



## **Tasting menu**

*Roasted scallop/bacon jam/celeriac/apple/hazelnuts*

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*Roasted brill/cuttlefish/potato dashi/mint*

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*½ Native lobster tail/caviar/brassicas/yuzu & lobster sauce*

*(£17.50 supplement)*

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*'House salad'*

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*Herdwick lamb/BBQ onions/ricotta/garlic crisps*

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*Cheese selection*

*(£15 supplement)*

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*Blood orange sorbet/jam/kaffir lime*

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*Dark chocolate marquise/Yorkshire rhubarb/rose jelly/doughnut*

# £85

With matching wines £155

With prestige selection £225

With matching beers £135

***Available at lunch & dinner Tuesday to Saturday***

*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*