



ORMER MAYFAIR

Sofian

EXECUTIVE CHEF SOFIAN MSETFI

5-Course Tasting

(available only from Tuesday – Friday)

Spiced lamb and prune beignet, smoked onion, garden herbs

Wild seabass tartare, N25 Oscietra caviar

Duck liver, preserved fig, fig leaf, toasted brioche

'Waldorf'

Semolina and barley sourdough

extra virgin olive oil and honey butter

Warm Ibérico ham jelly

parmesan, Bramley apple, nasturtium

Cured Cornish mackerel

sesame, Welsh 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

Estate 'honeycomb'

£95 per person

Signature pairing: £95 per person

Prestige pairing: £155 per person

Non-Alcoholic pairing: £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

by Sofian

EXECUTIVE CHEF SOFIAN MSETFI

5-Course Vegetarian

(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 sourdough

extra virgin olive oil and honey butter

Chilled beetroot foam

Riesling vinegar, Bramley apple, horseradish

Soy pickled turnip

sesame, Welsh kombu, spiced nage

Glazed white asparagus

wild garlic, 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

Estate 'honeycomb'

£95 per person

Signature pairing: £95 per person

Prestige pairing: £155 per person

Non-Alcoholic pairing: £70 per person

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ORMER MAYFAIR

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EXECUTIVE CHEF SOFIAN MSETFI

5-Course Pescatarian

(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 sourdough

extra virgin olive oil and honey butter

Chilled beetroot foam

Riesling vinegar, Bramley apple, horseradish

Cured Cornish mackerel

sesame, Welsh kombu, spiced nage

Butter poached Newlyn cod

glazed white asparagus, 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

Estate 'honeycomb'

£95 per person

Signature pairing: £95 per person

Prestige pairing: £155 per person

Non-Alcoholic pairing: £70 per person

Allergen information is available upon request

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ORMER MAYFAIR

by Sofian

EXECUTIVE CHEF SOFIAN MSETFI

5-Course Vegan

(available only from Tuesday – Friday)

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, horseradish

Soy pickled turnip

sesame, Welsh kombu, spiced nage

Glazed white asparagus

wild garlic, hen of the wood, vin jaune

English saffron

nadorcott, coriander



Petit bun

£95 per person

Signature pairing: £95 per person

Prestige pairing: £155 per person

Non-Alcoholic pairing: £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