

THE MAY FAIR HOTEL



Please scan the QR code for
allergen and dietary information.

WELCOME TO OUR IN-ROOM BREAKFAST MENU

Available from 6am - 12pm

This forms part of the inclusive breakfast offering

The May Fair	25	Eggs Florentine	14
Free-range eggs, Cumberland sausages, smoked sweetcure streaky bacon, baked beans, grilled mushrooms, hash browns and roasted vine cherry tomatoes (1092 kcal)		Toasted sourdough bread, sautéed baby spinach, poached free-range eggs and hollandaise sauce v (688 kcal)	
The Italian	15	Masala Omelette	14
Poached free-range eggs, chargrilled ciabatta, crispy pancetta and truffle hollandaise (1079 kcal)		With coriander, green chilli, tomato and red onion v (520 kcal)	
The Continental	17	Free-range Egg Selection	
Smoked Scottish salmon, cheddar cheese and brie, cured meat selection and freshly cut fruits served with butter croissant and preserve (801 kcal)		All served with hash browns (304 kcal) v	
The Peruvian	14	Fried eggs (283 kcal)	10
Scrambled free-range eggs with coriander, chargrilled sourdough and crushed avocado with yellow anticucho and chillies v (495 kcal)		Poached eggs (146 kcal)	10
Taste of Japan	14	Boiled eggs (144 kcal)	10
Smoked salmon sashimi on toasted muffin with wasabi mayo, shichimi and fresh lemon (399 kcal)		Bespoke Free-range Eggs v	
Cinnamon French Toast	12	Slow-cooked scrambled eggs (402 kcal)	12
Served with pancetta and maple syrup (875 kcal)		Three-egg omelette (285 kcal)	12
		Egg white omelette (100 kcal)	12
		Available with the following fillings:	
		Smoked salmon (46 kcal)	
		Honey-roasted ham (27 kcal)	
		San Marzano tomatoes v (4 kcal)	
		Chestnut mushrooms v (5 kcal)	
		Red chilli v (1 kcal)	
		Bird's eye chilli v (1 kcal)	
		Curly kale v (8 kcal)	
		Baby spinach v (4 kcal)	
		24-month-aged Parmesan (42 kcal)	

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A discretionary service charge of 12.5% will be added to your bill. A cover charge of £5 will be applicable for all orders without any food and beverage. All prices are inclusive of VAT.

Breakfast On The Move. Should you have an early departure, our breakfast on the move is the perfect option. Using the hanger provided in the room, simply select your chosen items and how many breakfast bags you require. Place the hanger on your door before 2am and we will deliver to your room within 15 minutes of your requested time.

Organic Scottish Porridge	11	Cereal Selection v	5
With toasted almonds, blueberries and Mānuka honey v (635 kcal)		Muesli (183 kcal)	
Our Bacon Sandwich	12	Coco Pops (193 kcal)	
Maple-glazed smoked sweetcure streaky bacon, chilli and tomato ketchup and fried free-range egg in a toasted English muffin (990 kcal)		Bran Flakes (167 kcal)	
Blueberry Buttermilk Pancakes	12	Special K (196 kcal)	
Blueberry-infused buttermilk pancakes with maple syrup and blueberry compote v (424 kcal)		Served with your choice of milk: v	
Bubble Waffles	12	Semi-skimmed milk (115 kcal)	
Caramelised banana, honeycomb and maple syrup on our bubble waffle v (526 kcal)		Skimmed milk (115 kcal)	
Our Seasonal Fruit Platter	14	Soya milk (15 kcal)	
Exotic selection of seasonal fruit v (217 kcal)		Almond milk (55 kcal)	
Acai Berry Bowl	12	Oat milk (37 kcal)	
Açai berry bowl with figs, almonds, sesame seeds and vanilla beans (224 kcal)		Yoghurt Selection v	
Freshly Baked Pastries	11	Strawberry yoghurt (98 kcal)	4
Beurre d'Isigny croissant (261 kcal), pain au chocolat (267 kcal) and almond croissant (305 kcal), served warm v		Bircher muesli (225 kcal)	5
Bread Selection v	5	Coconut yoghurt (294 kcal)	4
Served toasted with salted Lescure butter:		Greek yoghurt (133 kcal)	4
White bloomer (478 kcal)		Natural plain yoghurt (79 kcal)	4
Wholemeal bloomer (354 kcal)		Sides	
Ciabatta (476 kcal)		Smoked sweetcure streaky bacon (138 kcal)	5
Our focaccia (349 kcal)		Unsmoked back bacon (215 kcal)	5
Gluten Free (406 kcal)		Cumberland sausages (381 kcal)	5
		Chicken sausages (300 kcal)	5
		Grilled mushrooms v (5 kcal)	4
		Vine cherry tomatoes v (22 kcal)	4
		Hash browns v (174 kcal)	4
		Baked beans v (61 kcal)	4

