



MAY FAIR BAR

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PATRÓN®
TEQUILA

THE EXPRESSIONS OF PATRÓN ARE PRESENTED IN THREE
SIGNATURE COCKTAILS, CREATED EXCLUSIVELY FOR THEIR
RESIDENCY AT MAY FAIR BAR.



PATRÓN SIGNATURES

Cocktails

Rosita Negroni	18
A twist on the iconic Negroni, made with Padrón pepper infused Patrón Añejo, Martini Riserva Rubino, mezcal, and an Aperol & Fernet Branca amaro blend	
Plata Spritz	18
Fruity and refreshing, this tequila soda features strawberry infused Patrón Silver stirred with a homemade raspberry & cider cordial, May Fair yuzu mix, and is finished with cherry soda	
Margarita Trópico	18
A Tommy's Margarita in the tropics, blending Patrón Reposado with a homemade spiced passion fruit cordial and agave syrup	

Patron	50ml	Bottle
Patrón Silver	14	200
Patrón Reposado	16	240
Patrón Añejo	20	280
Patrón El Cielo	35	490
Patrón Platinum	40	560
Gran Patrón Piedra, Extra Añejo	50	700



OUR BEVERAGE RECOMMENDATIONS

Brunch Cocktails

The May Fair Bloody Mary	16
Belvedere vodka, 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
A tropical pineapple punch with Bacardi Carta Blanca rum, pineapple, lime sherbet, mint and Fever-Tree ginger beer	

CHAMPAGNE AND SPARKLING WINE BY THE GLASS

Champagne	125ml
Moët & Chandon Brut Impérial NV	16
Veuve Clicquot Yellow Label Brut NV	19
Moët & Chandon Rosé Impérial NV	19
Billecart-Salmon Brut Rosé NV	21
English Sparkling Wine	
Nyetimber Classic Cuvée NV	15
Non Alcoholic	
Wild Idol, Alcohol Free Sparkling White	10

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WINE BY THE GLASS

Also available in 125ml measures

White	175ml
Monte Velho Branco, Esporão (Roupeiro, Antão Vaz, Perrum) Alentejo, Portugal 2021	12
Gavi di Gavi 'Toledana' (Cortese) Piemonte, Italy 2021	15
Domaine Brigitte Cerveau, Chablis (Chardonnay) Chablis, France 2022	17
Sancerre, La Gravelière, Joseph Mellot (Sauvignon Blanc) Loire Valley, France 2022	19
Sanford (Chardonnay) Sta. Rita Hills, USA 2019	21
Red	
Cabaletta, Tenute Fiorebelli (Corvina, Rondinella, Cabernet Sauvignon) Veneto, Italy 2020	12
Baigorri Rioja Crianza (Tempranillo, Garnacha, Mazuelo) Rioja, Spain 2018	14
Terrazas Selection Malbec (Malbec) Uco Valley, Mendoza, Argentina 2019	17
Jean-Claude Boisset 'Les Ursulines' (Pinot Noir) Burgundy, France 2021	19
Amarone della Valpolicella Allegrini, Corte Giara (Corvina, Rondinella) Veneto, Italy 2019	22
Rosé	
Baigorri Rioja Rosado (Tempranillo, Garnacha) Rioja, Spain 2021	12
Sancerre Rosé, Le Rabault, Joseph Mellot (Pinot Noir) Loire Valley, France 2020	15
Whispering Angel Rosé, Château d'Esclans (Grenache, Vermentino, Cinsault) Côtes de Provence, France 2022	17

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BRUNCH

Available from Monday to Friday: 11am-3:30pm and Saturday 1pm-3:30pm

Snacks

Smoked almonds with Mexican spices v (320 kcal)	5
Nocellara and Halkidiki olives with chilli and lime salt v (70 kcal)	5
Crispy corn ribs with lime and Mexican spices v (189 kcal)	8

Soft Tacos (two per serving)

A4 Wagyu beef fillet with crispy melting Gorgonzola cheese and chilli habanero sauce (556 kcal)	38
Fried buttermilk chicken with garlic and chilli sauce (673 kcal)	14
Crispy Baja fish, cabbage slaw and habanero mayonnaise (419 kcal)	12

Breakfast Classics

The May Fair Breakfast	24
Unsmoked back bacon, smoked sweetcure streaky bacon, Cumberland sausage, baked beans, grilled mushrooms, hash brown, roasted vine cherry tomatoes and free-range eggs your way (989 kcal)	
Waffle Supreme	18
Crispy fried chicken served on a fresh bubble waffle with red chilli maple syrup (862 kcal)	
Broccoli Violet	14
Purple sprouting broccoli and spiced fried eggs with lime yoghurt, cumin and chilli on toasted sourdough v (629 kcal)	
The Vegetarian	18
Fried free-range eggs, hash browns, baked beans, roasted vine cherry tomatoes and grilled mushrooms (also available with poached or scrambled eggs) v (450 kcal)	

Salads

Crab salad	18
Crab and asparagus salad with Dijon mustard and lemon mayonnaise (296 kcal)	
Tricolore	12
Salad of San Marzano tomatoes, goat's cheese, capers and basil v (306 kcal)	
Classic Caesar	16
Romaine lettuce, garlic and Italian hard cheese croutons, Microplaned egg yolk and Caesar dressing v (611 kcal)	
With Chicken (818 kcal)	20

Signatures

MFB Cheeseburger	22
Wagyu and chorizo burger, fiery Monterey Jack cheese and yellow anticucho mayonnaise, served with paprika-spiced fries (993 kcal)	
Spiced Chicken Burger	18
Crispy buttermilk chicken, cheese, lettuce and green habanero mayonnaise served with paprika-spiced fries (1260 kcal)	
The May Fair Club	20
Corn-fed chicken, spicy bacon mayonnaise and fried free-range egg, served with fries (1624 kcal)	
Fish & Chips	28
Turbot in Champagne batter served with truffle minted peas and triple cooked chips, alongside a caper and cornichon beurre blanc (733 kcal)	
Lobster Tagliatelle	35
Chilli and garlic lobster with San Marzano tomatoes and lobster crème (801 kcal)	
Porcini & Mascarpone	18
Bucatini pasta in a porcini and mascarpone crème with black truffle v (819 kcal)	

Sides

Paprika-spiced fries (462 kcal)	6
Rocket and pecorino salad (230 kcal)	6

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Desserts

Baked white chocolate cheesecake with lemon and rose sorbet v (664 kcal)	9
Cinnamon sugar churros with dulce de leche v (302 kcal)	9

Tea selection (0 kcal)

English Breakfast	5.5
Jasmine	5.5
Earl Grey	5.5
Fresh mint and lemon	5.5
Green Sencha	5.5
Rosehip and Hibiscus	5.5

Coffee selection

Filter coffee (0 kcal)	5.5
Latte (100 kcal)	5.5
Decaffeinated (0 kcal)	5.5
Macchiato (19 kcal)	5.5
Espresso (0 kcal)	5.5
Mocha (105 kcal)	5.5
Cappuccino (94 kcal)	5.5
Double espresso (0 kcal)	5.75
Rococo chocolate (108 kcal) (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 (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)

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