



ORMER MAYFAIR

Set lunch menu

Multi coloured linguini
purple basil pesto, tomato consommé

Jersey crab (€6 supp)
Granny Smith apple, lime, vanilla, peanut dressing

Vitello tonnato
anchovies, baby pickles, horseradish



Slow cooked salmon
orange, beetroot, kohlrabi, sorrel sauce

Sea Bass (€8 supp)
salt baked, tomato fondue, seaweed, oyster emulsion

Stuffed quail
fregola sarda, nettle purée, king oyster mushrooms



Watermelon gazpacho
black olive papadum, strawberry sorbet

Fresh berries salad (€3 supp)
hibiscus, basil sorbet

Raspberry and vanilla soufflé
taco, lemon verbena

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 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
Lamb loin glazed sweetbreads, black garlic, goats curd agnolotti, minted peas	£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 Apple, orange	£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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Vegan menu

Heritage carrots cumin caramel, puffed quinoa	£8
Tomato salad watermelon, basil	£8
Green salad gem lettuce, avocado, homemade vinaigrette	£10
Quinoa salad Apple, orange	£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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FORMER MAYFAIR

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 gateau, cherry sorbet	£12
<i>2013 Straw wine", Vergelegen, 14.5%, Stellenbosch, South Africa</i>	£7
Seasonal British cheeses by Paxton & Whitfield	£14