

7-Course Tasting Menu

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

Fricassée of Scottish langoustine
sloe berry, 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

English saffron
nadorcott, Mayan Red 40% chocolate, coriander



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

£122 per person

Signature wine pairing
(Additional £122 per person)

Prestige wine pairing
(Additional £195 per person)

Non-Alcoholic pairing
(Additional £100 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 MSEEFI

7-Course Vegetarian Tasting Menu

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

Mushroom farfalle
Pied de Mouton, 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

English saffron
nadorcott, Mayan Red 40% chocolate, coriander



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

£122 per person

Signature wine pairing
(Additional £122 per person)

Prestige wine pairing
(Additional £195 per person)

Non-Alcoholic pairing
(Additional £100 per person)



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ORMER MAYFAIR

Sofian

EXECUTIVE CHEF SOFIAN MSEEPI

7-Course Pescatarian Tasting Menu

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

Fricassée of Scottish langoustine
sloe berry, parsley

Roast Newlyn monkfish
globe artichoke, vin jaune

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

Baked celeriac kefir
Estate apples, toasted Argan oil

English saffron
nadorcott, Mayan Red 40% chocolate, coriander



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

£122 per person

Signature wine pairing
(Additional £122 per person)

Prestige wine pairing
(Additional £195 per person)

Non-Alcoholic pairing
(Additional £100 per person)



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ORMER MAYFAIR

Sofian

EXECUTIVE CHEF SOFIAN MSETFI

7-Course Vegan Tasting Menu

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

Artichoke salad

Baby violet artichoke
hen of the wood, vin jaune

Baked celeriac
Estate apples, toasted Argan oil

English saffron
nadorcott, coriander



Sweets
Passe Crassane pear

£122 per person

Signature wine pairing
(Additional £122 per person)

Prestige wine pairing
(Additional £195 per person)

Non-Alcoholic pairing
(Additional £100 per person)



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