



ORMER MAYFAIR

Set lunch menu

New potato salad
gem hearts, Granny Smith apple, sour cream
lemon confit

Octopus (£4 supplement)
carpaccio, red pepper, peanut, daikon

Glazed chicken oysters
morels, baby leeks, egg yolk



Risotto
new season wild garlic, broccoli, sweetcorn,
aged Parmesan

Scottish halibut (£10 supplement)
pistachio and pine nut, cauliflower, cockles,
sea vegetables

Dutch veal
English white asparagus, quail egg, broad beans



Spiced plums
vanilla panna cotta, doughnut, Kombucha

Dark chocolate brownie
popcorn, salted caramel, milk ice cream

Morello cherry soufflé (£4 supplement)
smoked yogurt, fennel, black forest

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



FORMER MAYFAIR

Starters

Heritage tomato
Burrata, watermelon, spiced fruits, basil
£13

Jersey crab
new potato, Granny Smith apple, dill, sour cream, herring roe
£17

Yellowtail ceviche
avocado, tomato, Vietnamese dressing
£17

Glazed chicken oysters
morels, baby leeks, egg yolk
£14

Rabbit loin
English asparagus, peas, truffle, gnocchi
£16

Signature dish

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

Executive Head Chef, Shaun Rankin
Head Chef, Kerth Gumbs



FORMER MAYFAIR

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

Challans duck
bbq foie gras, pink grapefruit, cabbage, granola
£32

Dorset spring lamb
sweetbreads, gnocchi, peas, mint, yogurt
£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)



FORMER MAYFAIR

Chef's tasting menu £79

Heritage tomato
Burrata, watermelon, spiced fruits, basil

Yellowtail ceviche
avocado, tomato, Vietnamese dressing

Rabbit loin
English asparagus, truffle, gnocchi

Jersey lobster ravioli
crab and tomato bisque, shallots, coriander
(optional, £18 supplement)

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

Dorset spring lamb
sweetbreads, gnocchi, peas, mint, yogurt

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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ORMER MAYFAIR

Vegetarian tasting menu £68

Heritage tomato

Burrata, watermelon, spiced fruits, basil

New potato salad

gem hearts, Granny Smith apple, sour cream,
lemon confit

Leek mimosa

morels, crispy quail egg

Meli-Melo

seasonal vegetables

Fagottini

English asparagus, Enoki, truffle consommé
(optional, £8 supplement)

Risotto

new season wild garlic, broccoli, sweetcorn,
aged Parmesan

Coconut parfait

tapioca, mango

Wine pairing

Signature £70

Prestige £135



ORMER MAYFAIR

Vegetarian and Vegan menu

Heritage tomato
Burrata, watermelon, spiced fruit, basil
£13 (*can be vegan friendly*)

New potato salad
gem hearts, Granny Smith apple, sour cream, lemon confit
£12 (*can be vegan friendly*)

Leek mimosa
morels, crispy quail egg
£12



Fagottini
English asparagus, Enoki, truffle consommé
(starter £14, main £24)

Meli-Melo
seasonal vegetables
£20 (*vegan friendly*)

Risotto
new season wild garlic, broccoli, sweet corn, aged Parmesan
£24 (*can be vegan friendly*)

Homemade linguini
basil, tomato, aged Parmesan
£24



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

Coconut parfait
tapioca, mango
£9 (*vegan friendly*)



FORMER MAYFAIR

Desserts and Sweet Wines (70ml)

Yorkshire rhubarb
white chocolate, candied ginger, pistachio
£10

2014 Riesling Kabinett, Graacher Domprobst, Willi Schaefer, Germany
£7.5

Apple crumble
white chocolate, caramel, vanilla
£10

2015 Basque "Arima", Gorka Izagirre, Spain
£9.50

'Forbidden fruit'
chocolate, strawberry, sea buckthorn, passionfruit,
black pepper
£12

NV Champagne "Crème de Cuvée", Devaux, France
£8

Chefs choice soufflé (please allow 15 minutes)
seasonal soufflé created by Kerth Gumbs
£12

2016 Tokaj "Late Harvest", St Tamás, Hungary
£10

Seasonal British cheeses by Paxton & Whitfield
£14

2013 Sauternes "Lions de Suduiraut", Château Suduiraut, France
£11.50

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