Juice Selection

Fresh orange (96 kcal)	5.5
Fresh apple (220 kcal)	5.5
Pink grapefruit (97 kcal)	5.5
Coconut water (45 kcal)	5.5

Coffee Selection

Filter coffee (0 kcal)	6
Latte (100 kcal)	6
Decaffeinated (0 kcal)	6
Macchiato (19 kcal)	6
Espresso (0 kcal)	6
Mocha (105 kcal)	6
Cappuccino (94 kcal)	6
Double espresso (0 kcal)	6.5
Rococo chocolate (108 kcal) (award-winning organic drinking chocolate with a creamy finish)	7

Tea Selection (0 kcal)

English Breakfast	6
Jasmine	6
Earl Grey	6
Fresh mint and lemon	6
Green Sencha	6
Black tea and ginger	6
Masala Chai	6

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Breakfast Supplements

Available from 6am - 12pm

This does not form part of the inclusive breakfast offering

BREAKFAST COCKTAILS

START YOUR DAY WITH ONE OF OUR SIGNATURE BREAKFAST COCKTAILS.

The May Fair Bloody Mary

16

Belvedere Vodka, Gin Mare, lemon and tomato juice with our signature May Fair spice mix

The May Fair Mimosa

18

Clementine, Mandarine Napoléon and Moët & Chandon Brut

Passion Fruit Bellini

18

Passion fruit purée, Passoà and Moët & Chandon Brut

Breakfast Smoothies

Our selection of energising smoothies are freshly prepared to order.

Avocado & Ginger

10

Avocado, raspberries, ginger and apple juice (259 kcal)

Banana Blueberry

10

Banana, blueberries, natural yoghurt, apple juice, agave and cinnamon (180 kcal)

Fresh Berry

10

Strawberries, pineapple juice, coconut milk and vanilla (140 kcal)

WELCOME TO OUR IN-ROOM DINING MENU

Available from 12pm – 11pm

TASTE OF THE MEDITERRANEAN

To Start

Burrata Pugliese with baby basil and San Marzano tomatoes v (705 kcal) 14

Orange and avocado salad with cayenne pepper dressing v (466 kcal) 10

Roasted vine tomato soup v (230 kcal) 9

Our Mains

Chicken Milanese with rocket and Parmesan salad (605 kcal) 20

Pecorino and truffle tortellini with Parmesan crème (928 kcal) 22

Penne pasta with chilli and cherry tomato crème v (406 kcal) 16

Dessert

Profiterole Bianco v 9

Soft choux pastry with white chocolate and Amaretto vanilla cream (628 kcal)

TASTE OF INDIA

To Start

Tandoori chicken tikka (471 kcal) 16

Okra fries served with coriander chutney v (358 kcal) 11

Chilli cheese toast v (639 kcal) 9

Our Mains

Our main courses are all served with basmati rice, buttered naan and our pickle tray (kachumber, raita, papad & pickles)

Butter chicken (1754 kcal) 24

Dal makhani v (748 kcal) 20

Our Biryani

Our signature chicken dum biryani, served with raita (1286 kcal) 24

Dessert

Malai kulfi v 9

Traditional Indian ice cream with hints of caramel (182 kcal)

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TASTE OF SOUTH EAST ASIA

To Start

- Ginger & coriander spiced crab cakes with chilli lime sauce (450 kcal) 14
- Chicken tom yum soup (633 kcal) 10

