



ORMER MAYFAIR

Set lunch menu

Scottish scallop ceviche (£5 supp)
seabass, cucumber, white grape, sesame dressing

Linguini
courgette, tomato and chili jam, aged Parmesan

Dorset lamb
artichoke, Nocellara olive, kale



Jersey lobster (£15 supp)
crab, coconut, carrot, herring roe

Risotto
Burrata, wild mushrooms, spring onion

Scottish grouse
foie gras, red cabbage, green peppercorn, Fregola Sarda



Carrot cake
Heritage pickles, lemon cream

Pineapple soufflé (£4 supp)
lemon, fennel, rum baba, soursop

Nottinghamshire Stilton
pear, spiced grapes, walnut

2 courses £27.50

3 courses £31.50

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

Starters

Heritage beets
goats' cheese, walnut, pistachio
£14

Jersey crab
Granny Smith apple, daikon, gingerbread, peanut
£17

Yellowtail ceviche
avocado, tomato, Vietnamese dressing
£17

Slow cooked hens' egg
truffle consommé, aged balsamic, puffed wild rice
£15

Roast quail
chestnuts, salsify, bacon, blueberry, dandelion
£16

Signature dish

Jersey lobster ravioli
crab and tomato bisque, shallots, coriander
£18

Executive Head Chef, Shaun Rankin

Head Chef, Kerth Gumbs

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Main Course

Jersey lobster

crab, coconut, carrot, herring roe

£39

Scottish halibut

pistachio and pine nut, cauliflower, cockles, sea vegetables

£32

Dover sole

smoked salmon, quail egg, caperberry, seaweed beurre blanc

£35

Challans duck

parfait, celeriac, red current, turnip, pistachio

£32

Scottish grouse

foie gras, red cabbage, green peppercorn, Fregola Sarda

£30

to share....

Côte de boeuf

foie gras, truffled French beans, beer cooked shallots, wild mushrooms, triple cooked chips

£80

Dorset braised lamb

Lancashire hotpot, pearl barley, rosemary

£68

(24 hours' notice required)

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ORMER MAYFAIR

Chef's tasting menu £79

Heritage beets

goat's cheese, walnut, pistachio

Yellowtail ceviche

avocado, tomato, Vietnamese dressing

Roast quail

chestnuts, salsify, bacon, blueberry, dandelion

Jersey lobster ravioli

crab and tomato bisque, shallots, coriander

(optional, £18 supplement)

Scottish halibut

pistachio and pine nut, cauliflower, cockles, sea vegetables

Challans duck

parfait, celeriac, red current, turnip, pistachio

Nottinghamshire Stilton

pear, spiced grapes, walnut

(optional, £6 supplement)

Carrot cake

Heritage pickles, lemon cream

Wine pairing

Signature £70

Prestige £135

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ORMER MAYFAIR

Vegetarian tasting menu £68

Heritage beets
goats' cheese, walnut, pistachio

Avocado
tomato, cucumber, Vietnamese dressing

Slow cooked hens' egg
truffle consommé, aged balsamic, puffed rice

Fregola Sarda
gem hearts, artichoke, green peppercorn, kale

Risotto
Burrata, wild mushrooms, spring onion
(with truffle, £5 supplement)

Nottinghamshire Stilton
pear, spiced grapes, walnut
(optional, £6 supplement)

Carrot cake
Heritage pickles, lemon cream

Wine pairing

Signature £70

Prestige £135

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ORMER MAYFAIR

Vegetarian and Vegan menu

Heritage beets
goats' cheese, walnut, pistachio
£14 (can be vegan friendly)

Avocado salad
Granny Smith apple, golden raisin, mix seeds
£12 (vegan friendly)

Slow cooked hens' egg
truffle consommé, aged balsamic, puffed rice
£15 (can be vegan friendly)



Homemade linguini
courgette, tomato and chili jam, aged Parmesan
£24

Fregola sarda
gem hearts, artichoke, green peppercorn, kale
(starter £14, main £24)

Meli-Melo
seasonal vegetables
£20 (vegan friendly)

Risotto
Burrata, wild mushrooms, spring onion
£24 (can be vegan friendly)



Chilled hibiscus soup
berries, basil
£8 (vegan friendly)

Coconut semifreddo
granola, mango
£9 (vegan friendly)

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Desserts and Sweet Wines (70ml)

Carrot cake

Heritage pickles, lemon cream

£9

2014 Ortega "Noble Harvest", Denbies, 10%, Surrey, England

£12

Apple crumble

white chocolate, caramel, vanilla

£10

2015 Basque "Arima", Gorka Izagirre, Spain

£9.50

'Forbidden fruit'

blackberry, chocolate, sea buckthorn, buckwheat, black pepper

£12

NV Champagne "Crème de Cuvée", Devaux, France

£8

Chefs choice soufflé

seasonal soufflé created by Kerth Gumbs

£12

(please allow 15 minutes)

2016 Tokaj "Late Harvest", St Tamás, Hungary

£10

Nottinghamshire Stilton

pear, spiced grapes, walnut

£12

10 Year old Tawny "Quinta de Ervamoira", Ramos Pinto, 20%, Oporto, Portugal

£7

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