# 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
Free-range eggs, Cumberland sausages, smoked sweetcure streaky bacon, baked beans, grilled mushrooms, hash browns and roasted vine cherry tomatoes

**The Italian** 15
Poached free-range eggs, chargrilled ciabatta, crispy pancetta and truffle hollandaise

**The Continental** 17
Smoked Scottish salmon, cheddar cheese and brie, cured meat selection and freshly cut fruits served with butter croissant and preserve

**The Peruvian** 14
Scrambled free-range eggs with coriander, chargrilled sourdough and crushed avocado with yellow anticucho and chillies

**Taste of Japan** 14
Smoked salmon sashimi on toasted muffin with wasabi mayo, shichimi and fresh lemon

**Cinnamon French Toast** 12
Served with pancetta and maple syrup

**Eggs Florentine** 14
Toasted sourdough bread, sautéed baby spinach, poached free-range eggs and hollandaise sauce

**Masala Omelette** 14
With coriander, green chilli, tomato and red onion

**Free-range Egg Selection**
All served with hash browns

| | |
|---|---|
| Fried eggs | 10 |
| Poached eggs | 10 |
| Boiled eggs | 10 |

**Bespoke Free-range Eggs**

| | |
|---|---|
| Slow-cooked scrambled eggs | 12 |
| Three-egg omelette | 12 |
| Egg white omelette | 12 |

Available with the following fillings:

Smoked salmon
Honey-roasted ham
San Marzano tomatoes
Chestnut mushrooms
Red chilli
Bird's eye chilli
Curly kale
Baby spinach
24-month-aged Parmesan

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**Organic Scottish Porridge** 11
With toasted almonds, blueberries and Mānuka honey

**Our Bacon Sandwich** 12
Maple-glazed smoked sweetcure streaky bacon, chilli and tomato ketchup and fried free-range egg in a toasted English muffin

**Blueberry Buttermilk Pancakes** 12
Blueberry-infused buttermilk pancakes with maple syrup and blueberry compote

**Bubble Waffles** 12
Caramelised banana, honeycomb and maple syrup on our bubble waffle

**Our Seasonal Fruit Platter** 14
Exotic selection of seasonal fruit

**Acai Berry Bowl** 12
Açai berry bowl with figs, almonds, sesame seeds and vanilla beans

**Freshly Baked Pastries** 11
Beurre d'Isigny croissant, pain au chocolat and almond croissant served warm

**Breads** 5
Served toasted with salted Lescure butter:

White bloomer
Wholemeal bloomer
Ciabatta
Our focaccia
Gluten Free

**Cereals** 5
Muesli
Coco Pops
Bran Flakes
Special K

**Served with your choice of milk:**
Semi-skimmed milk
Skimmed milk
Soya milk
Almond milk
Oat milk

**Yoghurts**

| | |
|---|---|
| Strawberry yoghurt | 4 |
| Bircher muesli | 5 |
| Coconut yoghurt | 4 |
| Greek yoghurt | 4 |
| Natural plain yoghurt | 4 |

**Sides**

| | |
|---|---|
| Smoked sweetcure streaky bacon | 5 |
| Unsmoked back bacon | 5 |
| Cumberland sausages | 5 |
| Chicken sausages | 5 |
| Grilled mushrooms | 4 |
| Vine cherry tomatoes | 4 |
| Hash browns | 4 |
| Baked beans | 4 |

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## Juices

| | |
|---|---|
| Fresh orange | 5.75 |
| Fresh apple | 5.75 |
| Pink grapefruit | 5.75 |
| Coconut water | 5.75 |

## Coffees

| | |
|---|---|
| French press | 6 |
| Latte | 6 |
| Decaffeinated | 6 |
| Macchiato | 6 |
| Espresso | 6 |
| Mocha | 6 |
| Cappuccino | 6 |
| Double espresso | 6.5 |
| Rococo chocolate (award-winning organic drinking chocolate with a creamy finish) | 7 |

