



FORMER MAYFAIR

Set lunch menu

Tuna tartare (£5 supp)
avocado, watermelon radish, pumpnickel, Vietnamese dressing

Slow cooked hens' egg
truffle consommé, aged balsamic, puffed wild rice

Roast quail
caramelised Roscoff onion, Puy lentils, bacon



Wellie-melo
garden vegetables, wild garlic, lovage pesto

Jersey lobster (£15 supp)
crab, coconut, carrot, herring roe

Veal sweetbread
morels, Wye Valley asparagus, Alexanders, coffee



Salted caramel tart
Granny Smith apple

Lemon and ginger soufflé (£5 supp)
Yorkshire rhubarb trifle

Nottinghamshire Stilton
pear, spiced grapes, walnut

2 courses £27.50

3 courses £31.50



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Starters

Quinoa salad
fennel, avocado, pomegranate, orange, pine nut
(vegan friendly)
£12

Heritage tomato
Burrata, spiced fruit, basil
(vegan friendly)
£14

Yellowtail ceviche
avocado, tomato, Vietnamese dressing
£17

Seared beef carpaccio
leek, Oscietra caviar, radish, focaccia
£17

Slow cooked hen's egg
truffle consommé, aged balsamic, puffed wild rice
£15

Signature dish

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

Executive Head Chef, Shaun Rankin
Head Chef, Kerth Gumbs



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Main Course

Wellie-melo
garden vegetables, wild garlic, lovage pesto
(vegan friendly)
£24

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

Scottish halibut
pistachio and pine nut, cauliflower, cockles, sea vegetables
£32

Dover sole
smoked salmon, quail egg, caperberry, seaweed beurre blanc
£35

Five spiced Barbary Duck "Prince de Dombes"
pink grapefruit, caramel, parfait, waffle
£32

Dorset lamb cutlet
braised leg, Wye Valley asparagus, peas, black garlic
£35

to share...

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



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This month's wine selection,
by Master Sommelier Svetoslav Manolev

Champagne:

NV "Cuvée D", Devaux, 12%, Bar-sur-Seine, Champagne £14.50

Sparkling:

2018 Prosecco "Millesimato", Villa Marcello, 11%, Veneto, Italy £8.0

2016 Rosé, Rathfinny Estate, 12%, Sussex, England £16.5

White:

2018 Sauvignon Blanc, Trinity Hill, 12%, Hawkes Bay, New Zealand £9.00

2016 Rioja Blanco "Fermentado en Barrica", Bodegas Zugober, 12.5%, Rioja, Spain £10.00

2017 "Vistamare", Ca'Marcanda, 14%, Tuscany, Italy £23.00

Red:

2017 Syrah, Trinity Hill, 12.5%, Hawkes Bay, New Zealand £8.5

2018 Pinot Noir, Sharpham Vineyard, 11.5%, Devon, England £10.00

2016 Bolgheri, Poggio al Tesoro 'Il Seggio', 14.5%, Tuscany, Italy £15.50



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Desserts and Sweet Wines (70ml)

Coconut semifreddo
granola, mango
(vegan friendly)
£9

2016 Torrontés 'Late Harvest', Zuccardi, 7.5%, Mendoza, Argentina
£6.00

Apple crumble
white chocolate, caramel, vanilla
£10

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

Yorkshire rhubarb
white chocolate panna cotta, vanilla brûlée, pistachio
£12

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

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

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

Nottinghamshire Stilton
pear, spiced grapes, walnut
£12

10-Year-old Tawny "Quinta de Ervamoira", Ramos Pinto, 20%, Oporto, Portugal
£7