

6-Course Tasting Menu

Warm Ibérico ham jelly
Parmesan, Bramley apple, nasturtium

Glazed chicken wings
Celery, pear, walnut and Roquefort

Butter poached cod
English peas, yuzu, foie gras

BBQ rack of Limousine Veal
Marsala, mushroom sauce 'Choron'

Selection of cheeses by Paxton & Whitfield
(optional extra course, £20 supplement)

Gariguettes strawberries 'savarin'
kefir, extra virgin olive oil

Caramelia & malt gateaux
honey vinegar, toasted barley ice-cream

£85 per person

Signature wine pairing
(Additional £85 per person)

Prestige wine pairing
(Additional £185 per person)



ORMER MAYFAIR

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EXECUTIVE CHEF SOFIAN MSETFI

8-Course Tasting Menu

Warm Ibérico ham jelly
Parmesan, Bramley apple, nasturtium

Cured Cornish mackerel
sesame, kombu, spiced nage

Glazed chicken wings
Celery, pear, walnut and Roquefort

Native lobster
Italian tomato, pine nut, basil

Butter poached cod
English peas, yuzu, foie gras

BBQ rack of Limousine Veal
Marsala, mushroom sauce 'Choron'

Selection of cheeses by Paxton & Whitfield
(optional extra course, £20 supplement)

Gariguette strawberries 'savarin'
kefir, extra virgin olive oil

Caramelia & malt gateaux
honey vinegar, toasted barley ice-cream

£100 per person

Signature wine pairing
(Additional £100 per person)

Prestige wine pairing
(Additional £215 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

6-Course Vegetarian Tasting Menu

Jerusalem artichoke velouté
hazelnut, grape, pickled trompettes

Soy pickled turnip
sesame, kombu, spiced nage

Raviolo of tomato
pine nut and brown butter

Baby violet artichoke
girolles, Swiss chard, Marsala

Selection of cheeses by Paxton & Whitfield
(optional extra course, £20 supplement)

Gariguettes strawberries 'savarin'
kefir, extra virgin olive oil

Caramelia & malt gateaux
honey vinegar, toasted barley ice-cream

£85 per person

Signature wine pairing
(Additional £85 per person)

Prestige wine pairing
(Additional £185 per person)

8-Course Vegetarian Tasting Menu

Jerusalem artichoke velouté
hazelnut, grape, pickled trompettes

Soy pickled turnip
sesame, kombu, spiced nage

Pickled pear
walnut, Roquefort

Saffron risotto
charred endive, nasturtium

Raviolo of tomato
pine nut and brown butter

Baby violet artichoke
girolles, Swiss chard, Marsala

Selection of cheeses by Paxton & Whitfield
(optional extra course, £20 supplement)

Gariguettes strawberries 'savarin'
kefir, extra virgin olive oil

Caramelia & malt gateaux
honey vinegar, toasted barley ice-cream

£100 per person

Signature wine pairing
(Additional £100 per person)

Prestige wine pairing
(Additional £215 per person)

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