## Teas

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

## 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, Passoã 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

**Banana Blueberry** 10
Banana, blueberries, natural yoghurt, apple juice, agave and cinnamon

**Fresh Berry** 10
Strawberries, pineapple juice, coconut milk and vanilla

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# THE MAY FAIR BREAKFAST ON THE MOVE

Available from 5am to 11am

## BREAKFAST ON THE MOVE

Should you have an early departure, our breakfast on the move is the perfect option. Simply select how many breakfast bags you require and your chosen items from the selection below. Our In-Room Dining team will deliver to your room within 10 minutes of your requested time.

## BREAKFAST BAG 28

Includes a hot beverage, fresh juice, whole fruit, freshly baked pastry, signature bagel and a yoghurt pot. Please choose one from each of the selections below

### Freshly Baked Pastry Selection

- Butter croissant
- Pain au chocolat
- Almond croissant

### Fresh Fruit Selection

- Apple
- Orange
- Banana

### Signature Bagels

- Unsmoked back bacon, free-range egg and a cheese glaze
- Shichimi-spiced smoked salmon with wasabi mayonnaise
- Crushed avocado with chilli, lime and cilantro v

### Yoghurt Pots

- Signature granola and honey yoghurt
- Apricot Bonne Maman yoghurt
- Açaí berry with figs, almonds, sesame seeds and vanilla beans

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# 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 15

Orange and avocado salad with cayenne pepper dressing 11

Roasted vine tomato soup 12

### Our Mains

Chicken Milanese with rocket and Parmesan salad 22

Pecorino and truffle tortellini with Parmesan crème 22

Penne pasta with chilli and cherry tomato crème 16

### Dessert

Profiterole Bianco 10
Soft choux pastry with white chocolate and Amaretto vanilla cream

## TASTE OF INDIA

### To Start

Tandoori chicken tikka 18

Okra fries served with coriander chutney 12

Chilli cheese toast 10

### Our Mains

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

Butter chicken 28

Dal makhani 22

### Our Biryani

Our signature chicken dum biryani, served with raita 25

### Dessert

Malai kulfi 10
Traditional Indian ice cream with hints of caramel

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## TASTE OF SOUTH EAST ASIA

### To Start

Ginger & coriander spiced crab cakes with chilli lime sauce — 15

Chicken tom yum soup — 11

### Our Mains

Balinese grilled sea bream wrapped in banana leaf, served with kaffir lime rice and sambal matah — 22

Thai green curry with baby aubergine, bamboo shoot and tofu, served with kaffir lime rice — 20

### Dessert

Mango with passion fruit coulis, coconut and lime sorbet — 10

## TASTE OF ARABIA

### To Start

Lamb keema samosas — 12

Our signature hummus, served with warm pitta — 12

Spicy chargrilled lamb cutlets — 32

Mezze platter - hummus, keema samosas, tabbouleh and spicy chargrilled lamb cutlets (served individually) — 38

### Our Mains

Our Chicken Shawarma — 20
Marinated chicken, chilli-spiced chips, salad, garlic mayo and chilli sauce

Penne pasta with garlic chicken, baby spinach and Scotch-bonnet-infused creamy labneh sauce — 21

### Dessert

Seasonal exotic fruit platter with Medjool date ice cream — 12

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## OUR VEGAN KITCHEN

### Salads

| | |
|---|---|
| Orange and avocado salad with cayenne pepper dressing | 11 |
| Chickpea and avocado with pepita seeds, cucumber and chilli | 10 |

### Our Mains

| | |
|---|---|
| Margherita pizza with torn basil | 16 |
| Courgetti pasta with lemon and chilli | 15 |

### Dessert

| | |
|---|---|
| Mango with passion fruit coulis, coconut and lime sorbet | 9 |

## OUR STONE-BAKED PIZZAS

| | |
|---|---|
| Margherita pizza with torn basil | 18 |
| Smoked BBQ chicken pizza with coriander and chillies | 18 |
| Four-cheese pizza | 18 |
| My May Fair Pizza | 18 |

