

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

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)
Padron peppers, sea salt (plant based) (314 calories)
Calamari fritti, picante aioli (407 calories)
Raw vegetables & white bean dip, veduya, pine nuts (plant based) (561 calories)
Zucchini fritters, lemon mayonnaise (vegetarian) (473 calories)

Starters

Burrata caponata, aged balsamic, pane carasau (vegetarian) (428 calories)
Bellota ham winter tomatoes (177 calories)
Beef carpaccio salmoriglio, Venetian dressing (355 calories)
Green vegetable soup salsa verde (plant based) (241 calories)
Tuna crudo blood orange, citrus dressing (216 calories)

Salads and sandwiches

Superfood rice bowl kale, sauerkraut, avocado, pumpkin seed aioli (plant based) (740 calories)
Tuna Nicoise olives, egg, green beans, lemon dressing (294 calories)
Little gem caesar parmesan, herb croutons (plant based) (405 calories)
Soho smash burger cheddar, iceberg, tomato, pickles, fries (1464 calories)
Simplicity burger tomato, pickles, burger sauce, onion, fries (plant based) (1130 calories)

Mains

Risotto jerusalem artichoke, sherry vinegar (plant based) (614 calories)
Scottish sea trout spinach, aioli (505 calories)
Veal Milanese sage (1350 calories)
Ravioli pumpkin, ricotta, crispy sage (vegetarian) (235 calories)
Lobster spaghetti shellfish bisque (984 calories)
Lamb shank orzo giouvetsi, salsa verde (1022 calories)
Dry aged fillet (900 kcal) or Ribeye bearnaise, fries (1650 calories)
Brick chicken monks beards, cherry tomatoes (647 calories)
Dover sole sauce vierge (959 calories)

Sides

Green leaves (plant based) (117 calories)
Tenderstem broccoli (plant based) (96 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, sandwich

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
Moet and Chandon, Brut, Imperial, NV (available by glass)
Moet 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 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
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', Ferreirinha, 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 Beaurenard, 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