Our Mains

- Balinese grilled sea bream wrapped in banana leaf, served with kaffir lime rice and sambal matah (726 kcal) 22
- Thai green curry with baby aubergine, bamboo shoot and tofu, served with kaffir lime rice v (875 kcal) 20

Dessert

- Mango with passion fruit coulis, coconut and lime sorbet v (368 kcal) 9

TASTE OF ARABIA

To Start

- Lamb keema samosas (859 kcal) 12
- Our signature hummus, served with warm pitta v (772 kcal) 11
- Spicy chargrilled lamb cutlets (513 kcal) 32
- Mezze platter - hummus, keema samosas, tabbouleh and spicy chargrilled lamb cutlets (served individually) (1401 kcal) 38

Our Mains

- Our Chicken Shawarma 18
- Marinated chicken, chilli-spiced chips, salad, garlic mayo and chilli sauce (851 kcal)
- Penne pasta with garlic chicken, baby spinach and Scotch-bonnet-infused creamy labneh sauce (1159 kcal) 20

Dessert

- Seasonal exotic fruit platter with Medjool date ice cream v (342 kcal) 10

OUR VEGAN KITCHEN

Salads

- Orange and avocado salad with cayenne pepper dressing v (466 kcal) 9
- Chickpea and avocado with pepita seeds, cucumber and chilli v (257 kcal) 10

Our Mains

- The May Fair Pizza v 16
- Margherita pizza with torn basil (634 kcal)
- Courgetti pasta with lemon and chilli v (529 kcal) 15

Dessert

- Mango with passion fruit coulis, coconut and lime sorbet v (368 kcal) 9

OUR STONE-BAKED PIZZAS

- Margherita pizza with torn basil v (1203 kcal) 16
- Smoked BBQ chicken pizza with coriander and chillies (1200 kcal) 18
- Four-cheese pizza (1679 kcal) 18
- My May Fair Pizza (601 kcal) 16
- Please create from the following:
- Shaved 24-month-aged Parmesan (62 kcal) 2.5
- Burrata v (51 kcal) 3
- Spicy 'nduja salami (182 kcal) 3
- San Marzano tomatoes v (3 kcal) 2.5
- Chestnut mushrooms v (4 kcal) 2.5
- Bird's eye chilli v (1 kcal) 2.5

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IN-ROOM DINING CLASSICS

Dijon-marinated steak sandwich in charred sourdough bread with French fries (1186 kcal)	24	Our Sides	
Corn-fed chicken club sandwich, spicy bacon mayonnaise and fried free-range egg, served with fries (1624 kcal)	24	French fries v (229 kcal)	5
Beer-battered fish and chips with tartar sauce, mushy peas and chargrilled lemon (1394 kcal)	26	Field greens and tomato salad with spicy lemon dressing v (94 kcal)	5
Our British beef burger with Lancashire Bomb melted cheese, smoked streaky bacon and chilli mayo with French fries (1508 kcal)	22	Steamed garlic kale and tenderstem broccoli v (128 kcal)	5
251g rib-eye steak served with baby vine tomatoes, tenderstem broccoli and peppercorn sauce (685 kcal)	36	Classic Desserts	
Classic Caesar salad	15	Sticky toffee pudding, caramelised Williams pear and butterscotch sauce v (1083 kcal)	9
Baby gem lettuce with sourdough croutons and aged Parmesan (804 kcal)		Warm Bramley apple crumble, served with Cornish clotted ice cream (1231 kcal) or vanilla custard (1290 kcal) v	9
Also perfect with:		Baked white chocolate cheesecake with strawberry sorbet v (692 kcal)	9
Grilled salmon (175 kcal)	4	Our Cheese Board Selection	15
Lemon garlic prawns (153 kcal)	6	Monte Enebro, Camembert, Colston Bassett Stilton and Barber's Vintage Cheddar, served with pears, pickled walnuts and biscuit selection (1182 kcal)	
Blackened Cajun chicken (148 kcal)	4		

JUNIOR GUESTS

Our Mains

Mac & cheese with broccoli v (814 kcal)

Penne with tomato crème v (256 kcal)

Margherita pizza v (601 kcal)

Fish and chips (467 kcal)

Grilled chicken with vegetables (412 kcal)

Our Sides

French fries v (227 kcal)

Sweet potato fries v (108 kcal)

