

# May Fair Kitchen

## Market Luncheon One

**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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Super green salad  
Avocado, edamame and asparagus with  
yuzu and ginger dressing

### Kitchen Entrées

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

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Chilli-and-lemon-roasted  
chicken skewers  
with blanched spinach and hazelnut salad  
with goma dressing

Wild mushroom risotto  
with truffle oil and Italian hard cheese

### Desserts

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

Torta al cioccolato bianco  
Baked white chocolate cheesecake  
with strawberry sorbet

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.