

# MAJESTIC

— AT MAYFAIR —

## ENTREE

OLIVES AND PICKLES <small>GF, DF, V, VGN</small>	16	CALAMARI <small>GF</small>	24
<i>Marinated pickles, olives</i>		<i>Togarashi aioli, grilled lemon</i>	
BRUSCHETTA <small>V, *VGN</small>	19	FRIED CHICKEN <small>GF</small>	20
<i>Toasted focaccia, buffalo mozzarella, marinated tomato</i>		<i>Chipotle maple garlic butter, crispy shallots</i>	
ROASTED CAULIFLOWER <small>GF, *DF, V, *VGN</small>	19	HAND CUT FRIES <small>GF, *DF, V</small>	15
<i>Romesco, za'atar, pomegranate seeds, molasses</i>		<i>Served with mustard relish aioli and house made ketchup</i>	
PITA BREAD BABA GANOUSH <small>DF, V</small>	18		
<i>Za'atar, pita bread, baba ganoush</i>			

## MAIN available from 5pm

LAMB RUMP <small>GF, *DF</small>	45	CAULIFLOWER CHEESE TAGLIATELLE <small>V</small>	31
<i>Sumac pumpkin puree, grilled seasonal vegetables, jus</i>		<i>Roasted cauliflower purée, pecorino pangrattato, cracked pepper</i>	
PERUVIAN CHICKEN <small>GF, *DF</small>	38	THE STEAK <small>GF, *DF</small>	49
<i>Seasonal vegetables, potato croquettes, aji verde</i>		<i>300g ribeye, herb butter, charred vegetables, triple cooked potatoes, jus</i>	
KEBAB SKEWERS		<i>Add a side of hand-cut fries to any main</i>	8
<i>Spiced lamb mince, tzatziki, garden salad</i> <small>GF, *DF</small>	32	COMPLIMENTS TO THE CHEF	10
<i>Seasonal vegetables, grilled halloumi, tzatziki, garden salad</i> <small>GF, V</small>	30	<i>Show some love by giving a nod to the team</i>	

## DESSERT

STICKY DATE PUDDING	18	AFFOGATO	6
<i>Warm, house-baked with spiced rum cream</i>		<i>Vanilla ice cream and rich espresso</i>	
SIGNATURE GELATO DUO <small>GF, V</small>	16	<i>Make it boozy with a splash of your favourite liqueur</i>	+11
<i>A refreshing pairing of zesty lemon and tropical mango.</i>			

DIETARY:    V Vegetarian    VGN Vegan    GF Gluten-free    DF Dairy-free    \*Can be made to a dietary requirement on request