



Private Dining Menu

# Welcome to May Fair Kitchen

As the flagship kitchen, our menu showcases the best of Spanish and Italian small plates while also embracing our signature contemporary Peruvian, Mexican and Japanese dishes from Monmouth Kitchen, Leicester Square Kitchen and Peter Street Kitchen. Complemented with the finest wines and signature cocktails, experience the art of shared dining in the heart of Mayfair.

Based on a minimum of 10 guests sharing

## Menu 1

40

### Tacos

Tuna with chilli lemon

Vegetable with tomato salsa

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Burrata Pugliese with baby basil and San Marzano tomatoes

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Orange and avocado salad with cayenne pepper lemon dressing

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Mexican matchstick chicken with habanero

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Margherita pizza with torn basil

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Pappardelle with white ragu and lemon parsley sauce

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Crispy-skinned sea bass

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Clementine and cinnamon panna cotta with fresh lemon thyme

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. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.



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## Menu 2

45

### Pan con tomate y ajo

Toasted ciabatta topped with fresh tomato, olive oil and garlic

Crispy duck and pomegranate ensalada with papaya chilli dressing

Chilli and lemon roasted chicken skewers

Bianco four-cheese pizza

Wild mushroom risotto with truffle oil and Italian hard cheese

Crispy-skinned sea bass

Our signature smoked lamb cutlets with red anticucho  
(served on a hot lava stone)

Chocolate fondant with amaretti and vanilla bean ice cream

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## Menu 3

55

### Tacos

Dry-rubbed short rib with smoked chilli mayo

Vegetable with tomato salsa

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Sea bass ceviche with avocado, corn and red onion

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Chilli panko tiger prawns with jalapeño emulsion

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Tomato and mozzarella arancini with spicy mayo

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Margherita pizza with torn basil

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Lobster and mascarpone ravioli with lemon butter sauce

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28-day-aged rib-eye steak with warm Gorgonzola butter

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Baked white chocolate cheesecake with strawberry sorbet

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## Vegetarian

35

### Tacos

Chilli lime veggie chicken

Vegetable with tomato salsa

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Avocado and corn salad with blackberry dressing

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Burrata Pugliese with baby basil and San Marzano tomatoes

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Orange and avocado salad with cayenne pepper lemon dressing

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Goma-glazed roasted aubergine

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Margherita pizza with torn basil

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Wild mushroom risotto with truffle oil and Italian hard cheese

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Baked white chocolate cheesecake with strawberry sorbet

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