



## FORMER MAYFAIR

### Set lunch menu

Hen's egg  
Jerusalem artichoke, Roscoff onion, aged Parmesan

Scottish salmon  
beets, watercress, Asian pear

Glazed rabbit loin  
asparagus, peas, truffle, gnocchi (€5 supp)



Risotto  
wild garlic, peas, sweetcorn

Cornish cod  
mussels, baby leeks, pepper dulse, parsley

Challans duck  
bbq foie gras, pomelo, cabbage, granola (€10 supp)



'Forbidden fruit'  
chocolate, strawberry, sea buckthorn, passionfruit, black pepper (€4 supp)

Lemon and ginger soufflé  
rhubarb trifle

Dark chocolate  
salted caramel, smoked almond

2 courses £27.50

3 courses £31.50



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## Starters

Heritage tomato Burrata, watermelon, spiced fruits, basil	£13
Jersey crab Granny Smith apple, lime, vanilla, peanut	£17
Yellowtail ceviche avocado, tomato, Vietnamese dressing	£17
Hen's egg Jerusalem artichoke, Roscoff onion, aged Parmesan	£14
Glazed rabbit loin asparagus, peas, truffle, gnocchi	£16
Signature dish	
Lobster ravioli crab and tomato, 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 salmon, potato and leek, quail egg, caperberry	£35
Secreto of Iberico pork calamari, chorizo, tomato, Asian pear	£29
Challans duck bbq foie gras, pomelo, cabbage, granola	£32
<i>to share....</i>	
Côte de boeuf foie gras, truffled French beans, beer cooked shallots, wild mushrooms, triple cooked chips	£80
Lake District braised lamb Lancashire hotpot, pearl barley, rosemary (24 hours' notice required)	£68

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 tomato  
Burrata, watermelon, spiced fruits, basil

Yellowtail ceviche  
avocado, tomato, Vietnamese dressing

Glazed rabbit loin  
asparagus, peas, truffle, gnocchi

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

Scottish halibut  
pistachio and pine nut, cauliflower, cockles, sea vegetables

Challans duck  
bbq foie gras, pomelo, cabbage, granola

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

Yorkshire rhubarb  
white chocolate, candied ginger, pistachio

Wine pairing

Signature £70

Prestige £135

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## Vegetarian tasting menu

£68

Heritage tomato

Burrata, watermelon, spiced fruits, basil

Charred tenderstem broccoli

courgette, lovage pesto, black olive

Hen's egg

Jerusalem artichoke, Roscoff onion, aged Parmesan

Meli-Melo

seasonal vegetables

Fagottini

King oyster mushroom, pea, truffle consommé

Risotto

aged Parmesan, enoki, spring onion, wild garlic  
(optional, £18 supplement)

Coconut parfait

tapioca, mango

Wine pairing

Signature £70



Prestige £135

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## Vegetarian and Vegan menu

Quinoa salad Granny Smith apple, peanuts <i>(vegan friendly)</i>	£10
Heritage tomato Burrata, watermelon, spiced fruit, basil <i>(Can be vegan friendly)</i>	£13
Charred tenderstem broccoli lovage pesto, black olive	£10
	
Meli-Melo seasonal vegetables <i>(vegan friendly)</i>	£20
Homemade linguini basil, tomato, aged Parmesan	£24
Fagottini King oyster mushroom, pea, truffle consommé	£24
	
Chilled hibiscus soup berries, basil <i>(vegan friendly)</i>	£8
Coconut parfait tapioca, mango <i>(vegan friendly)</i>	£9

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### Desserts and Sweet Wines (70ml)

Yorkshire rhubarb white chocolate, candied ginger, pistachio	£10
<i>2013 Riesling Kabinett, Schloss Schönborn, Germany</i>	£7
Apple crumble white chocolate, caramel, vanilla	£10
<i>2015 Basque "Arima", Gorka Izagirre, Spain</i>	£9.50
Dark chocolate salted caramel, smoked almond	£12
<i>NV Ctx du Layon "Cuvée Ancienne, Baumard, France</i>	£12.50
Chefs choice soufflé seasonal soufflé created by Kerth Gumbs (please allow 15 minutes)	£12
<i>2016 Tokaj "Late Harvest", St Tamás, Hungary</i>	£10
Seasonal British cheeses by Paxton & Whitfield	£14
<i>2013 Sauternes "Lions de Suduiraut", Château Suduiraut, France</i>	£11.50

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