

M

MAY FAIR BAR

PRESENTS

HENDRICK'S
NEPTUNIA





HENDRICK'S SIGNATURE COCKTAILS

NEPTUNIA GIMLET

Hendrick's Neptunia gin, strawberry-infused AIX rosé, CEL-24 sake and sparkling sake foam

£18

CHAMOMILE MULE

*Hendrick's Neptunia gin, chamomile and ginger syrup,
Darjeeling essence, lime and Fever-Tree ginger beer*

£18

ROSE & CUCUMBER MARTINI

Hendrick's gin, rose and cucumber cordial, yuzu sake and floral perfume

£16

VENICIAN G&T

*Hendrick's gin, Acqua di Cedro liqueur,
butterfly pea tea and Mediterranean Fever-Tree tonic*

£16



OUR BEVERAGE RECOMMENDATIONS

Signature Cocktails

The May Fair Bloody Mary 16
Cucumber-infused Chopin Potato
Vodka, Gin Mare, lemon and tomato
juice with our signature May Fair
spice mix

Passion Fruit Mimosa 16
Passion fruit, Mandarine Napoléon
and Moët & Chandon Brut NV

The Cooler 16
Havana 3-year rum, pineapple,
lemon and grapefruit sherbet,
mint and ginger beer

Champagne

125ml Bottle

Nyetimber Classic 15 78
Cuvée Brut NV

Moët & Chandon 16 85
Brut Impérial NV

Laurent-Perrier 23 125
Cuvée Rosé NV

White Wine

175ml Bottle

Gavi di Gavi 'Toledana' 14 56
(Cortese) Piemonte,
Italy 2020

Chinon Blanc, 16 62
Les Chanteaux,
(Chenin Blanc) Couly Dutheil,
Loire, France 2020

Red Wine

Baigorri Rioja Crianza 14 56
(Tempranillo, Garnacha,
Mazuelo)
Rioja, Spain 2018

Te Kairanga 'Runholder' 17 70
(Pinot Noir)
Martinborough,
New Zealand 2018

Rosé Wine

Whispering Angel Rosé 17 70
Château d'Esclans
Côtes de Provence,
France 2021

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BRUNCH MENU

Available from Monday to Friday: 11am-4pm

Breakfast

The May Fair breakfast 22
Unsmoked back bacon, smoked
sweetcure streaky bacon, Cumberland
sausage, baked beans, grilled
mushrooms, hash brown, roasted
vine cherry tomatoes and Burford
Brown eggs your way (989 kcal)

Taste of Japan 12
Smoked salmon sashimi on toasted
muffin with wasabi mayo, shichimi
and fresh lemon (543 kcal)

The Vegetarian 12
Fried Burford Brown eggs, hash browns,
baked beans, roasted vine cherry
tomatoes and grilled mushrooms
(also available with poached or
scrambled eggs (450 kcal)

Bao Buns

(two per serving)

A4 Wagyu beef fillet with crispy 38
melting Gorgonzola cheese and
chilli habanero sauce (592 kcal)

Japanese fried buttermilk chicken 15
with garlic and chilli sauce (774 kcal)

Goma-glazed aubergine (v) (545 kcal) 12

Signature Dishes

White crab salad 18
Lemon and coriander crab with little
gem and avocado salad (312 kcal)

Marinated crispy duck salad 14
with grapefruit, pine nuts, shallots
and plum dressing (344 kcal)

Mediterranean salad (v) 10
Chickpea and avocado with pepita
seeds, cucumber and chilli (229 kcal)

Grilled lemon sole 24
with spiced shiso salsa (583 kcal)

Wagyu beef sliders 22
with Parmesan and sea salt French
fries (1098 kcal)

May Fair club sandwich 18
Baby chicken, spicy bacon mayo
and duck egg served on toasted
sourdough with fries (1553 kcal)

Chicken Milanese 18
Chicken breast in rosemary
breadcrumbs with rocket and Parmesan
salad and paprika-spiced frites (935 kcal)

Spaghetti cacio e pepe 16
with grated Pecorino Romano cheese
and cracked black pepper (626 kcal)

Wild mushroom risotto (v) 16
Creamy arborio rice and Italian hard
cheese with wild mushrooms and
sautéed baby spinach (1115 kcal)

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Sides

Paprika-spiced frites (462 kcal)	5
Chargrilled tenderstem broccoli (97 kcal)	5
Rocket and pecorino salad (247 kcal)	5

LOOSE LEAF TEA SELECTION (0 kcal)

English Breakfast	5.25
Jasmine	5.25
Earl Grey	5.25
Fresh mint and lemon	5.25
Green Sencha	5.25
Rosehip and Hibiscus	5.25

COFFEE SELECTION

Filter coffee (0 kcal)	5.25
Latte (100 kcal)	5.25
Decaffeinated (0 kcal)	5.25
Macchiato (19 kcal)	5.25
Espresso (0 kcal)	5.25
Mocha (105 kcal)	5.25
Cappuccino (94 kcal)	5.25
Double espresso (0 kcal)	5.75
Rococo chocolate (108 kcal) (award-winning organic drinking chocolate with a creamy finish)	7

Adults require around 2000 kcal per day.

Desserts

Baked white chocolate cheesecake with blueberry sorbet (651 kcal)	9
Profiterole Bianco (v)	9
Soft choux pastry with white chocolate and Amaretto vanilla cream (637 kcal)	

BRUNCH JUICES

Made daily using the freshest market fruit and vegetables	
Beetroot Energiser	8
Beetroot, carrot, orange and ginger (60 kcal)	
Green Cleanser	8
Granny Smith apple, cucumber and celery blended with matcha green tea (58 kcal)	
The May Fair Reviver	8
Pineapple and coconut water with lime and mint (57 kcal)	

BRUNCH SMOOTHIES

Freshly blended to order	
Avocado and Ginger	8
Avocado, raspberries, ginger and apple juice (229 kcal)	
Fresh Berry	8
Strawberries, pineapple juice, coconut milk and vanilla (140 kcal)	
Banana Blueberry	8
Banana, blueberries, natural yoghurt, apple juice, agave and cinnamon (180 kcal)	