



May Fair
Kitchen

El Dolce Semplice

Welcome to 'El Dolce Semplice' at the May Fair Kitchen

El Dolce Semplice £35

With Moët & Chandon Brut Impérial NV £45

Trio of bruschetta
Cherry tomato, king crab with avocado and chilli, spinach and soft cheese

Pan con tomate

Amaretto scone

Sicilian lemon scone

Our orange and nectarine preserve
& vanilla mascarpone

Flourless chocolate and orange cake

Fresh fruit tartlet

Churros with chocolate sauce

Tiramisu

White peach and oregano panna cotta

Coffee Selection

The May Fair Kitchen uses Colombia Andino, a full-bodied Caffè Crema with aromatic flavours

Filter coffee	Latte
De-cafeinated	Macchiato
Espresso	Mocha
Double espresso	Cappuccino

Rococo chocolate

Award winning organic drinking chocolate with a creamy finish

Loose Leaf Tea Selection

English breakfast	Jasmine
Earl grey	Fresh mint & lemon
Green sencha	Rosehip & hibiscus

Our Drink Recommendations

Cocktails

14

The Amalfi

Lemon, limoncello, honey syrup, mint,
topped with prosecco

Our Sangria

Baigorri Rioja Blanco or Baigorri Rosado,
Rin Quin Quin, lychee, elderflower and lemon

Campi di Viola

Lavender, elderflower, lemon topped with prosecco

Champagne

150ml

Btl

Brut

Moët & Chandon Brut Impérial NV	14	65
Pol Roger White Foil Brut NV	18	85
Ruinart Blanc de Blancs, NV		120
Dom Pérignon Brut Vintage 2006		240

Rose

Moët & Chandon Rosé Impérial NV	18	85
Billecart-Salmon Brut Rosé NV	20	105
Laurent-Perrier Cuvée Rosé Brut NV		110
Dom Pérignon Brut Rosé		475