



FORMER MAYFAIR

Set lunch menu

Pumpkin velouté
Thai green curry foam

Hand dived scallops (€6.00 supplement)
raz-el-hanout, caramelised onions, smoked almond pesto

Foie gras parfait
quince, granola, homemade brioche



Jersey Lobster (€15.00 supplement)
dressed crab, coconut textures, carrot slaw, herring roe

Traditional turkey
roast carrots, sprouts, salsify, Marsala jus

Braised short ribs
truffle potato terrine, chestnut mushrooms



Profiteroles
chestnut Chantilly, pistachio ice-cream

Orange soufflé (€4.00 supplement)
mixed berry granite, mulled wine ice cream

Dark chocolate mousse
bergamot jelly, salted praline ice cream

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 sorbet, truffle honey

Jersey crab
Granny Smith apple, lime, vanilla, peanut dressing

Roast rabbit loin
pancetta, herb gnocchi, girolles, coco beans, truffle

Lobster ravioli (optional, £18 supplement)
crab and tomato bisque, shallot salad, coriander

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

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

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

Coconut mousse
roast pineapple, white chocolate, Malibu, mango

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

Tasting menu requires participation of entire table

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ORMER MAYFAIR

Vegetarian tasting menu

£68

Heritage beets
goat's cheese, Kalamata sorbet, truffle honey

Quinoa salad
Granny Smith apple, broccoli, peanuts

Charred broccoli
Asian pear, cucumber sorbet, buckwheat

Meli-Melo
seasonal vegetables, olive oil emulsion

Stuffed gnocchi
Burrata, pickled girolles, butternut

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

Coconut parfait
tapioca, mango sorbet

Classic wine pairing £65

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ORMER MAYFAIR

Starters

Heritage beets £13
goat's cheese, Kalamata sorbet, truffle honey

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

Hand dived scallops £17
raz-el-hanout, caramelised onions, smoked almond pesto

Jerusalem artichoke velouté £14
artichoke toffee, truffle, homemade brioche

Roast rabbit loin £16
pancetta, herb gnocchi, girolles, coco beans, truffle

Signature dish

Lobster ravioli £18
crab and tomato bisque, shallot salad, coriander

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Main Courses

Jersey Lobster £39
dressed crab, coconut textures, carrot slaw, herring roe

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

Dover sole £35
smoked salmon, potato and leek risotto, quail egg, pickled caperberry salad

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

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

to share....

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

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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

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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

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