Dessert

Selection of ice creams v (165 kcal)

Beverages

The Mini Shake Selection

Oreo cookies and cream (1360 kcal)

Strawberries and cream (528 kcal)

Banana, fudge and salted caramel (1151 kcal)

AFTER HOURS AT THE MAY FAIR

Available from 11pm - 6am

In-Room Dining Classics

9	Corn-fed chicken club sandwich, spicy bacon	24
9	mayonnaise and fried free-range egg, served	
10	with fries (1624 kcal)	
10	Beer-battered fish and chips with tartar sauce,	25
	mushy peas and chargrilled lemon (1394 kcal)	
4	Our British beef burger with Lancashire Bomb	22
5	melted cheese, smoked streaky bacon and	
	chilli mayo with French fries (1508 kcal)	
7	251g rib-eye steak served with baby vine	36
	tomatoes, tenderstem broccoli and	
	peppercorn sauce (685 kcal)	
10	Classic Caesar salad	15
10	Baby gem lettuce with sourdough croutons	
10	and aged Parmesan (804 kcal)	

Also perfect with:

	Grilled salmon (175 kcal)	4
	Lemon garlic prawns (153 kcal)	6
	Blackened Cajun chicken (148 kcal)	4

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Taste of the Mediterranean		Our Sides	
Chicken Milanese with rocket and	20	French fries v (229 kcal)	5
Parmesan salad (605 kcal)		Field greens and tomato salad with	5
Taste of India		spicy lemon dressing v (94 kcal)	
Our main courses are all served with basmati		Steamed garlic kale and tenderstem	5
rice, buttered naan and our pickle tray		broccoli v (128 kcal)	
(kachumber, raita, papad & pickles)		Desserts	
Butter chicken (1754 kcal)	24	Baked white chocolate cheesecake	9
Dal makhani v (748 kcal)	20	with strawberry sorbet v (692 kcal)	
Our Biryani		Seasonal exotic fruit platter with Medjool	11
Our signature chicken dum biryani,	24	date ice cream v (342 kcal)	
served with raita (1286 kcal)		Profiterole Bianco v	9
Taste of Arabia		Soft choux pastry with white chocolate and	
Our Chicken Shawarma	18	Amaretto vanilla cream (628 kcal)	
Marinated chicken, chilli-spiced chips, salad,		Our Cheese Board Selection	
garlic mayo and chilli sauce (842 kcal)		Monte Enebro, Camembert, Colston Bassett	14
Penne pasta with garlic chicken, baby spinach	20	Stilton and Barber's Vintage Cheddar,	
and Scotch-bonnet-infused creamy labneh		served with pears, pickled walnuts and	
sauce (1159 kcal)		biscuit selection (1182 kcal)	
Our Stone-Baked Pizzas			
Margherita pizza with torn basil v (1205 kcal)	16		
Smoked BBQ chicken pizza with coriander and			
chillies (1200 kcal)	18		
My May Fair Pizza (601 kcal)	16		
Please create from the following:			
Shaved 24-month-aged Parmesan (62 kcal)	2.5		
Burrata v (51 kcal)	3		
Spicy 'nduja salami (182 kcal)	3		
San Marzano tomatoes v (3 kcal)	2.5		
Chestnut mushrooms v (4 kcal)	2.5		
Bird's eye chilli v (1 kcal)	2.5		

WELCOME TO OUR BEVERAGE SELECTION

Available from 12pm – 11pm

Champagne & Sparkling Wine by the Glass	Glass	125ml
Fantinel Prosecco Brut		12
Moët & Chandon Brut Impérial NV		16
Billecart-Salmon Brut Rosé NV		21
Wine by the Glass	Glass	Carafe
Also available in 125ml measures	175ml	500ml
White		
IGP Côtes de Gascogne (Colombard, Gros Manseng, Ugni Blanc)	11	29
Duffour Père et Fils Côtes de Gascogne, France 2021		
Fantinel 'Borgo Tesis' (Pinot Grigio)	12	31
Grave del Friuli, Italy 2021		
Gavi di Gavi 'Toledana' (Cortese)	15	40
Domini Villa Lanata, Piemonte, Italy 2020		
Chablis, Domaine Brigitte Cerveau (Chardonnay), Chablis, France 2022	17	45
Sancerre, La Gravelière Joseph Mellot (Sauvignon Blanc) Loire, France 2022	19	52
Red		
Gran Volante Old Vine (Garnacha)	11	29
Aragon, Spain 2020		
Luis Felipe Edwards Gran Reserva (Merlot)	12	31
Colchagua Valley, Chile 2021		
Baigorri Rioja Crianza (Tempranillo Garnacha, Mazuelo) Rioja, Spain 2018	14	38
Selvapiana, Chianti Rufina (Canaaiolo, Sangiovese) Tuscany, Italy 2021	16	43
Terrazas Selection Malbec (Malbec) Uco Valley, Mendoza, Argentina 2019	17	45

