



ORMER MAYFAIR

by Sofian

EXECUTIVE CHEF SOFIAN MEHTA

5-Course Tasting Menu

(available only from Tuesday – Friday)

Canapés



'Waldorf'

Barley brioche

Ampersand cultured butter

Warm Ibérico ham jelly

Parmesan, Bramley apple, nasturtium

Cured Cornish mackerel

sesame, kombu, spiced nage

Roast rack of Cumbrian lamb

wasabi, cucumber, lime

The cheese trolley

(optional extra course, £20 supplement)

Tuma yellow mille-feuille

brown butter, Tahitian vanilla ice-cream



Petit fours

£85 per person

Signature wine pairing

(Additional £85 per person)

Prestige wine pairing

(Additional £145 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



ORMER MAYFAIR

Sofian

EXECUTIVE CHEF SOFIAN MEETI

5-Course Vegetarian Menu

(available only from Tuesday – Friday)

Canapés



'Waldorf'

Barley brioche

Ampersand cultured butter

Chilled beetroot foam

Riesling vinegar, Bramley apple

Soy pickled turnip

sesame, kombu, spiced nage

Baby violet artichoke

hen of the wood, vin jaune

The cheese trolley

(optional extra course, £20 supplement)

Tuma yellow mille-feuille

brown butter, Tahitian vanilla ice-cream



Petit fours

£85 per person

Signature wine pairing

(Additional £85 per person)

Prestige wine pairing

(Additional £145 per person)



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5-Course Pescatarian Menu

(available only from Tuesday – Friday)

Canapés



'Waldorf'

Barley brioche

Ampersand cultured butter

Chilled beetroot foam

Riesling vinegar, Bramley apple

Cured Cornish mackerel

sesame, kombu, spiced nage

Roasted line caught John Dory

globe artichoke, red grape, roe sauce

The cheese trolley

(optional extra course, £20 supplement)

Tuma yellow mille-feuille

brown butter, Tahitian vanilla ice-cream



Petit fours

£85 per person

Signature wine pairing

(Additional £85 per person)

Prestige wine pairing

(Additional £145 per person)



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ORMER MAYFAIR

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EXECUTIVE CHEF SOFIAN MEETHI

5-Course Vegan Menu

(available only from Tuesday – Friday)

Canapés



'Waldorf'

Sourdough bread

extra virgin olive oil

Chilled beetroot foam

Riesling vinegar, Bramley apple

Soy pickled turnip

sesame, kombu, spiced nage

Baby violet artichoke

hen of the wood, vin jaune

Dark chocolate mousse

chocolate sorbet



Petit fours

£85 per person

Signature wine pairing

(Additional £85 per person)

Prestige wine pairing

(Additional £145 per person)



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