



Set lunch menu

*Snacks to start
(£8 supplement)*

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Poached salmon/watercress/horseradish/pickled red onion

Braised pork cheek/celeriac/ornamental kale/apple

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Cornish cod/roasted cauliflower/caviar & dill sauce

Chicken breast/January King cabbage/black garlic/hazelnuts

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Rhubarb & custard tartlet

Yoghurt parfait/feuilletine/sultanas/cobnuts/hibiscus sorbet

Selection of cheese

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

Coffee & petits fours £6.00

£35 for 3 courses

With our sommelier's choice of 3 matching wines £70

With our sommelier's choice of 2 matching wines £60

Please note this is a sample menu & it changes weekly

Available at lunch Tuesday to Friday

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