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Rosé	Glass 175ml	Carafe 500ml
Baigorri Rioja Rosado (Tempranillo, Garnacha) Rioja, Spain 2021	12	31
Whispering Angel Rosé Château d'Esclans Côtes de Provence, France 2022	17	45
Champagne & Sparkling Wine by the Bottle		
Brut		
Moët & Chandon Brut Impérial NV		90
Veuve Clicquot Yellow Label Brut NV		100
Bollinger Special Cuvée Brut NV		120
Ruinart Blanc de Blancs NV		170
Dom Pérignon Brut Vintage 2013		395
Rosé		
Moët & Chandon Rosé Impérial NV		100
Billecart-Salmon Brut Rosé NV		110
Laurent-Perrier Cuvée Rosé Brut NV		150
Dom Pérignon Brut Rosé Vintage 2008		600
Magnums		
Moët & Chandon Brut Impérial NV		190
Moët & Chandon Rosé Impérial NV		200
Laurent-Perrier Cuvée Rosé NV		350
Dom Pérignon Brut Vintage		900
Sparkling Wine		
Fantinel Prosecco Brut Veneto, Italy NV		55
Nyetimber Classic Cuvée Brut NV		85
Gusbourne Blanc de Blancs		80

Wine by the Bottle

White

IGP Côtes de Gascogne (Colombard, Gros Manseng, Ugni Blanc) Duffour Père et Fils Côtes de Gascogne, France 2021	40
Fantinel 'Borgo Tesis' (Pinot Grigio) Grave del Friuli, Italy 2021	44
Left Field, Te Awa (Sauvignon Blanc) Nelson, New Zealand 2022	50
Gavi di Gavi 'Toledana' (Cortese) Domini Villa Lanata, Piemonte, Italy 2020	58
Chablis, Domaine Brigitte Cerveau (Chardonnay), Chablis, France 2022	70
Russian River Valley (Chardonnay) De Loach, California, USA 2020	74
Sancerre, La Gravelière, Joseph Mellot (Sauvignon Blanc) Loire, France 2022	78
Lismore Estate Vineyards (Chardonnay) Overberg, South Africa 2020	82
Sancerre 'La Grande Châtelaine' (Sauvignon Blanc) Joseph Mellot, Loire Valley, France 2018	90
Rosé	
Baigorri Rioja Rosado (Tempranillo, Garnacha) Rioja, Spain 2021	44
Whispering Angel Rosé (Grenache, Vermentino, Cinsault) Château d'Esclans Côtes de Provence, France 2022	70

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Red	
Gran Volante Old Vine (Garnacha) Aragon, Spain 2020	40
Luis Felipe Edwards Gran Reserva (Merlot) Colchagua Valley, Chile 2021	44
Touraine Gamay (Gamay) Domaine Joël Delaunay, Touraine, Loire 2020	46
Baigorri Rioja Crianza (Tempranillo, Garnacha, Mazuelo) Rioja, Spain 2018	52
Yering Station, Village (Pinot Noir) Victoria, Australia 2019	56
Selvapiana, Chianti Rufina (Canaaiolo, Sangiovese) Tuscany, Italy 2021	62
Barbera d'Alba, Enrico Serafino (Barbera) Piemonte, Italy 2020	64
Terrazas Selection Malbec (Malbec) Uco Valley, Mendoza, Argentina 2019	70
Rocca di Frassinello, Castellare di Castellina (Sangiovese, Merlot, Cabernet Sauvignon) Maremma, Tuscany, Italy 2017	85
Châteauneuf-du-Pape La Bernardine, M. Chapoutier (Grenache) Rhône, France 2016	110
Amarone della Valpolicella, Classico Riserva 'Le Origini' Bolla (Corvina, Molinara, Rondinella) Veneto, Italy 2020	130
Barolo Cru 'Ravera' Lo Zoccolaio (Nebbiolo) Domini Villa Lanata, Piemonte, Italy 2014	140
Chimney Rock (Cabernet Sauvignon) Stags Leap, Napa Valley, California, USA 2016	225
Dessert Wine	
Vin Santo del Chianti, Serelle, Ruffino 37.5cl Tuscany, Italy 2012	50
Port	
Graham's LBV	55
Graham's 10 Year Old Tawny	65