Please create from the following:

| | |
|---|---|
| Shaved 24-month-aged Parmesan | 2.5 |
| Burrata | 3 |
| Spicy 'nduja salami | 3 |
| San Marzano tomatoes | 2.5 |
| Chestnut mushrooms | 2.5 |
| Bird's eye chilli | 2.5 |

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## IN-ROOM DINING CLASSICS

| | |
|---|---|
| Dijon-marinated steak sandwich in charred sourdough bread with French fries | 25 |
| Corn-fed chicken club sandwich, spicy bacon mayonnaise and fried free-range egg, served with fries | 26 |
| Beer-battered fish and chips with tartar sauce, mushy peas and chargrilled lemon | 27 |
| Our British beef burger with Lancashire Bomb melted cheese, smoked streaky bacon and chilli mayo with French fries | 26 |
| 251g rib-eye steak served with baby vine tomatoes, tenderstem broccoli and peppercorn sauce | 36 |
| Classic Caesar salad<br>Baby gem lettuce with sourdough croutons and aged Parmesan | 16 |

Also perfect with:

| | |
|---|---|
| Grilled salmon | 5 |
| Lemon garlic prawns | 7 |
| Blackened Cajun chicken | 5 |

### Our Sides

| | |
|---|---|
| French fries | 7 |
| Field greens and tomato salad with spicy lemon dressing | 7 |
| Steamed garlic kale and tenderstem broccoli | 7 |

### Classic Desserts

| | |
|---|---|
| Sticky toffee pudding, caramelised Williams pear and butterscotch sauce | 9 |
| Warm Bramley apple crumble, served with Cornish clotted ice cream or vanilla custard | 10 |
| Baked white chocolate cheesecake with strawberry sorbet | 10 |
| **Our Cheese Board**<br>Monte Enebro, Camembert, Colston Bassett Stilton and Barber's Vintage Cheddar, served with pears, pickled walnuts and biscuit selection | 15 |

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## JUNIOR GUESTS

### Our Mains

| | |
|---|---|
| Mac & cheese with broccoli | 9 |
| Penne with tomato crème | 9 |
| Margherita pizza | 9 |
| Fish and chips | 10 |
| Grilled chicken with vegetables | 10 |

### Our Sides

| | |
|---|---|
| French fries | 4 |
| Sweet potato fries | 5 |

### Dessert

| | |
|---|---|
| Selection of ice creams | 7 |

### Beverages

The Mini Shakes

| | |
|---|---|
| Oreo cookies and cream | 10 |
| Strawberries and cream | 10 |
| Banana, fudge and salted caramel | 10 |

## AFTER HOURS AT THE MAY FAIR

Available from 11pm - 6am

### In-Room Dining Classics

| | |
|---|---|
| Corn-fed chicken club sandwich, spicy bacon, mayonnaise and fried free-range egg, served with fries | 26 |
| Beer-battered fish and chips with tartar sauce, mushy peas and chargrilled lemon | 27 |
| Our British beef burger with Lancashire Bomb melted cheese, smoked streaky bacon and chilli mayo with French fries | 26 |
| 251g rib-eye steak served with baby vine tomatoes, tenderstem broccoli and peppercorn sauce | 36 |
| Classic Caesar salad<br>Baby gem lettuce with sourdough croutons and aged Parmesan | 16 |

Also perfect with:

| | |
|---|---|
| Grilled salmon | 5 |
| Lemon garlic prawns | 7 |
| Blackened Cajun chicken | 5 |

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### Taste of the Mediterranean

Chicken Milanese with rocket and Parmesan salad — 22

### Taste of India

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

Butter chicken — 28

Dal makhani — 22

### Our Biryani

Our signature chicken dum biryani, served with raita — 25

### Taste of Arabia

Our Chicken Shawarma — 20
Marinated chicken, chilli-spiced chips, salad, garlic mayo and chilli sauce

