

WEEKEND BRUNCH

Mayfair Mary 13
Absolute Elyx Vodka, tomato juice, Hush Bloody Mary mix

White Peach Bellini 12
Fresh white peach puree, Prosecco Valdobbiadene

The Full Mayfair
Clarence Court eggs, grilled cumberland sausage, sautéed mushrooms, roast streaky bacon, plum tomato 15

Banoffee Pancakes
caramelised bananas, caramel sauce, whipped cream 9

H. Forman & Son Smoked Salmon,
Scrambled Eggs Sourdough toast 15

Avocado fried egg & chorizo brioche roll 9

Egg any style on toast 9

BENEDICTS

Toasted muffin, Clarence Court egg, Hollandaise sauce and your choice of:

Classic with roast ham 14

Avocado 12

Florentine with wilted spinach 12

Hemingway with H. Forman & Son
smoked salmon 14

SIDES

Aspen Fries *Parmesan, black truffle* 8

Rosemary and Confit Garlic Hand Cut Chips 6

Roasted Roots *Manuka honey, toasted pumpkin seeds* 6

Sautéed Green Beans *Lemon Oil* 6

Creamed Spinach, *Hollandaise, nutmeg* 6

Green Leaf Salad *mixed herbs, house vinaigrette* 5

STARTERS

Gnocchi *smoked paprika brown butter, roasted pecans* 9

Celeriac Arancini *pickled red onion, roasted celeriac, truffle mayo* 10

Spiced Artichoke Fritters *smoked garlic and lemon mayonnaise* 11

Sautéed Wild Mushrooms *three cornered garlic and herb butter, brioche toast* 12

Torched Salmon Sashimi *avocado cream, wasabi, soy and lime dressing* 15

Plancha Tiger Prawns *chilli dressing, burnt lime* 14

Tuna Tartare *ponzu & avocado* 16

Pan-Fried Scallops *cauliflower puree, hazelnut crumble* 17

Dressed Dorset Crab & Lobster Salad 18

Carpaccio of Beef “Harry’s Bar” Style *horseradish mayonnaise* 17

SANDWICHES

All served with Aspen fries and a lemon, pine-nut and courgette slaw

Lemon Butter Lobster Roll 25

Pressed Roast Chicken *avocado and tarragon mayo* 20

Izakaya Fish Sandwich *lemon sole goujons, pickled radishes, sriracha and kewpie mayo* 20

MAINS

Spicy Sausage Malfaldini *toasted breadcrumbs* 18

Pumpkin & Chestnut Tortelloni *pumpkin puree, brown butter & chestnuts* 16

Aubergine Schnitzel *fried egg, shaved black truffle* 16

Mayfair Carbonara Spaghetti *Parmesan, crisp Jamon Iberico, summer truffle shavings* 18

Grilled Tiger Prawn Venetian Curry Risotto *crispy shallots* 22

Duck Confit Shepherd’s Pie 22

Slow Roast Pork Belly *celeriac puree, quince chutney, crackling* 24

Fillet of Seabass Spinach *saffron and clam sauce* 28

Lobster Taglierini *tomato, chilli & garlic* 29

Miso Marinated Black Cod *yuzu mayonnaise, fennel, salsify tempura* 39

Keralan Butternut Squash and Spinach Curry *toasted almonds, coconut rice* 16

Flat Iron Chicken *tarragon gremolata, caramelised garlic* 18

The Hush Hamburger *classic or with La Fromagerie truffle Brie* 16/20

Grilled Whole Lobster *three cornered garlic & herb butter, fried zucchini* 42

10oz Rib-Eye Steak *rosemary & confit garlic, hand cut chips* 34

AFTERNOON TEA 2-4.30PM

All served with a choice of Hush bespoke loose-leaf tea

Minimum 2 people; price per person

Available Sunday to Friday

Mayfair Tea 45

Glass of Canard-Duchêne Cuvée Léonie

Hush gin and tonic oak smoked salmon and
cream cheese on German rye,

Smoked ham with onion jam and watercress on tortano sourdough,

Manchego and quince jelly on soft white,

Corn-fed chicken and tarragon mayonnaise on tortano sourdough.

Warm scones with clotted cream and jams (Wendy Brandon
gooseberry, blackberry and rhubarb)

Selection of mini basque cheese cake, mini mousse don,
strawberry mont blanc, chocolate brownie

DESSERTS

Ice Cream or Sorbet 7

Seasonal flavours are available, just ask

Hush Mars Bar Cheesecake *praline ice cream* 8

Whisky and Brown Butter Brioche Pudding 8

SAKURADO
LONDON

All 9

Red Velvet Short Cake

Chocolate Mousse slice

Sea Salted Caramel Cake

Sakurado signature Mille Crepe Cakes:

Passion Fruit · Tiramisu