

Little House Mayfair

Menus

Breakfast available Monday to Friday, 7.30am to 12pm, Saturday 9am to 12pm and Sunday 10am to 12pm

If you prefer a light breakfast or like to start the day with something cooked, our menu has options for everyone. Plus, check out the dishes specifically created for each House.

All day available Monday to Friday, 12pm to 11pm and Saturday, 5pm to 11pm

Taking inspiration from Southern Mediterranean food, the menu features House dishes along with member favourites.

Late night available Monday to Wednesday, 11pm to 12am and Thursday to Saturday 11pm to 1am

Our menu offers a range of dishes, whether it's dinner after dark or just a late-night snack.

Saturday brunch available every Saturday, 12pm-5pm

Start your weekend with a Saturday brunch, featuring classics and House dishes paired with a cocktail or wine.

Sunday roast available every Sunday, 12pm-5pm

Spend your Sunday enjoying a traditional roast, including meat and plant-based options. Plus, a range of our House Classics.

Desserts available Monday to Wednesday, 12pm to 12am and Thursday to Saturday 12pm to 1am

Complete your dining experience with a sweet treat or something savoury, including classics with a House twist.

Kids available daily, 12pm-xxpm

We have a variety of smaller plates for your little ones, featuring all their favourites.

Little House Mayfair sample all day menu

Smalls

- Maldon oysters, shallots dressing (80 calories)
- Red pepper dip, crudites (plant based) (442 calories)
- Monkfish and prawn croquettes, tartar sauce (282 calories)
- Nduja scotch egg, aioli (536 calories)
- Padron peppers (plant based) (228 calories)

Starters

- Sea bass, crudo chilli, samphire (96 calories)
- Stracciatella, rocket pesto, pane carasau (vegetarian) (116 calories)
- Chicken and vegetable broth (200 calories)
- Steak tartare sourdough, dijonaise (439 calories)
- Scallops, celeriac, green apple (144 calories)

Salads and sandwiches Add avocado, chicken, salmon, burrata

- Tuna Nicoise, black olives, egg, green beans, lemon dressing (728 calories)
- Avocado, butter lettuce, sherry vinaigrette (plant based) (258 calories)
- LH Burger, truffle, onion, cheddar, lettuce, pickles, tomato, fries (1235 calories)
- Smash Neat burger, stack sauce, cheese, onions, sweet potato fries (plant based) (1085 calories)

Mains

- Hispi cabbage, chickpeas, quinoa, lemon dressing (plant based) (184 calories)
- Salmon, green sauce, house side
- Veal milanese, sage (1350 calories)
- Tortelloni, girolles, black truffle, ricotta (vegetarian) (843 calories)
- Dover sole, sauce vierge (959 calories)
- Ribeye on the bone, fries, bearnaise (1399 calories)
- King prawn linguine, shellfish sauce (x calories)
- Brick chicken, confit garlic, house side
- Lamb chops, labneh (991 calories)
- Halibut, leeks, beurre blanc (864 calories)
- Sirloin on the bone, bearnaise, bone marrow, gravy for two (1544 calories)

Sides

- Green leaves (plant based) (117 calories)
- Green beans (vegetarian) (117 calories)
- Fries (vegetarian) (603 calories)
- Mashed potatoes (vegetarian) (218 calories)
- Mac and cheese (568 calories)

Lunch combo (available between 12pm to 3pm, Monday to Friday)

Choose any two: Soup, salad, pizzetta

Sample wine list

Sparkling and Champagne

Prosecco Treviso, DOC, Luna Argenta, Brut, NV (available by glass)
Thienot, Brut, NV (available by glass)
Thienot Rose, Brut, NV
Moët and Chandon, Brut, Imperial, NV (available by glass)
Moët and Chandon Rose, Brut, Imperial, NV (available by glass)
Ruinart, Brut NV (available by glass)
Louis Roederer, Collection 243, Brut NV
Ruinart, Blanc de Blancs, Brut NV
Dom Pérignon, Brut

White

Maison Vincent Languedoc, France (available by carafe and glass)
Pinot Grigio Delle Dolomiti, Veneto, Italy (available by carafe and glass)
Gavi di Gavi 'La Meirana', Piemonte, Italy (available by carafe and glass)
Gruner Veltliner 'Lois' Loimer, Austria
Riesling 'Watte Brae' Langmeil, Eden Valley, Australia
Chablis 'La Boissonneuse' Brocard, Burgundy, France
Soave 'La Rocca' Pieropan, Veneto, Italy
Picpoul De Pinet Luvignac, Languedoc, France
Viognier Iles Blanches, Rhône Valley, France (available by carafe and glass)
Sauvignon Blanc Ragotiere, Loire, France
Macon-Villages Perraud, Burgundy, France
Albarino Rias Baixas, Gallegas Galicia, Spain
Sauvignon Blanc Tinpot, Marlborough, New Zealand
Cervaro Della Sala, Umbria, Italy
Grillo Feudo Arancio, Sicily, Italy
Chardonnay Cycles Gladiator, California (available by carafe and glass)
Sancerre La Croix du Roy, Crochet, Loire, France
Meursault 'Vieilles Vignes', Lafouge, Burgundy, France
Chassagne Montrachet 'Les Masures', Gagnard, France
Corton Charlemagne Grand Cru, Burgundy, France

Red

Maison Vincent Languedoc, France (available by carafe and glass)
Pinot Noir Reserva Morande, Casa Blanca
Nero d'Avola Feudo Arancio, Sicily
Douro 'Papa Figos', Ferreira, Portugal
Fleurie 'Poncie', Beaujolais, France
Bourgogne Pinot Noir Cotes de Beaune, France (available by carafe and glass)
Montepulciano d'Abruzzo, Itinera, Italy (available by carafe and glass)
Chateau Terrefort Merlot, Bordeaux, France (available by carafe and glass)
Shiraz Dandelion, 'Lionheart of the Barossa', Australia
Rioja Reserva Seniorio de Cuzcurrita, Spain (available by carafe and glass)
Chianti Classico Riserva, Antinori, Tuscany, Italy
Chateau Boutisse Grand Cru, St Emilion, France
Barolo La Morra, Giovanni Corino, Piemonte, Italy
Ventoux Syrah Perrin, Southern Rhone, France
Malbec Perdriel, Mendoza, Argentina (available by carafe and glass)
Chateau du Breuil Haut-Medoc, Bordeaux, France
Chateauneuf-du-Pape Beaugard, Rhône, France
Lytton Spring Ridge Santa Cruz, California
Tignanello Tuscany, Italy

Rose

Maison Vincent, Languedoc, France (available by carafe and glass)
Lady A, Provence IGP, France (available by carafe and glass)
Domaine de Valdition, 'Vallon des Anges', Aix en Provence, France (available by carafe and glass)
Rock Angel, Provence, France
Chateau d'Esclans, Provence, France