Penne pasta with garlic chicken, baby spinach and Scotch-bonnet-infused creamy labneh sauce — 21

### Our Stone-Baked Pizzas

Margherita pizza with torn basil — 18

Smoked BBQ chicken pizza with coriander and chillies — 18

My May Fair Pizza — 18

Please create from the following:

Shaved 24-month-aged Parmesan — 2.5

Burrata — 3

Spicy 'nduja salami — 3

San Marzano tomatoes — 2.5

Chestnut mushrooms — 2.5

Bird's eye chilli — 2.5

### Our Sides

French fries — 7

Field greens and tomato salad with spicy lemon dressing — 7

Steamed garlic kale and tenderstem broccoli — 7

### Desserts

Baked white chocolate cheesecake with strawberry sorbet — 10

Seasonal exotic fruit platter with Medjool date ice cream — 12

Profiterole Bianco — 10
Soft choux pastry with white chocolate and Amaretto vanilla cream

Our Cheese Board — 15
Monte Enebro, Camembert, Colston Bassett Stilton and Barber's Vintage Cheddar, served with pears, pickled walnuts and biscuit selection

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# WELCOME TO OUR BEVERAGE SELECTION

| CHAMPAGNE | Glass 125ml |
|---|---|
| Moët & Chandon Brut Impérial NV | 19 |
| Billecart-Salmon Brut Rosé NV | 24 |
| **ENGLISH SPARKLING WINE** | |
| Gusbourne Blanc de Blancs | 17 |

| WINE<br>Also available in 125ml measures | Glass 175ml | Carafe 500ml |
|---|---|---|
| **White** | | |
| Élevé (Marsanne-Viognier)<br>Roussillon, France 2024 | 12 | 32 |
| Vermentino 'Timo' (Vermentino)<br>San Marzano, Italy 2024 | 14 | 37 |
| Left Field, Te Awa<br>(Sauvignon Blanc)<br>Nelson, New Zealand 2024 | 16 | 43 |
| Gavi di Gavi 'Toledana' (Cortese)<br>Domini Villa Lanata, Piemonte,<br>Italy 2023/24 | 18 | 48 |
| Chablis, La Chablisienne<br>La Sereine (Chardonnay)<br>Burgundy, France 2019 | 20 | 54 |
| Sancerre, Les Collinettes,<br>Joseph Mellot (Sauvignon Blanc)<br>Loire Valley, France 2024 | 22 | 60 |

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| WINE<br>Also available in 125ml measures | Glass<br>175ml | Carafe<br>500ml |
|---|---|---|
| **Red** | | |
| Élevé (Carignan), Roussillon<br>France 2024 | 12 | 32 |
| Gran Volante Old Vine<br>(Garnacha) Aragon<br>Spain 2020/21 | 14 | 37 |
| Luis Felipe Edwards Gran Reserva<br>(Merlot) Colchagua Valley<br>Chile 2022/23 | 16 | 43 |
| Terrazas Selection (Malbec)<br>Uco Valley, Mendoza<br>Argentina 2024 | 18 | 48 |
| Bourgogne Pinot Noir,<br>Sylvain Debord (Pinot Noir)<br>Côte de Beaune, Burgundy<br>France 2022/23 | 20 | 54 |
| `Closerie de Vaudieu'<br>Châteauneuf-du-Pape<br>Château de Vaudieu<br>Southern Rhône, France 2023 | 22 | 60 |

| | Glass<br>175ml | Carafe<br>500ml |
|---|---|---|
| **Rosé** | | |
| Viña Echeverría Rosé<br>(Cabernet Franc)<br>Valle de Curicó Chile 2023 | 13 | 34 |
| Whispering Angel Rosé<br>Château d'Esclans<br>Côtes de Provence<br>France 2024 | 18 | 48 |

