



À la carte

First course

*Whole Native lobster tail/20g caviar/brassicas/yuzu & lobster sauce
(£25 supplement)*

Roasted scallop/bacon jam/celeriac/apple/hazelnuts

Chicken leg/confit egg yolk/sourdough cracker/fennel seed

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Main course

Roasted brill/cuttlefish/potato dashi/mint

Herdwick lamb/BBQ onions/ricotta/garlic crisps

Roasted beef rump cap/braised short rib/morels/baby leeks

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Cheese selection

(£10 supplement instead of dessert or £15 as an extra course)

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Dessert

Baked apple terrine/Artic thyme mousse/thyme & honey ice cream

Dark chocolate marquise/Yorkshire rhubarb/rose jelly/doughnut

Prune & custard tart/rum & prune ice cream

£70 for 3 courses

Available at lunch Tuesday to Friday & dinner Tuesday to Thursday

Please note that Alyn Williams is no longer involved with The Westbury Mayfair or Alyn Williams at the Westbury. Chef Charles Tayler continues to be Head Chef in the culinary team.

Some of our dishes contain allergens.

If you have any dietary requirements, please speak to a member of our team.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill

The Westbury Mayfair, 37 Conduit Street, London W1S 2YF