v)

Coconut lime mousse, citrus mascarpone

Warm flourless chocolate and banana cake, toffee mascarpone (v)

The May Fair is committed to purchasing, transportation, packaging and wastage policies that have minimal environmental impact.

We purchase wherever possible produce that is local, seasonal, ethically reared and the highest of quality.

Prices include 20% VAT. An optional 12.5% service will be added to your bill.

Food Allergies: Before you order your food and drink please speak to our Host if you have any food allergies or intolerances.