



ORMER MAYFAIR

Sofian

EXECUTIVE CHEF SOFIAN MSETFI

Spiced lamb and prune beignet, smoked onion, garden herbs
Wild seabass tartare, N25 Oscietra caviar
Duck liver, preserved fig, fig leaf, toasted brioche

'Waldorf'

Semolina and barley sourdough

extra virgin olive oil and honey butter

Warm Ibérico ham jelly

parmesan, Bramley apple, nasturtium

Cured Cornish mackerel

sesame, Welsh kombu, spiced nage

Seared Orkney scallop

Jerusalem artichoke, Irish redcurrant, rose water, lobster 'Albufera'

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
Estate 'honeycomb'

£140 per person

Signature pairing: £140 per person

Prestige pairing: £210 per person

Non-Alcoholic pairing: £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

by Sofian

EXECUTIVE CHEF SOFIAN MSETFI

Vegetarian

Mushroom beignet, smoked onion, garden herbs
Celeriac, apple, chestnut tartlet
Potato, 24-months aged Comté, IPA gel

'Waldorf'

Semolina and barley sourdough
extra virgin olive oil and honey butter

Chilled beetroot foam

Riesling vinegar, Bramley apple, horseradish

Soy pickled turnip

sesame, Welsh kombu, spiced nage

Mushroom farfalle

morels, tarragon

Glazed white asparagus

wild garlic, 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
Estate 'honeycomb'

£140 per person

Signature pairing: £140 per person

Prestige pairing: £210 per person

Non-Alcoholic pairing: £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

by Sofian

EXECUTIVE CHEF SOFIAN MSETFI

Pescatarian

Mushroom beignet, smoked onion, garden herbs
Wild seabass tartare, N25 Oscietra caviar
Potato, 24-months aged Comté, IPA gel

'Waldorf'

Semolina and barley sourdough

extra virgin olive oil and honey butter

Chilled beetroot foam

Riesling vinegar, Bramley apple, horseradish

Cured Cornish mackerel

sesame, Welsh kombu, spiced nage

Seared Orkney scallop

Jerusalem artichoke, Irish redcurrant, rose water

Butter poached Newlyn cod

glazed white asparagus, 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
Estate 'honeycomb'

£140 per person

Signature pairing: £140 per person

Prestige pairing: £210 per person

Non-Alcoholic pairing: £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

by Sofian

EXECUTIVE CHEF SOFIAN MSETFI

Vegan

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, horseradish

Soy pickled turnip

sesame, Welsh kombu, spiced nage

White asparagus salad

Glazed white asparagus

wild garlic, hen of the wood, vin jaune

Baked celeriac

Estate apples, toasted Argan oil

English saffron

nadorcott, coriander

Petit bun

£140 per person

Signature pairing: £140 per person

Prestige pairing: £210 per person

Non-Alcoholic pairing: £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