



FORMER MAYFAIR

Set lunch menu

Pumpkin velouté
Thai green curry

Smoked eel
cauliflower, horseradish, herring roe

Roast rabbit (€5 supplement)
King oyster, truffle, Madeira



Risotto
wild mushroom, aged Parmesan

Jersey Lobster (€15 supplement)
crab, ginger, coconut, carrot

Corn fed chicken
bubble and squeak, Savoy cabbage, celeriac



Semifreddo
cranberry, dill, tarragon, pine nuts

Pear soufflé (€4 supplement)
blackberry, yoghurt, lemon thyme

Seasonal British cheeses by Paxton & Whitfield

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

Chef's tasting menu

£79

Heritage beets
goat's cheese, Kalamata, truffle honey

Jersey crab
Granny Smith apple, lime, vanilla, peanut

Glazed rabbit loin
pancetta, King oyster mushroom, gnocchi, truffle

Lobster ravioli (optional, £18 supplement)
crab and tomato, shallots, coriander

Turbot
pistachio and pine nut, cauliflower, cockles, sea vegetables

Scottish venison
Medjool date, chocolate, quinoa, parsnip, ginger

Seasonal British cheeses by Paxton & Whitfield (optional, £8 supplement)

Coconut mousse
pineapple, white chocolate, Malibu, mango

Classic wine pairing £65
Signature wine pairing £115
Prestige wine pairing £210

Tasting menu requires participation of entire table

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

Vegetarian tasting menu

£68

Heritage beets
goat's cheese, Kalamata, truffle honey

Quinoa salad
Granny Smith apple, broccoli, peanuts

Charred broccoli
Asian pear, cucumber, buckwheat

Meli-Melo
seasonal vegetables, olive oil

Stuffed gnocchi
Burrata, girolles, butternut

Risotto (optional, £18 supplement)
white truffle, Aged Parmesan, enoki, spring onion

Coconut parfait
tapioca, mango

Classic wine pairing £65

Tasting menu requires participation of entire table

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
goat's cheese, Kalamata, truffle honey £13

Pumpkin velouté
Thai green curry £13

Jersey crab
Granny Smith apple, lime, vanilla, peanut £17

Hand dived scallops
raz-el-hanout, onion, smoked almonds £17

Glazed rabbit loin
Pancetta, King oyster mushroom, gnocchi, truffle £16

Signature dish

Lobster ravioli
crab and tomato, shallots, coriander £18



ORMER MAYFAIR

Main Courses

Jersey Lobster £39
crab, coconut, carrot, herring roe

Turbot £32
pistachio and pine nut, cauliflower, cockles, sea vegetables

Dover sole £35
salmon, potato and leek, quail egg, caperberry

Secreto of Iberico pork £29
calamari, chorizo, tomato, Asian pear

Scottish venison £32
Medjool date, chocolate, quinoa, parsnip, ginger

to share....

Côte de boeuf £80
foie gras, truffled French beans, beer cooked shallots, wild mushrooms,
triple cooked chips



ORMER MAYFAIR

'Grown by nature'

Vegetarian and Vegan menu

Quinoa salad Granny Smith apple, broccoli, peanuts <i>(vegan friendly)</i>	£10
Heritage beets goat's cheese, Kalamata sorbet, truffle honey <i>(can be vegan friendly)</i>	£13
Charred broccoli Asian pear, cucumber sorbet, buckwheat	£10
	
Meli-Melo seasonal vegetables, olive oil emulsion <i>(vegan friendly)</i>	£20
Homemade linguini tomato concassé, basil, aged parmesan	£24
Stuffed gnocchi Burrata, pickled girolles, butternut <i>(can be vegan friendly)</i>	£24
	
Chilled hibiscus soup berries, basil sorbet <i>(vegan friendly)</i>	£8
Coconut parfait tapioca, mango sorbet <i>(vegan friendly)</i>	£9

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



FORMER MAYFAIR

Desserts and Sweet Wines (70ml)

Poached pear black pepper sponge, chervil granite, yoghurt sorbet	£9
<i>2011 Riesling Kabinett, Schloss Schönborn, Germany</i>	£7
Apple crumble white chocolate, caramel, vanilla ice cream	£9
<i>2013 Tokaji "Forditás", Château Megyer, Hungary</i>	£7.50
Dark chocolate mousse bergamot jelly, salted praline ice cream	£10
<i>1997 Coteaux du Layon, Moulin Touchais, France</i>	£14.50
Chefs choice soufflé <i>(please allow 15 minutes)</i> seasonal soufflé created by Kerth Gumbs	£12
<i>2015 Botrytis Viognier "FSW8B", Yalumba, Australia</i>	£8.50
Seasonal British cheeses by Paxton & Whitfield	£14
<i>2013 Sauternes "Lions de Suduiraut", Château Suduiraut, France</i>	£11.50

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