



FORMER MAYFAIR

Set Lunch Menu

Duck terrine
candied ginger, apple, port glaze

Stuffed gnocchi
burrata, pickled girolles

Hand dived scallops (£4 supp)
caramelised onions, smoked almond pesto



Plaice
Parma ham, texture of artichoke, jus noisette

Pork belly
calamari, chorizo and apple chutney

Yorkshire grouse (£5 supp)
Haggis, roasted salsify, poached pear



Fig parfait
sesame seeds, Guava sorbet

Pear and ginger soufflé
pumpkin cake, mascarpone ice cream

Dark chocolate brownie (£3 supp)
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
An additional 12.5% service charge will be added to your bill



ORMER MAYFAIR

Tasting menu

£84

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

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

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

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

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

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

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 beets goat's cheese, Kalamata sorbet, truffle honey	£13
Tuna sashimi scallop ceviche, bloody mary jelly, avocado, cucumber, wasabi	£17
Jersey crab Granny Smith apple, lime, vanilla, peanut dressing	£17
Lobster ravioli crab and tomato bisque, shallot salad, coriander	£18
Jerusalem artichoke velouté artichoke toffee, truffle, homemade brioche	£14
Beef tartare smoked oyster mayo, salted egg crumb, baby pickles	£16
Roast rabbit loin pancetta, herb gnocchi, girolles, coco beans, truffle	£16

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Main Course

Jersey Lobster jospier grilled, avocado, garlic butter, dressed crab	£39
Turbot pistachio and pine nut crust, cauliflower, pickled cockles, sea vegetables	£32
Sea bass salt baked, tomato fondue, seaweed, oyster emulsion	£32
Dover sole smoked salmon, potato and leek risotto, quail egg, pickled caperberry salad	£35
Pork belly calamari, chorizo and apple chutney, pressed Asian pear	£29
Roast duck and foie gras King oyster mushrooms, pistachio, cherry sauce	£30
Scottish venison Medjool date, chocolate tortellini, quinoa, parsnip, ginger	£32
<i>to share....</i>	
Côte de boeuf foie gras, truffled French bean salad, beer cooked shallots, wild mushrooms, triple cooked chips	£80

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Vegetarian menu

Green salad gem lettuce, avocado, homemade vinaigrette	£10
Quinoa salad Granny Smith apple, broccoli, peanuts	£10
Heritage beets goat's cheese, Kalamata sorbet, truffle honey	£13
Tomato salad watermelon, creamed burrata, basil	£13
	
Meli-Melo seasonal vegetables, olive oil emulsion	£16
Jerusalem artichoke velouté artichoke toffee, truffle, homemade brioche	£14
Homemade linguini tomato concassé, basil, aged parmesan	£20
Stuffed gnocchi Burrata, pickled girolles, butternut, truffle	£18

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Vegan menu

Tomato salad watermelon, basil	£8
Green salad gem lettuce, avocado, homemade vinaigrette	£10
Charred broccoli Asian pear, cucumber sorbet, buckwheat	£10
Quinoa salad Granny Smith apple, broccoli, peanuts	£10
Heritage beets Kalamata sorbet, truffle honey	£13
Meli-Melo seasonal vegetables, olive oil emulsion	£16
Stuffed gnocchi pickled girolles, butternut, truffle	£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>NV Pedro Ximénez "Antique", Fernando de Castilla, 15% 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 "Fordítás ", Chateau Megyer, 12%, Tokaj, Hungary</i>	£7.50
Baked Alaska rhubarb, vanilla	£9
<i>1997 Coteaux du Layon, Moulin Touchais, 13.5%, Loire, France</i>	£14.50
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 gâteau, cherry sorbet	£12
<i>2013 Straw wine", Vergelegen, 14.5%, Stellenbosch, South Africa</i>	£7
Seasonal British cheeses by Paxton & Whitfield	£14