

THE FOOTMAN

MAYFAIR

UPSTAIRS AT THE FOOTMAN

- Sipsmith Negroni, Sipsmith gin, Campari, sweet vermouth 12
Patron Paloma, Patron reposado tequila, pink grapefruit soda, lime juice 10.50

FOR THE TABLE

- Gordal olives 6
Warm sourdough, salted butter 6

STARTERS

- Endive & English stilton salad, beetroot, pear, walnut (v) 11
Ham hock terrine, spiced apricot chutney, seeded cracker 14
Burrata, smoked aubergine, heirloom tomatoes, balsamic (v) 15
Red onion and thyme tart, hazelnut crumb, sherry vinegar reduction (vg) 12
Pan seared diver scallops, minted pea puree, crispy pancetta 17

MAINS

- Cider battered cod, minted peas, tartare sauce, triple cooked chips, curry sauce 23
12oz British ribeye, triple cooked chips, green peppercorn sauce, watercress 43
Pan fried cod supreme, chorizo and butterbean cassoulet 29
Rosemary and garlic pork chop, pulled pork rosti, cider jus, crackling 30
Rolled aubergine, roast cauliflower, quinoa & spelt, tahini lemon dressing (vg) 20
Oven roasted whole lemon sole, capers, samphire, spring greens, parsley dressing 28
Lamb rump, carrot, black garlic, goats curd, curly kale, gem lettuce, jus 32

SIDES

- Triple cooked chips 6 Minted new potatoes 6
Tenderstem broccoli, chili, lemon 6 Green beans, crispy shallots 6

Please inform a member of the team for advice on allergens.

Adults require around 2000 kcal per day.

Scan the QR for allergen and kcal info, or ask a member of the team for a calorie menu

A discretionary 12.5% service charge will be added to your bill.

All service charges & tips are paid directly to the team.

