



5-Course Tasting Menu

(available only from Tuesday – Friday)

Ossobuco beignet, smoked onion, garden herbs
Wild seabass tartare, N25 Oscietra caviar
Duck liver, preserved fig, fig leaf toasted brioche



'Waldorf'

Semolina and barley brioche
extra virgin olive oil and honey butter

Warm Ibérico ham jelly
parmesan, Bramley apple, nasturtium

Cured Cornish mackerel
sesame, kombu, spiced nage

Roast Anjou pigeon
preserved lemon, green olive, 'sauce Marocain'

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

English saffron
nadorcott, Mayan Red 40% chocolate, coriander



Tullamore D.E.W. 12y.o. single malt whiskey bun
Passe Crassane pear

£85 per person

Signature wine pairing
(Additional £85 per person)

Prestige wine pairing
(Additional £145 per person)

Non-Alcoholic pairing
(Additional £70 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 MEHTA

5-Course Vegetarian Menu

(available only from Tuesday – Friday)

Mushroom beignet, smoked onion, garden herbs
Celeriac, apple, chestnut tartlet
Potato, 24-months aged Comté, IPA gel



'Waldorf'

Semolina and barley brioche
extra virgin olive oil and honey 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)

English saffron
nadorcott, Mayan Red 40% chocolate, coriander



Tullamore D.E.W. 12y.o. single malt whiskey bun
Passe Crassane pear

£85 per person

Signature wine pairing
(Additional £85 per person)

Prestige wine pairing
(Additional £145 per person)

Non-Alcoholic pairing
(Additional £70 per person)



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5-Course Pescatarian Menu

(available only from Tuesday – Friday)

Mushroom beignet, smoked onion, garden herbs
Wild seabass tartare, N25 Oscietra caviar
Potato, 24-months aged Comté, IPA gel



'Waldorf'

Semolina and barley brioche
extra virgin olive oil and honey butter

Chilled beetroot foam
Riesling vinegar, Bramley apple

Cured Cornish mackerel
sesame, kombu, spiced nage

Roast Newlyn monkfish
globe artichoke, vin jaune

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

English saffron
nadorcott, Mayan Red 40% chocolate, coriander



Tullamore D.E.W. 12y.o. single malt whiskey bun
Passe Crassane pear

£85 per person

Signature wine pairing
(Additional £85 per person)

Prestige wine pairing
(Additional £145 per person)

Non-Alcoholic pairing
(Additional £70 per person)



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5-Course Vegan Menu

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Mushroom beignet, smoked onion, garden herbs
Celeriac, apple, chestnut tartlet
Artichoke, almond, chestnut tartlet



'Waldorf'

Semolina and barley sourdough
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

English saffron
nadorcott, coriander



Sweets
Passe Crassane pear

Signature wine pairing
(Additional £85 per person)

Prestige wine pairing
(Additional £145 per person)

Non-Alcoholic pairing
(Additional £70 per person)



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