



ORMER MAYFAIR

Set lunch menu

Beef tartare
pickled beets, horseradish panna cotta, apple, watercress

Pumpkin velouté
Thai green curry foam

Lobster ravioli (£8 supp)
crab and tomato bisque, shallot salad, coriander



Cod
squid ink tortellini, saffron potatoes, bouillabaisse

Turbot (£10 supp)
pistachio and pine nut crust, cauliflower, pickled cockles, sea vegetables

Venison
Medjool date, chocolate tortellini, quinoa, parsnip, ginger



Crème brûlée
spiced gel, redcurrant, pistachio ice-cream

Mandarin and passion fruit soufflé (£3 supp)
milk chocolate jelly, macaroon, mandarin sorbet.

Poached pear
black pepper sponge, chervil granite, yoghurt sorbet

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



FORMER MAYFAIR

Tasting menu

(Tasting menu requires participation of entire table)

£79

Heritage beets

goat's cheese, Kalamata sorbet, truffle honey

2014 Gewurztraminer Grand Cru "Kessler", Domaine Schlumberger, Alsace, France

Jersey crab

Granny Smith apple, lime, vanilla, peanut dressing

2015 Mád Furmint, St Tamás, Tokaj, Hungary

Roast rabbit loin

pancetta, herb gnocchi, girolles, coco beans, truffle

2017 Pinot Noir, Sanziana, Romania

Turbot

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

2016 Tempranillo Blanco, Abel Mendoza, Rioja, Spain

Scottish venison

Medjool date, chocolate tortellini, quinoa, parsnip, ginger

2013 Castello Fonterutoli Chianti Classico "Gran Selezione", Mazzei, Tuscany, Italy

Seasonal British cheeses by Paxton & Whitfield

(optional, £8 supplement)

Coconut mousse

roast pineapple, white chocolate, Malibu, mango

2010 Riesling Kabinett, Joh Jos Prum, Mosel, Germany

Classic wine pairing (as per above) £65

Signature wine pairing £115

Prestige wine pairing £210

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Starters

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

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

Hand dived scallops £17
raz-el-hanout, caramelised onions, smoked almond pesto

Jerusalem artichoke velouté £14
artichoke toffee, truffle, homemade brioche

Roast rabbit loin £16
pancetta, herb gnocchi, girolles, coco beans, truffle

Signature dish

Lobster ravioli £18
crab and tomato bisque, shallot salad, coriander

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Main Courses

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

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

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

Secreto of Iberico pork £29
calamari, chorizo ketchup, tomato relish, pressed Asian pear

Scottish venison £32
Medjool date, chocolate tortellini, quinoa, parsnip, ginger

to share....

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

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ORMER MAYFAIR

'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 sorbet, truffle honey <i>(can be vegan friendly)</i>	£13
Charred broccoli Asian pear, cucumber sorbet, buckwheat	£10
	
Meli-Melo seasonal vegetables, olive oil emulsion <i>(vegan friendly)</i>	£20
Homemade linguini tomato concassé, basil, aged parmesan	£24
Stuffed gnocchi Burrata, pickled girolles, butternut <i>(can be vegan friendly)</i>	£24
	
Chilled hibiscus soup berries, basil sorbet <i>(vegan friendly)</i>	£8
Coconut parfait tapioca, mango sorbet <i>(vegan friendly)</i>	£9

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FORMER MAYFAIR

Desserts and Sweet Wines (70ml)

Poached pear black pepper sponge, chervil granite, yoghurt sorbet	£9
<i>2011 Riesling Kabinett, Schloss Schönborn, Germany</i>	£7
Apple crumble white chocolate, caramel, vanilla ice cream	£9
<i>2013 Tokaji "Forditás", Château Megyer, Hungary</i>	£7.50
Dark chocolate mousse bergamot jelly, salted praline ice cream	£10
<i>1997 Coteaux du Layon, Moulin Touchais, France</i>	£14.50
Chefs choice soufflé <i>(please allow 15 minutes)</i> seasonal soufflé created by Kerth Gumbs	£12
<i>2015 Botrytis Viognier "FSW8B", Yalumba, Australia</i>	£8.50
Seasonal British cheeses by Paxton & Whitfield	£14
<i>2013 Sauternes "Lions de Suduiraut", Château Suduiraut, France</i>	£11.50

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