

AN EXPERIENCE IN FLAVOUR

by Nicola Ducceschi

MAYFAIR MEZZE 40

A selection of hummus, tabbouleh, moutabel, halloumi, kibbeh, falafel and Lebanese pastries.

SPICED LENTIL SOUP WITH FALAFEL AND CHILLI OIL (VE) 8.5

Red lentils cooked with olive oil, garlic, red chilli and cumin, served with a falafel and chilli oil

TRADITIONAL SMOKED SALMON 25

Severn and Wye traditional smoked salmon with shallots, capers, lemon and dill crème fraîche, served with brown toast

MUMBAI STREET SAMOSA (V) 14

Spicy homemade vegetable and potato pastry parcels, served with a refreshing coriander, yoghurt and mint chutney

PARLAY BURRATA (V) 18

Apulian burrata with spicy tomato jam, gazpacho-inspired vinaigrette, basil oil and avocado

 NICOLA'S FAVOURITE 

PAN-FRIED KING PRAWNS 28

With a lemon, garlic and chilli butter emulsion, homemade lemon and thyme jam

JINLING DUCK ROLLS 18

Aromatic duck crispy rolls with ginger, Szechuan spices and hoisin sauce

SOUTH COAST DOVER SOLE 75

Served with a tarragon and lime tartare sauce

FILLET STEAK KAMPOT 55

Longhorn beef fillet with a special gravy infused with Kampot pepper, garlic and soy sauce

LAMB CUTLETS TÜRKIYE 42

Marinated Welsh lamb cutlets accompanied by Moutabel and refreshing Arabic-style salad, finished with sweet smoked black honey

WESTHOLME WAGYU BEEF SIRLOIN 65

Australian Wagyu served with a tangy mustard, ginger and miso sauce

FAROUJ MESHWI 30

Boneless marinated grilled baby chicken, served with garlic sauce and Arabic-style salad

SAUCES 4 Green Peppercorn sauce | Mushroom sauce | Béarnaise (V)

Our meat cuts are all native breeds sourced from Heron's Farm, Colchester and dry-aged for at least 28 days

LOCH DUART MISO SALMON 35

Glazed with a sweet miso and mirin sauce and served with asparagus tempura and yuzu and mustard vinaigrette

CHICKEN MILANESE 30

Breaded in panko breadcrumbs, accompanied by a refreshing rocket and parmesan salad dressed with balsamic and truffle vinaigrette

SEA BASS HARRA, GREEN ZHUG 36

Pan-fried sea bass fillet with a spicy tomato and pepper sauce, silky tahini dressing and a refreshing Arabic-style pesto of spices, fresh coriander and mint

SICHUAN STIR FRIED LONGHORN BEEF 28

Wok fried beef with peppers, fried youtiao sticks and a Cantonese black pepper sauce

 NICOLA'S FAVOURITE 

THE MET SHREDDED SALAD (VE) 16

Shredded crunchy fresh vegetables and pickled ginger with a spicy sesame dressing, sprinkled with almonds and pistachios

WILD MUSHROOM RISOTTO (V) 20

Arborio rice cooked al dente with our creamy mushroom sauce, finished with aged Parmesan and sautéed forest mushrooms

OLD DELHI BUTTER CHICKEN 25

Tandoori chicken simmered in a creamy, spiced tomato sauce and served with fragrant basmati rice

LAMB BIRYANI 27

Marinated lamb sautéed with masala sauce and layered with spiced saffron basmati rice and coriander, served with raita

PRAWN BIRYANI 25

Prawns sautéed with masala sauce and layered with spiced saffron basmati rice and coriander, served with raita

BUTTERED GREENS (V) 6

Leeks and curly kale sautéed in butter

KOFFMANN FRENCH FRIES (VE) 6

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WITH PARMESAN AND TRUFFLE OIL (VE) 7.5

SAUTÉED POTATOES (V) 5

Sautéed in butter and rosemary

GRILLED ASPARAGUS (VE) 12

With extra virgin olive oil and Maldon salt

ARABIC RICE (V) 6

ARABIC SALAD (VE) 6.5

(V) Vegetarian (VE) Vegan



The optional £1.23 on your bill guarantees that a life-changing GiftTree will be planted, to help counter balance the carbon footprint of your meal. www.gifttrees.com

If you have any allergies or dietary requirements, please speak to a member of the team before ordering. Please be aware that traces of allergens used in our kitchen and bar areas may be present, and we cannot guarantee the absence of allergens from our dishes or drink serves. A discretionary 15% service charge will be added to your bill.

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SCAN TO VIEW A MENU WITH CALORIES



Starters

Robata

Mains

Sides



PARLAY

DARK CHOCOLATE DELICE (V) 12

Rich chocolate ganache on a thin amaretti biscuit base, served with almond and hazelnut praline parfait and pistachio sauce



NICOLA'S FAVOURITE

BASQUE CHEESECAKE (V) 12

Slow baked and creamy, served with a tangy passion fruit coulis

STICKY TOFFEE PUDDING (V) 12

Warm and rich, served with a smooth treacle toffee sauce and vanilla ice cream

FRESH FRUIT PLATTER (VE) 12

Watermelon, melon, grapes, berries and pineapple

SELECTION OF ICE CREAMS (V) 9

Vanilla, chocolate, pistachio

SELECTION OF SORBETS (V) 9

Mango, strawberry, raspberry

ESPRESSO 2

DOUBLE ESPRESSO 3

SPECIALITY COFFEES 3.5

DIGESTIF



ESPRESSO MARTINI 18

Ketel One vodka, espresso coffee, Kahlua, pure cane sugar syrup, coffee beans

(V) Vegetarian (VE) Vegan

Dessert

Coffees

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