



Saturday lunch menu

Poached salmon/watercress/horseradish/pickled red onion

Colchester crab/bisque/tapioca/cauliflower

Beetroot/ricotta/pecans/apple

Pork cheek/leek terrine/cider apples/pommes mousseline

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Skate/girolles/salsify/lemon beurre blanc

Poached halibut/coco beans/Alsace bacon/truffle

Norfolk chicken breast/crispy leg/artichoke barigoule

Beef sirloin/short rib/celeriac/maitake/bone marrow

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White chocolate mousse/hibiscus/yeast ice cream

Maple & cream cheese parfait/Earl Grey ice cream/doughnut

Salt caramel tart/baked apple ice cream

Selection of Cheese

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

£45 for 3 courses

Please note this is a sample menu & it changes weekly

Available at lunch on Saturdays

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