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## CHAMPAGNE

| | Bottle |
|---|---|
| **Brut** | |
| Moët & Chandon Brut Impérial NV | 100 |
| Veuve Clicquot Yellow Label Brut NV | 105 |
| Bollinger Special Cuvée Brut NV | 125 |
| Ruinart Blanc de Blancs NV | 175 |
| **Rosé** | |
| Moët & Chandon Rosé Impérial NV | 110 |
| Billecart-Salmon Brut Rosé NV | 128 |
| Laurent-Perrier Cuvée Rosé Brut NV | 160 |
| Dom Pérignon Brut Rosé Vintage 2008 | 600 |
| **Prestige Cuvée** | |
| Dom Pérignon Brut Vintage 2017 | 395 |
| Louis Roederer Cristal 2014 | 600 |

## SPARKLING WINE

| | |
|---|---|
| Fantinel Prosecco Brut Veneto, Italy NV | 60 |
| Gusbourne Blanc de Blancs | 90 |
| Nyetimber Classic Cuvée Brut NV | 95 |

## WINE

| | Bottle |
|---|---|
| **White** | |
| Élevé (Marsanne-Viognier) Roussillon, France 2024 | 48 |
| IGP Côtes de Gascogne (Colombard, Gros Manseng, Ugni Blanc) Duffour Père et Fils Côtes de Gascogne France 2023/24 | 50 |
| Fantinel 'Borgo Tesis' (Pinot Grigio) Grave del Fruili, Italy 2024 | 52 |
| Vermentino 'Timo' (Vermentino) San Marzano, Italy 2024 | 56 |
| Left Field, Te Awa (Sauvignon Blanc) Nelson, New Zealand 2024 | 65 |
| Gavi di Gavi 'Toledana' (Cortese) Domini Villa Lanata, Piemonte, Italy 2023 | 72 |
| De Loach, Russian River Valley (Chardonnay) California, USA 2022/23 | 78 |
| Chablis, La Chablisienne La Sereine (Chardonnay) Burgundy France 2019 | 81 |
| Sancerre, Les Collinettes Joseph Mellot (Sauvignon Blanc) Loire Valley, France 2024 | 90 |
| Chablis 1er Cru `Vaucoupin' Domaine (Chardonnay) Corinne Perchaud Burgundy, France 2022 | 100 |
| Pouilly-Fuissé, Vieilles Vignes Domaine Corsin (Chardonnay) Mâconnais France 2021/22 | 105 |
| Sancerre 'La Grande Châtelaine' (Sauvignon Blanc) Joseph Mellot Loire Valley, France 2020 | 110 |

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| WINE | Bottle |
|---|---|
| **Red** | |
| Élevé (Carignan), Roussillon, France 2024 | 48 |
| Gran Volante Old Vine (Garnacha) Aragon, Spain 2020 | 52 |
| Touraine Gamay (Gamay) Domaine Joël Delaunay, Touraine Loire, France 2024 | 56 |
| Vivanco Rioja Crianza (Tempranillo, Garnacha) Rioja Spain 2022 | 60 |
| Yering Station, Village (Pinot Noir) Victoria, Australia 2023/24 | 62 |
| Luis Felipe Edwards Gran Reserva (Merlot), Colchagua Valley, Chile 2023 | 65 |
| Barbera d'Alba, Enrico Serafino (Barbera), Piemonte, Italy 2020 | 66 |
| Terrazas Selection (Malbec) Uco Valley, Mendoza, Argentina 2024 | 72 |
| Selvapiana, Chianti Rufina (Canaiolo, Sangiovese) Tuscany Italy 2023 | 76 |
| Bourgogne Pinot Noir, Sylvain Debord (Pinot Noir) Côte de Beaune, Burgundy France 2022/23 | 81 |
| `Closerie de Vaudieu' Châteauneuf-du-Pape, Southern Rhône, France 2023 | 90 |
| Amarone della Valpolicella Classico Riserva 'Le Origini' Bolla (Corvina, Molinara, Rondinella) Veneto, Italy 2016/18 | 130 |
| Chimney Rock (Cabernet Sauvignon) Stags Leap, Napa Valley, California USA 2022/23 | 225 |

