



MAY FAIR BAR

PRESENTS

ROKU GIN

OUR BEVERAGE RECOMMENDATIONS

THE ROKU FOUR SEASONS



SPRING

SAKURA & PEACH 16

CHERRY BLOSSOM-INFUSED ROKU GIN, RINQUINQUIN PEACH LIQUEUR, SELECT 1920, ROSE AND KIRAKIRA CHERRY BLOSSOM LIQUEUR

SUMMER

NATSU 18

ROKU GIN, ITALICUS, STRAWBERRY CAMPARI, RATAFIA AND MOËT & CHANDON ROSÉ

AUTUMN

KÖYÖ 16

ROKU GIN, NIZAWA SAKE, CALAMANSI AND PERSIMMON PURÉE, LIME, WHITE SESAME SYRUP AND FEVER-TREE SODA

WINTER

YUZU & HIBISCUS MARTINI 16

ROKU GIN, YUZU SAKE, HIBISCUS AND GREEN TEA LIQUEUR, ENAMOR AND YUZU KOSHO TINCTURE



The six unique Japanese botanicals, throughout the four seasons of the year.

Signature Cocktails

The May Fair Bloody Mary 13
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

Low and Sloe 13
Martini Rosato, Sipsmith Sloe Gin, homemade grapefruit and lemon sherbet with Fever-Tree soda water

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

Champagne 150ml Bottle

Moët & Chandon 16 78
Brut Impérial NV

Pol Roger Brut NV 20 98

White Wine 175ml Bottle

Gavi di Gavi 'Toledana' 14 56
(Cortese) Piemonte, Italy 2018

Maxville, Big Max (Chardonnay) 17 65
Central Coast, California, USA 2018

Red Wine

JJ Hahn 'Reginald' 14 56
(Syrah, Cabernet Sauvignon)
Barossa Valley, Australia 2018

Te Kairanga 'Runholder' 17 65
(Pinot Noir)
Martinborough, New Zealand 2018

Rosé Wine

Sancerre Rosé, 'Le Rabault' 14 56
(Pinot Noir) Joseph Mellot,
Loire Valley, France 2018

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 12.5% will be added to your bill. Vegetarian dishes are marked with (v). All prices are inclusive of VAT.

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

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

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)

Bao Buns

(two per serving)

A4 Wagyu beef fillet with crispy melting Gorgonzola cheese and chilli habanero sauce 38

Japanese fried buttermilk chicken with garlic and chilli sauce 15

Goma-glazed aubergine (v) 12

Signature Dishes

White crab salad 18
Lemon and coriander crab with little gem and avocado salad

Marinated crispy duck salad 14
with grapefruit, pine nuts, shallots and plum dressing

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

Grilled lemon sole 24
with spiced shiso salsa

Wagyu beef sliders 22
with Parmesan and sea salt French fries

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

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

Spaghetti cacio e pepe 16
with grated Pecorino Romano cheese and cracked black pepper

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

Sides

Paprika-spiced frites 5

Chargrilled tenderstem broccoli 5

Rocket and pecorino salad 5

Desserts

Baked white chocolate cheesecake with blueberry sorbet 9

Profiterole Bianco (v) 9
Soft choux pastry with white chocolate and Amaretto vanilla cream

LOOSE LEAF TEA SELECTION

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	5.25
Latte	5.25
Decaffeinated	5.25
Macchiato	5.25
Espresso	5.25
Mocha	5.25
Cappuccino	5.25
Double espresso	5.75
Rococo chocolate (award-winning organic drinking chocolate with a creamy finish)	7

BRUNCH JUICES

Made daily using the freshest market fruit and vegetables

Beetroot Energiser	8
Beetroot, carrot, orange and ginger	
Green Cleanser	8
Granny Smith apple, cucumber and celery blended with matcha green tea	
The May Fair Reviver	8
Pineapple and coconut water with lime and mint	

BRUNCH SMOOTHIES

Freshly blended to order

Avocado and Ginger	8
Avocado, raspberries, ginger and apple juice	
Banana Blueberry	8
Banana, blueberries, natural yoghurt, apple juice, agave syrup and cinnamon	
Fresh Berry	8
Strawberries, pineapple juice, coconut milk and vanilla	

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