Our Spirit Selection	50ml	Bottle
Also available in 25ml measures		
Vodka		
Belvedere	11.5	140
Ketel One	12.5	150
Ciroc	14	170
Grey Goose	14	170
Gin		
Bombay Sapphire	11	130
Hendrick's	14	170
Gin Mare	15	180
Tanqueray	16	190
Rum		
Havana 3 year	11	
Havana 7 year	12	
Diplomático Exclusiva	14	
El Dorado 15 year	17	
Japanese Whisky		
Hakushu Distiller's Reserve	20	
Yamazaki Distiller's Reserve	22	
Hibiki Harmony	24	

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Scotch Whisky	50ml
Also available in 25ml measures	
Single Malt	
Glenlivet Founder's Reserve	12
Dalwhinnie 15 year	12
Lagavulin 16 year	20
Glenfiddich Ancient Reserve 18 year	22
Blended	
Chivas Regal 12 year	12
Johnnie Walker Black label	13
Johnnie Walker Gold label	16
Johnnie Walker Blue label	50
Irish Whiskey	
Jameson	11
American Whiskey	
Maker's Mark	11
Jack Daniel's Single Barrel	16
Tequila	
Olmecca Altos Reposado	12
VIVIR Café VS	12
Patron Anejo	20
Don Julio 1942 Anejo	44
Cognac	
Hennessy Fine de Cognac	12
Rémy Martin XO	30
Hennessy XO	35

Liqueurs/ Digestifs	50ml
Disaronno Amaretto	8
Frangelico	8
Kahlúa	8
Tia Maria	8
Sambuca	8
Beer	Bottle
Peroni	7.5
Estrella	7.5
Soft	
Bottled water	5.75
Nordaq still water	
Nordaq sparkling water	
Juices	5.5
Fresh orange (96 kcal)	
Fresh apple (220 kcal)	
Fresh grapefruit (97 kcal)	
Cranberry (113 kcal)	
Tomato (36 kcal)	

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Sparkling	5.5
Fever-Tree	
Lemonade	
Tonic	
Naturally light tonic	
Soda	
Ginger ale	
Ginger beer	
Mediterranean tonic	
Coke	
Diet Coke	
Coffee Selection	
Filter coffee (0 kcal)	6
Latte (100 kcal)	6
Decaffeinated (0 kcal)	6
Macchiato (19 kcal)	6
Espresso (0 kcal)	6
Mocha (105 kcal)	6
Cappuccino (94 kcal)	6
Double espresso (0 kcal)	6.5
Rococo chocolate (108 kcal) (award-winning organic drinking chocolate with a creamy finish)	7
Tea Selection (0 kcal)	
English Breakfast	6
Jasmine	6
Earl Grey	6
Fresh mint and lemon	6
Green Sencha	6
Black tea and ginger	6

Treat yourself

Available 24 hours

Be Indulgent

The Shake Selection

Oreo cookies and cream (1360 kcal)	10
Strawberries and cream (528 kcal)	10
Banana, fudge and salted caramel (1151 kcal)	10

Please note that all in-room dining orders will have an additional tray charge of £3.50 added to the bill. 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. Please note that dishes marked with a 'v' are suitable for vegetarians. Adults require 2000 kcal per day.

A discretionary service charge of 12.5% will be added to your bill. A cover charge of £5 will be applicable for all orders without any food and beverage. All prices are inclusive of VAT.