| | Bottle |
|---|---|
| **Rosé** | |
| Viña Echeverría Rosé (Cabernet Franc), Valle de Curicó, Chile 2024 | 52 |
| Whispering Angel Rosé (Grenache, Vermentino, Cinsault) Château d'Esclans, Côtes de Provence France 2025 | 72 |
| **Dessert Wine** | |
| Château Grand-Jauga 37.5cl Sauternes, France 2022 | 35 |

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## SPIRITS

Also available in 25ml measures

| | 50ml |
|---|---|
| **Vodka** | |
| Belvedere | 12 |
| Ketel One | 13 |
| Ciroc | 14 |
| Grey Goose | 14 |
| **Gin** | |
| Bombay Sapphire | 12 |
| Hendrick's | 14 |
| Tanqueray 10 | 16 |
| Monkey 47 | 17 |
| **Rum** | |
| Bacardi Carta Blanca | 12 |
| Havana 7 year | 14 |
| Diplomático Exclusiva | 15 |
| El Dorado 15 year | 17 |

| | 50ml |
|---|---|
| **Japanese Whisky** | |
| Hakushu Distiller's Reserve | 20 |
| Yamazaki Distiller's Reserve | 22 |
| Hibiki Harmony | 24 |
| **Scotch Whisky** | |
| **Single Malt** | |
| Glenmorangie 12 year | 13 |
| Glenlivet Founder's Reserve | 14 |
| Dalwhinnie 15 year | 15 |
| Lagavulin 16 year | 21 |
| Glenfiddich Ancient Reserve 18 year | 24 |
| **Blended** | |
| Monkey Shoulder | 12 |
| Chivas Regal 12 year | 13 |
| Johnnie Walker Gold label | 16 |
| Johnnie Walker Blue label | 50 |
| **Irish Whiskey** | |
| Jameson | 12 |

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| SPIRITS<br>Also available in 25ml measures | 50ml |
|---|---|
| **American Whiskey** | |
| Maker's Mark | 12 |
| Jack Daniel's Single Barrel | 16 |
| **Tequila** | |
| Olmeca Altos Reposado | 12 |
| Patron Anejo | 20 |
| Don Julio 1942 Anejo | 44 |
| **Cognac** | |
| Hennessy VS | 13 |
| Rémy Martin XO | 32 |
| Hennessy XO | 36 |
| **Liqueurs/ Digestifs** | |
| Kahlúa | 8 |
| Tia Maria | 8 |
| Sambuca | 8 |
| Disaronno Amaretto | 10 |
| Frangelico | 10 |

| BEER | Bottle |
|---|---|
| Peroni | 7.5 |
| Noam Lager | 8.5 |

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## BOTTLED WATER 6

Nordaq still water

Nordaq sparkling water

## JUICES 5.75

Fresh orange

Fresh apple

Fresh grapefruit

Cranberry

Tomato

## SPARKLING 5.75

Fever-Tree

Lemonade

Tonic

Naturally light tonic

Soda

Ginger ale

Ginger beer

Mediterranean tonic

Coke

Diet Coke

Zero Coke

## COFFEES

| | |
|---|---|
| Americano | 6 |
| Latte | 6 |
| Decaffeinated | 6 |
| Macchiato | 6 |
| Espresso | 6 |
| Mocha | 6 |
| Cappuccino | 6 |
| Double espresso | 6.5 |
| Rococo chocolate (award-winning organic drinking chocolate with a creamy finish) | 7 |

## TEAS

| | |
|---|---|
| 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**

Shakes

| | |
|---|---|
| Oreo cookies and cream | 10 |
| Strawberries and cream | 10 |
| Banana, fudge and salted caramel | 10 |

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