

# May Fair Kitchen

## À La Carte

### Contemporary Italian

### Contemporary Spanish

#### Small Plates

Tomato and mozzarella arancini with spicy mayo	9	Crispy peppered calamari with chilli lemon mayo	12
Margherita pizza with torn basil	8	Gambas al pil pil with warm ciabatta	14
Carpaccio		Roasted chicken skewers with chilli and lemon	12
Black pepper-crust beef with shaved truffle and Parmesan	12	Patatas bravas with chilli and paprika	6
		Salad	
		Orange and avocado salad with spicy lemon dressing	8

#### Kitchen Entrées

Our Kitchen Entrées have been crafted by our expert culinary team to be enjoyed as individual courses or as sharing plates.

28-day-aged rib-eye steak with warm Gorgonzola butter and spiced tenderstem broccoli	25	Crispy-skinned sea bass fillets with warm San Marzano tomatoes, avocado and olives	22
Chicken fettuccine Alfredo with crispy pancetta	18	Our signature Spanish claypot Spanish red prawns with garlic butter rice, paprika chilli broth and roasted kale	18
Pecorino and truffle tortellini with Parmesan crème	18		
Wild mushroom risotto with truffle oil and Italian hard cheese	16		

#### Our Kitchen Specialities

These specialities are our signature dishes that represent the very essence of our Kitchens.

##### Bloomsbury Street Kitchen, Bloomsbury Signature Mediterranean

##### Peter Street Kitchen, Manchester Signature Japanese

Oven-baked lobster and king prawn with Parmesan crème and chilli herb crust	16	Tuna sashimi flat taco with truffle ponzu mayo	7
Burrata with Seville orange, coriander seeds and mānuka honey	10	Roasted Japanese aubergine with goma dressing	10

##### Leicester Square Kitchen, Leicester Square Signature Mexican

##### Monmouth Kitchen, Covent Garden Signature Peruvian

Crispy tiger prawns with cayenne pepper mayo	14	Sea bass ceviche with avocado, corn and red onion	12.5
Crispy duck and pomegranate ensalada with papaya chilli dressing	10	Our signature smoked lamb cutlets with red anticucho, served on a hot lava stone	24

#### Desserts

Tiramisù decostruito Deconstructed tiramisu served with Disaronno espresso	8	Torta al cioccolato bianco Baked white chocolate cheesecake with strawberry sorbet	7
Panna cotta di clementine Clementine and cinnamon panna cotta with fresh lemon thyme	7	Fondente al cioccolato Chocolate fondant with amaretti and vanilla bean ice cream	7

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.

# May Fair Kitchen

## Set Menu

**Two dishes per guest £25**

**Three dishes per guest £30**

Please select one dish from each section

### Small Plates

Crispy peppered calamari  
with chilli lemon mayo

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Crispy duck and pomegranate ensalada  
with papaya chilli dressing

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Orange and avocado salad  
with spicy lemon dressing

Roasted Japanese aubergine  
with goma dressing

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Margherita pizza  
with torn basil

### Kitchen Entrées

Crispy-skinned sea bass fillets  
with warm San Marzano tomatoes,  
avocado and olives

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Our signature Spanish claypot  
Spanish red prawns with garlic butter rice,  
paprika chilli broth and roasted kale

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Chicken fettuccine Alfredo  
with crispy pancetta

Pecorino and truffle tortellini  
with Parmesan crème

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Wild mushroom risotto  
with truffle oil and Italian hard cheese

### Desserts

Panna cotta di clementine  
Clementine and cinnamon panna cotta  
with fresh lemon thyme

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Torta al cioccolato bianco  
Baked white chocolate cheesecake  
with strawberry sorbet

Fondente al cioccolato  
Chocolate fondant with amaretti  
and vanilla bean ice cream

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# May Fair Kitchen

## Vegan Menu

### Small Plates

Patatas bravas with chilli and paprika	6	Salad	
Roasted Japanese aubergine with goma dressing	10	Orange and avocado salad with spicy lemon dressing	8
Margherita pizza with torn basil	8		

### Kitchen Entrées

Wild mushroom risotto with truffle oil	16	Courgetti pasta with chilli and lemon	14
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### Desserts

Sorbet selection	6
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