



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



ORMER MAYFAIR

Sofian

EXECUTIVE CHEF SOFIAN MESTRI

7-Course Vegetarian Tasting Menu

Canapés



'Waldorf'

Barley brioche

Ampersand cultured butter

Crown Prince pumpkin velouté

Montgomery cheddar, Bramley apple

Soy pickled turnip

sesame, kombu, spiced nage

Mushroom farfalle

morels, 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)



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ORMER MAYFAIR

Sofian

EXECUTIVE CHEF SOFIAN MSETFI

7-Course Pescatarian Tasting Menu

Canapés



'Waldorf'

Barley brioche

Ampersand cultured butter

Crown Prince pumpkin velouté

Montgomery cheddar, 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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ORMER MAYFAIR

Sofian

EXECUTIVE CHEF SOFIAN MSEEPI

7-Course Vegan Tasting Menu

Canapés



'Waldorf'

Sourdough bread

extra virgin olive oil

Crown Prince pumpkin velouté

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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