



At Wynn Mayfair, we take pride in handcrafting all of our dishes in-house, ensuring the finest quality and attention to detail. Our culinary team is dedicated to utilizing the best local and international products, creating a dining experience that is both exceptional and memorable. Each dish is a testament to our commitment to excellence, blending the freshest ingredients with innovative techniques to delight your palate.

Join us for a culinary journey that celebrates the art of fine dining.

## CAVIAR

At Wynn, our caviar from Kaviari stands out as a leader in ethical caviar production. Kaviari is dedicated to maintaining traditional caviar methods while prioritizing sustainability, traceability, and transparency. Their fish are born and raised on French farms, guaranteeing an exclusive French origin and exceptional quality in every tin.

**OSCIETRA CAVIAR**  
30 G - £250

**BAERI ROYAL CAVIAR**  
30 G - £160

**BELUGA CAVIAR**  
30 G - £370

*Served with Blini, Isigny Sainte Mere Crème Fraiche, Chive*

**BREAD** – Artisanal Breadbasket & Bordier Butter

**COLD MEZZE** £9 each  
Hummus, Moutabel, Labneh,  
Vine Leaves Stuffed with Rice

**HOT MEZZE** £9 each  
Lamb Sambousek, Spinach Fatayer,  
Cheese Rekakat, Lamb Kibbeh Falafel

## STARTERS & SOUPS

**BURRATA DI BUFALA** £24  
Heritage Tomatoes, Basil, Sour Dough Crisp,  
Omed Jerez Sherry Vinegar Dressing,  
Arbequina Extra Virgin Olive Oil

**FOIE GRAS** £29  
Pan seared Foie Gras, Apple & Mustard Seed  
Chutney, Brioche, Cress Salad

**QUINOA TABBOULEH** £19  
Honey Roasted Pumpkin, Kale, Yarra Valley  
Persian Feta, Pomegranate & Sunflower Seed

**GAMBERO ROSSO** £29  
Poached Mediterranean Prawns, Avocado and  
Tomato Salsa, Organic Green Leaves, Basil Vinegar

**CAESAR SALAD** £22  
Baby Gems Lettuce, Poached Quail Eggs,  
Black Truffle, Wagyu Bacon, Parmigiano-  
Reggiano, Caesar Dressing

*Add a protein:*  
Cornish Red Chicken Fillet £12  
Chapel & Swan Beetroot Cured Salmon £12  
Poached Mediterranean Prawns £15

**SPICED LENTIL SOUP** £12  
Yellow Lentil & Cumin, Bell Pepper Hummus,  
Falafel, Arabic Bread Croutons

**CARAMELIZED HEIRLOOM TOMATO SOUP** £12  
Heirloom Cherry, Basil & Extra Virgin Olive Oil

## PASTAS

*All of our pasta dishes are elegantly served as starter to intermediate portions.*

**LINGUINE** £45  
House Made Linguine, Cornish Lobster, Semi Dried  
Heirloom Cherry Tomatoes, Basil & Vanilla Infused  
Lobster Bisque

**ORECCHIETTE** £27  
Wild Morels & Green Asparagus, Shaved Black  
Truffle, Arugula Leaves, 24 Months Parmigiano  
Reggiano Sauce

Please advise your server if you have any special dietary requirements or allergens.  
A discretionary service charge of 15% will be added to your final bill.

## FROM THE GRILL

<b>Westholme Wagyu Beef Ribeye</b>	250gm - £75	<b>Lumina Rack of Lamb</b>	450gm £48
<b>Stockyard Australian Black Angus Beef Tenderloin</b>	220gm £62	<b>Loch Duart Salmon Fillet</b>	180gm £35
<b>Cornish Red Chicken Breast</b>	200gm £36	<b>Cornish Lobster</b>	450gm £78
		<b>Glacier 51 Chilean Seabass</b>	200gm £55

*Sauces:* Fermented Kampot Pepper Sauce, Creamy Wild Mushroom Jus, Herb & Truffle Butter, Lemon Beurre Blanc, Natural Jus

## SIDES DISHES

<b>Mushroom Fricassée</b> £12	<b>Baby Heirloom Vegetables</b> £10	<b>Pierre Koffman Fries</b> £10
<b>Mix Leaves Salad</b> £10	<b>Steamed Asparagus</b> £12	<b>Truffle Potato Puree</b> £10
Olives, Pickled Red Onion	Shaved Almond, Maldon Salt	

## ASIAN SPECIALITIES

**CHILEAN SEABASS** £55  
Glacier 51 Chilean Seabass,  
Steamed Soy Ginger & Shallot

**DUCK BREAST** £38  
Barbary Duck Breast, Orange Miso Glaze,  
Braised Endive

**WAGYU BLACK PEPPER BEEF** £45  
Wok Fried Westholme Wagyu Beef,  
Black Pepper Sauce

**BUTTER CHICKEN** £26  
Marinated Corn-Fed Chicken Thigh,  
Rich Tomato Gravy with Biryani Rice

**ARABIC MIXED GRILL** £55  
Grain Fed Australian Lamb Kebab, Kofta Kebab,  
Shish Taouk, Lamb Chop, Mixed Pickles,  
Oriental Rice, Harra Sauce, Arabic Bread

**KADHAI PANEER** £20  
Indian Cottage Cheese, Tomato Masala Gravy,  
Capsicum, Steamed Rice

**CHICKEN BIRYANI** £24  
Slow Cooked Chicken, Cucumber Raita  
with Fragrant Biryani Rice

## SANDWICHES

*All of our sandwiches come with a choice of Koffman fries or a green salad.*

**CROQUE MONSIEUR** £27  
Smoked Turkey Breast, White Loaf with Black Truffle  
Artisan Butter, 24 Month Matured Comte Cheese

**CHEESEBURGER** £40  
Wagyu Beef Patty, Emmental Cheese, Brioche Bun,  
Butter Lettuce, Beef Tomato, Onion & Bacon Jam

**CLUB SANDWICH** £30  
Corn-fed Chicken Breast, Bacon, Tomato  
Marmalade, Egg Mimosa, Emmental, Toasted  
White Loaf, Whole Grain Mustard Mayonnaise

## DESSERTS

**DAILY PASTRY** £17  
Indulge in our delightful selection of desserts,  
freshly prepared by our talented pastry chefs

**FROMAGE** £25  
Selection of British Farmhouse Cheeses,  
Served with Membrillo Quince & Muscatel

**SEASONAL FRUIT PLATTER** £18

**HOMEMADE ICE CREAM** Scoop £6  
Madagascan Vanilla, Chocolate, Pistachio

**HOMEMADE SORBETS** Scoop £6  
Lemon, Strawberry, Passion Fruit