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.

Sample all day menu

Smalls

Sausage roll, ketchup (557 calories)

Zucchini fritti (plant based) (536 calories)

Hummus, urfa chili, crudites (plant based) (305 calories)

Red pepper croquettes, basil aioli (plant based) (359 calories)

Jersey oysters, shallot dressing, tabasco (159 calories)

Starters

Minestrone (plant based) (71 calories)

Chicken and vegetable broth (687 calories)

Beef tartare, sourdough (439 calories)

English Camembert, radishes, lavosh cracker (vegetarian) (618 calories)

Octopus, grapefruit, baby kale (275 calories)

Salads and sandwiches

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

Greek salad feta, cucumber, tomatoes, green peppers (vegetarian) (551 calories)

Heritage beetroot, delica squash, goat's curd (626 calories)

Crispy duck, cabbage, bok choy, hoisin sauce (657 calories)

LH Burger, truffle mayo, caramelised onion, cheddar, lettuce, pickles, tomato, fries (1235 calories)

Neat burger, lettuce, tomato, cheese, neat sauce, sweet potato fries (plant based) (1001 calories)

Mains

Rigatoni arrabbiata, basil, parmesan (vegetarian) (492 calories)

Veal Milanese, crispy sage (1350 calories)

Crab linguine, chilli, garlic, basil (659 calories)

Fish and chips, mushy peas, tartar sauce (1268 calories)

Paccheri, wild mushrooms, truffle (1320 calories)

Aubergine Milanese (plant based) (392 calories)

Salmon, spinach, grilled tomato, mix herbs (834 calories)

Dover sole, beurre noisette (959 calories)

Brick chicken, girolle mushrooms, sage (765 calories)

Halibut, brown, crab sauce, cannellini beans (673 calories)

Ribeye on the bone, fries, bearnaise (1399 calories)

Sides

Green salad (47 calories)

Seasonal greens (172 calories)

Mashed potatoes (291 calories)

Fries (603 calories) or sweet potato fries (571 calories)

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

Choose any two: soup, salad, sandwich

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

Sample wine list

Sparkling and Champagne

Prosecco Treviso DOC Luna Argenta, Brut NV (available by glass)

Thienot Brut NV (available by carafe and glass)

Thienot Rose Brut NV

Moet & Chandon Brut Imperial NV (available by glass)

Moet & Chandon Rose Brut Imperial NV

Ruinart Brut NV

Louis Roederer Collection 243 Brut NV

Ruinart Blanc de Blancs Brut NV

Dom Perignon Brut 12

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 lles 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

