



## ORMER MAYFAIR

### Set lunch menu

Carrot minestrone  
confit tomatoes, peas, buckwheat crisp

Sea bass and scallop ceviche (£6 supp)  
pickled cucumber, squid ink cracker, sesame

Slow cooked hen's egg  
chorizo fondue, asparagus, baked potato foam



Cod  
saffron new potatoes, hispi cabbage, bouillabaisse sauce

Turbot (£8 supp)  
pine nut, cauliflower, pickled cockles, sea vegetables

Roast rabbit loin  
pancetta, wild garlic, barley risotto



Textures of strawberries  
Jersey cream, basil, meringue

Rhubarb soufflé  
vanilla custard, mascarpone ice cream

Camembert (£6 supp)  
orange marmalade, pecan nuts, milk salted caramel

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

Jerusalem artichoke velouté  
artichoke toffee, truffle, homemade brioche

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
Tuna sashimi scallop ceviche, bloody mary jelly, avocado, cucumber, wasabi	£15
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
Jerusalem artichoke velouté artichoke toffee, truffle, homemade brioche	£14

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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 pink grapefruit, cabbage, granola	£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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### 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



## ORMER MAYFAIR

### Vegetarian menu

Carrot minestrone confit tomatoes, peas, buckwheat tuile	£10
○	
Green salad gem lettuce, avocado, homemade vinaigrette	£10
○	
Lentil salad Granny Smith apple, pickled endive, mixed herbs	£10
○	
Tomato salad watermelon, creamed burrata, basil	£13
○	
Heritage carrots goat's cheese mousse, cumin caramel, puffed quinoa	£13
○	
Jerusalem artichoke velouté artichoke toffee, truffle, homemade brioche	£14
○	
Homemade linguini tomato concassé, basil, aged parmesan	£16
○	
Stuffed herb gnocchi creamed cheese, truffle, wild mushrooms	£16
○	
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
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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