



British cuisine at its finest:

*Chefs Tom Aikens & Nigel Mendham collaborate on
The Norfolk Boys menu this July, a taste of Norfolk in the heart of Mayfair.*

WELCOME COCKTAIL



NORFOLK GIN AND BETROOT CURED LONGSHORE COD

THYME – KINGS LYNN BROWN SHRIMPS – ORANGE

SAUVIGNON DE TOURAINE, LES GRENETTES, DOMAINE BEAUSEJOUR, 2017, LOIRE, FRANCE



NORFOLK ASPARAGUS

BLACK GARLIC PUREE, GARLIC OIL, CURED EGG YOLK, NURTURED IN NORFOLK HERBS

RIESLING, TROCKEN, SCHLOSS LIESER, 2017, MOSEL, GERMANY



CROMER CRAB

BURNT CELERIAC, BLANKNEY SAMPHIRE, HORSERADISH

MÂCON CHARDONNAY, CLOS DE LA CROCHETTE, HÉRITIERS COMTES LAFON, 2016, BURGUNDY, FRANCE



ROASTED CAULIFLOWER FLORETS

BIFFIN APPLE – ‘COLMAN’S’ ENGLISH MUSTARD – BINHAM BLUE CHEESE

FLEURIE, BERNARD METRAT, 2016, FRANCE



57 DEGREE LAMB NECK FILLET

PICKLED SEA ASPARAGUS – ‘STEWKEY BLUES’ – BAKED ORGANIC BAGTHORPE FARM POTATO

MAS MARTINET, MENUT, PRIORATO, 2017, SPAIN



POACHED & DEHYDRATED SHARRINGTON FARM STRAWBERRIES

LEMON BALM, BASIL ICE CREAM

COTEAUX DU LAYON, CHAUME, DOMAINE DES FORGES, 2016, LOIRE, FRANCE