



ORMER MAYFAIR

*Sofian*

EXECUTIVE CHEF SOFIAN MSETFI

## 7-Course Tasting Menu

### Canapés



#### '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

**Fricassée of Scottish langoustine**  
elderberry and parsley

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

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

**Baked celeriac kefir**  
Estate apples, toasted Argan oil

**Tuma yellow mille-feuille**  
brown butter, Tahitian vanilla ice-cream



**'Petit bun' and sweets**  
£122 per person

Signature wine pairing  
(Additional £122 per person)

Prestige wine pairing  
(Additional £195 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 MESTRI

## 7-Course Vegetarian Tasting Menu

### Canapés



#### '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

**Mushroom farfalle**  
Scottish girolles, tarragon

**Baby violet artichoke**  
hen of the wood, vin jaune

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

**Baked celeriac kefir**  
Estate apples, toasted Argan oil

**Tuma yellow mille-feuille**  
brown butter, Tahitian vanilla ice-cream



### 'Petit bun' and sweets

£122 per person

Signature wine pairing  
(Additional £122 per person)

Prestige wine pairing  
(Additional £195 per person)



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## 7-Course Pescatarian Tasting Menu

### Canapés



#### '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

**Fricassée of Scottish langoustine**  
elderberry and parsley

**Braised West Coast turbot**  
globe artichoke, vin jaune

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

**Baked celeriac kefir**  
Estate apples, toasted Argan oil

**Tuma yellow mille-feuille**  
brown butter, Tahitian vanilla ice-cream



#### 'Petit bun' and sweets

£122 per person

Signature wine pairing  
(Additional £122 per person)

Prestige wine pairing  
(Additional £195 per person)



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## 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

#### Baby violet artichoke

hen of the wood, vin jaune

#### Baked celeriac

Estate apples, toasted Argan oil

#### Dark chocolate mousse

chocolate sorbet



### Sweets

£122 per person

Signature wine pairing

(Additional £122 per person)

Prestige wine pairing

(Additional £195 per person)

