

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 Thursday and Friday from 11pm to 12pm and Saturday from 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, restaurant menu

Smalls

Maldon oysters, shallots dressing (20 calories)

Zucchini fritti (vegetarian) (135 calories)

Wye Valley asparagus, hollandaise (vegetarian) (292 calories)

Brixham crab, sourdough, chilli (218 calories)

Broad bean and basil dip, crudites (plant based) (275 calories)

Starters

Sea bass crudo, orange, lemon dressing (166 calories)

Green ribollita soup (plant based) (127 calories)

Stracciatella, tapenade, pane carasau (vegetarian) (361 calories)

Bellota ham, Iberiko, tomatoes, basil (520 calories)

Beef carpaccio, salmoriglio, Venetian dressing (355 calories)

Red prawn saganaki, feta, ouzo (164 calories)

Sandwiches

House burger, truffle, onion, cheddar, pickles, tomato, fries (1230 calories)

Plant burger, stack sauce, onions, sweet potato fries (plant based) (1080 calories)

Salads

Greek, feta, cucumber, tomato, green peppers (vegetarian or plant based) (558 calories)

Tuna Nicoise, black olives, egg, green beans, lemon dressing (247 calories)

Avocado, butter lettuce, sherry vinaigrette (plant based) (258 calories)

Mains

Risotto primavera, pecorino, mint (vegetarian) (600 calories)

Chalk stream trout, spinach, peas, aioli (478 calories)

Veal Milanese, sage (1350 calories)

Sea bream, fennel, olives and capers (501 calories)

Lamb chops, artichokes, basil (1182 calories)

Ravioli, red peppers, burrella (plant based) (235 calories)

Lobster spaghetti, shellfish sauce (984 calories)

Ribeye on the bone, fries, bearnaise (1815 calories)

Spatchcock poussin, heritage tomatoes, salsa verde (963 calories)

Dover Sole, sauce vierge (959 calories)

Sides

Green leaves (plant based) (34 calories)

Broccoli (plant based) (153 calories)

Spring greens (plant based) (85 calories)

Fries (vegetarian) (603 calories)

Jersey Royals (314 calories)

Mac and cheese (342 calories)

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
Laurent-Perrier 'La Cuvee' Brut NV (available by glass)
Laurent-Perrier Cuvee Rose, Brut NV (available by glass)
Laurent-Perrier 'Heritage' Brut NV
Ruinart, Brut NV (available by glass)
Ruinart, Blanc de Blancs, Brut NV
Dom Perignon, 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
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 Senorio 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