

Little House Mayfair, Sample Club Menu

Smalls

Maldon oysters shallot dressing (6 or 12)
Padron peppers sea salt (plant-based)
Calamari fritti picante aioli
Raw vegetables & white bean dip veduya, pine nuts (plant-based)
Zucchini fritters lemon mayonnaise (vegetarian)

Starters

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

Salads

Add avocado, chicken, trout, or burrata
Superfood rice bowl kale, sauerkraut, avocado, pumpkin seed aioli (plant-based)
Tuna Nicoise olives, egg, green beans, lemon dressing
Little gem caesar parmesan, herb croutons

Sandwiches

Soho smash burger cheddar, iceberg, tomato, pickles, fries (option to add bacon)
Vegan Symplicity burger tomato, pickles, burger sauce, onion, fries (plant-based)

Mains

Risotto jerusalem artichoke, sherry vinegar (plant-based)
Scottish sea trout spinach, aioli
Veal Milanese sage
Ravioli pumpkin, ricotta, crispy sage (vegetarian)
Lobster spaghetti shellfish bisque
Lamb shank orzo giouvetsi, salsa verde
Dry aged fillet or Ribeye bearnaise, fries
Brick chicken monks beard, cherry tomatoes
Dover sole sauce vierge

Sides

Butter lettuce (plant-based)
Tenderstem broccoli (plant-based)
Fries (vegetarian)
Sweet potato fries (vegetarian)
Mashed potato (vegetarian)
Mac & cheese
Spinach (plant-based)

Desserts

Half baked cookie honeycomb, clotted cream ice cream (vegetarian)
Fried cherry pie salted caramel ice cream (plant-based)
Seasonal fruit & sorbet (plant-based)
Sticky toffee pudding vanilla ice cream (vegetarian)
Flourless chocolate cake
Selection of cheese chutney, crackers
Scoop of ice cream (vegetarian)

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.