



ORMER MAYFAIR

*Sofian*

EXECUTIVE CHEF SOFIAN MSETFI

## 7-Course Tasting Menu

### Canapés



#### 'Waldorf'

#### Barley brioche

Ampersand cultured butter

#### Warm Ibérico ham jelly

Parmesan, Bramley apple, nasturtium

#### Cured Cornish mackerel

sesame, kombu, spiced nage

#### BBQ native lobster

Sicilian tomato, pine nut

#### Roast rack of Cumbrian lamb

wasabi, cucumber, lime

#### The cheese trolley

(optional extra course, £20 supplement)

#### Preserved English cherries

buttermilk, pine

#### Tuma yellow mille-feuille

brown butter, Tahitian vanilla ice-cream



#### Petit fours

£115 per person

Signature wine pairing

(Additional £115 per person)

Prestige wine pairing

(Additional £185 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

## 7-Course Vegetarian Tasting Menu

### Canapés



#### 'Waldorf'

#### Barley brioche

Ampersand cultured butter

#### Chilled beetroot foam

Riesling vinegar, Bramley apple

#### Soy pickled turnip

sesame, kombu, spiced nage

#### Mushroom farfalle

Scottish girolles, tarragon

#### Glazed white asparagus

hen of the wood, vin jaune

#### The cheese trolley

(optional extra course, £20 supplement)

#### Preserved English cherries

buttermilk, pine

#### Tuma yellow mille-feuille

brown butter, Tahitian vanilla ice-cream



### Petit fours

£115 per person

Signature wine pairing  
(Additional £115 per person)

Prestige wine pairing  
(Additional £185 per person)



## 7-Course Pescatarian Tasting Menu

### Canapés



#### 'Waldorf'

#### Barley brioche

Ampersand cultured butter

#### Chilled beetroot foam

Riesling vinegar, Bramley apple

#### Cured Cornish mackerel

sesame, kombu, spiced nage

#### BBQ native lobster

Sicilian tomato, pine nut

#### Braised West Coast turbot

vin jaune, globe artichoke

#### The cheese trolley

(optional extra course, £20 supplement)

#### Preserved English cherries

buttermilk, pine

#### Tuma yellow mille-feuille

brown butter, Tahitian vanilla ice-cream



### Petit fours

£115 per person

Signature wine pairing

(Additional £115 per person)

Prestige wine pairing

(Additional £185 per person)



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EXECUTIVE CHEF SOFIAN MSEFTI

## 7-Course Vegan Tasting Menu

### Canapés



#### 'Waldorf'

#### Sourdough bread

extra virgin olive oil

#### Chilled beetroot foam

Riesling vinegar, Bramley apple

#### Soy pickled turnip

sesame, kombu, spiced nage

#### Saffron risotto

charred endive, nasturtium

#### Glazed white asparagus

hen of the wood, vin jaune

#### Preserved English cherries

pine

#### Dark chocolate mousse

chocolate sorbet



#### Petit fours

£115 per person

#### Signature wine pairing

(Additional £115 per person)

#### Prestige wine pairing

(Additional £185 per person)



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