



ORMER MAYFAIR

Set lunch menu

Heritage carrots
goat cheese mousse, cumin caramel, puffed quinoa

Yellowtail ceviche (£6 supp)
tomato jelly, avocado, Vietnamese dressing

Lamb fillet
black olive caramel, polenta, Romesco sauce



Meli Melo (£4 supp)
textures of seasonal vegetables, olive oil hollandaise

Sea Bream
fried oyster, cucumber spaghetti, Champagne velouté

Stuffed chicken
turnip purée, morels, tarragon consommé



Doughnut
plum compote, lavender ice cream

Pineapple soufflé
saffron cake, rum punch, exotic sorbet

Baked Alaska (£6 supp)
rhubarb, vanilla

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
An additional 12.5% service charge will be added to your bill



ORMER MAYFAIR

Tasting menu

£84

Heritage carrots
goat's cheese mousse, cumin caramel, puffed quinoa

Tuna sashimi
scallop ceviche, bloody mary jelly, avocado, cucumber, wasabi

Beef tartare
smoked oyster mayo, salted egg crumb, baby pickles

Green asparagus
charcoal mayonnaise, parmesan foam, orange

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

Lamb loin
glazed sweetbreads, black garlic, goats curd agnolotti, minted peas

Camembert (*£6 supp.*)
orange marmalade, pecan nuts, milk, salt caramel

Coconut mousse
roast pineapple, white chocolate, Malibu, mango

Classic wine pairing	£70
Signature wine pairing	£135
Prestige wine pairing	£210

Tasting menu requires participation of entire table

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Starters

Heritage carrots goat's cheese mousse, cumin caramel, puffed quinoa	£13
Green asparagus charcoal mayonnaise, parmesan foam, orange	£15
Tuna sashimi scallop ceviche, bloody mary jelly, avocado, cucumber, wasabi	£17
Jersey crab Granny Smith apple, lime, vanilla, peanut dressing	£17
Hand dived scallops confit chicken wings, crushed artichoke, consommé	£16
Lobster ravioli crab and tomato bisque, shallot salad, coriander	£18
Beef tartare smoked oyster mayo, salted egg crumb, baby pickles	£16

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Main Course

Jersey Lobster £39
jospier grilled, avocado, garlic butter, dressed crab

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

Sea bass £32
salt baked, tomato fondue, seaweed, oyster emulsion

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

Pork belly £29
calamari, chorizo and apple chutney, pressed Asian pear

Roast duck and foie gras £30
pink grapefruit, cabbage, granola

Lamb loin £32
glazed sweetbreads, black garlic, goats curd agnolotti, minted peas

to share....

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

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Vegetarian menu

Green salad gem lettuce, avocado, homemade vinaigrette	£10
Lentil salad Granny Smith apple, pickled endive, mixed herbs	£10
Heritage carrots goat's cheese mousse, cumin caramel, puffed quinoa	£13
Tomato salad watermelon, creamed burrata, basil	£13
Carrot minestrone confit tomatoes, peas, buckwheat tuile	£10
Green asparagus charcoal mayonnaise, parmesan foam, orange	£15
	
Stuffed herb gnocchi creamed cheese, truffle, wild mushrooms	£18
Homemade linguini tomato concassé, basil, aged parmesan	£20
Fagottini slow cooked egg, mushroom ceviche, parmesan emulsion	£20

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FORMER MAYFAIR

Vegan menu

Heritage carrots cumin caramel, puffed quinoa	£8
Tomato salad watermelon, basil	£8
Green salad gem lettuce, avocado, homemade vinaigrette	£10
Lentil salad Granny Smith apple, pickled endive, mixed herbs	£10
Carrot minestrone confit tomatoes, peas, buckwheat tuile	£10
Meli-Melo seasonal vegetables, olive oil emulsion	£16
Homemade gnocchi truffle, wild mushrooms	£16
	
Chilled hibiscus soup berries, basil sorbet	£8
Coconut parfait tapioca, mango sorbet	£9

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Dessert and Sweet Wines (70ml)

Shaun Rankin original Treacle tart raspberries, Jersey clotted cream ice cream, mint	£9
<i>2014 Pedro Ximénez, Ximénez-Spínola, 12% Andalucia, Spain</i>	£12.50
Coconut mousse roast pineapple, Malibu, mango	£8
<i>2013 Riesling Kabinett "Graacher Domprobst", Willi Schaefer, 7.5% Mosel, Germany</i>	£8.50
Apple crumble white chocolate, caramel, vanilla ice cream	£9
<i>2013 Tokaji "Forditás", Chateau Megyer, 12%, Tokaj, Hungary</i>	£7.50
Baked Alaska rhubarb, vanilla	£9
<i>2016 Torrontés, Zuccardi, 7.5% Mendoza, Argentina</i>	£7.00
Dark chocolate brownie popcorn, salted caramel, milk ice cream	£10
<i>NV Tannat "Alcyone", 20%, Atlantida, Uruguay</i>	£8.50
Cherry soufflé (please allow 15 minutes) black forest gateau, cherry sorbet	£12
<i>1997 Coteaux du Layon, Moulin Touchais, 13.5% Loire, France</i>	£14.50
Seasonal British cheeses by Paxton & Whitfield	£14