



ORMER MAYFAIR

by Sofian

EXECUTIVE CHEF SOFIAN MEETHI

5-Course Tasting Menu

Canapés



'Waldorf'

Warm Ibérico ham jelly
Parmesan, Bramley apple, nasturtium

Cured Cornish mackerel
sesame, kombu, spiced nage

Roast Landes guinea fowl
Sauce Albufera, IPA

The cheese trolley
(optional extra course, £20 supplement)

Tuma yellow mille-feuille
brown butter, Tahitian vanilla ice-cream



'Petit bun' and sweets

£79 per person

Signature wine pairing
(Additional £79 per person)

Prestige wine pairing
(Additional £135 per person)

Allergen information is available upon request
Please advise us of any allergies or dietary requirements

All prices inclusive of VAT

A discretionary 12.5% service charge will be added to your bill



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5-Course Vegetarian Menu

Canapés



'Waldorf'

Jerusalem artichoke velouté
pickled trompettes

Soy pickled turnip
sesame, kombu, spiced nage

Baby globe artichoke
hen of the wood, gem lettuce, vin jaune

The cheese trolley
(optional extra course, £20 supplement)

Tuma yellow mille-feuille
brown butter, Tahitian vanilla ice-cream



'Petit bun' and sweets

£79 per person

Signature wine pairing
(Additional £79 per person)

Prestige wine pairing
(Additional £135 per person)

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5-Course Pescatarian Menu

Canapés



'Waldorf'

Jerusalem artichoke velouté
pickled trompettes

Cured Cornish mackerel
sesame, kombu, spiced nage

Braised West Coast turbot
vin jaune, globe artichoke

The cheese trolley
(optional extra course, £20 supplement)

Tuma yellow mille-feuille
brown butter, Tahitian vanilla ice-cream



'Petit bun' and sweets

£79 per person

Signature wine pairing
(Additional £79 per person)

Prestige wine pairing
(Additional £135 per person)



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EXECUTIVE CHEF SOFIAN MSETFI

5-Course Vegan Menu

Canapés



'Waldorf'

Jerusalem artichoke velouté
pickled trompettes

Soy pickled turnip
sesame, kombu, spiced nage

Baby globe artichoke
hen of the wood, gem lettuce, vin jaune

Dark chocolate mousse
chocolate sorbet



'Sweets'

£79 per person

Signature wine pairing
(Additional £79 per person)

Prestige wine pairing
(Additional £135 per person)

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All prices inclusive of VAT
A discretionary 12.5% service charge will be added to your bill