



## **Saturday lunch menu**

*Poached salmon/watercress/horseradish/pickled red onion*

*Colchester crab/bisque/tapioca/cauliflower*

*Beetroot/ricotta/pecans/apple*

*Pork cheek/leek terrine/cider apples/pommes mousseline*

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*Skate/girolles/salsify/lemon beurre blanc*

*Poached halibut/coco beans/Alsace bacon/truffle*

*Norfolk chicken breast/crispy leg/artichoke barigoule*

*Beef sirloin/short rib/celeriac/maitake/bone marrow*

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*White chocolate mousse/hibiscus/yeast ice cream*

*Maple & cream cheese parfait/Earl Grey ice cream/doughnut*

*Salt caramel tart/baked apple ice cream*

*Selection of Cheese*

*(£10 instead of dessert or £15 as an extra course)*

**£45 for 3 courses**

***Please note this is a sample menu & it changes weekly***

***Available at lunch on Saturdays***

*Please note that Alyn Williams is no longer involved with The Westbury Mayfair or Alyn Williams at the Westbury. Chef Charles Tayler continues to be Head Chef in the culinary team.*

*Some of our dishes contain allergens.*

*If you have any dietary requirements, please speak to a member of our team.*

*All prices are inclusive of VAT*

*A discretionary service charge of 12.5% will be added to your bill*

*The Westbury Mayfair, 37 Conduit Street, London W1S 2YF*