



ORMER MAYFAIR

Set lunch menu

Hen's egg
Jerusalem artichoke, Roscoff onion

Smoked eel
cauliflower, horseradish, herring roe

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



Risotto
wild mushroom, aged Parmesan

Dover sole (€8 supplement)
salmon, potato and leek, quail egg, caperberry

Scottish beef
bone marrow, agnolotti pasta, chermoula



Yorkshire rhubarb (€3 supplement)
white chocolate, candied ginger, pistachio

Banana soufflé
smoked almonds, raspberry, dulce de leche

Dark chocolate brownie
popcorn, salted caramel, milk 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, 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

Mallard duck
parsnip, vanilla, beets

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

Yorkshire rhubarb
white chocolate, candied ginger, pistachio

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, truffle honey

Charred tender stem broccoli
tomato, lovage pesto

Pumpkin velouté
Thai green curry

Meli-Melo
seasonal vegetables

Stuffed gnocchi
Burrata, girolles, butternut

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

Coconut parfait
tapioca, mango

Classic wine pairing £65

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Starters

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

Pumpkin velouté £13
Thai green curry

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

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

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

Signature dish

Lobster ravioli £18
crab and tomato, shallots, coriander

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Main Course

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

Mallard duck £32
parsnip, vanilla, beets

to share...



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

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'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, truffle honey (<i>vegan friendly</i>)	£13
Charred tenderstem broccoli tomato, lovage pesto	£10
	
Meli-Melo seasonal vegetables (<i>vegan friendly</i>)	£20
Homemade linguini basil, tomato, aged parmesan	£24
Stuffed gnocchi Burrata, girolles, butternut (<i>vegan friendly</i>)	£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)

Poached pear black pepper, chervil, yoghurt	£9
<i>2011 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 (please allow 15 minutes) seasonal soufflé created by Kerth Gumbs	£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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