



ORMER MAYFAIR

*Sofian*

EXECUTIVE CHEF SOFIAN MSEFTI

## 7-Course Valentine's Day Sample 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

£140 per person

Signature wine pairing  
(Additional £140 per person)

Prestige wine pairing  
(Additional £210 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