



ORMER MAYFAIR

Valentine's menu

Smoked Eel

cucumber salad, Imperial caviar, dashi



Orkney scallops

baked artichoke, truffle, chicken



Yorkshire venison

beetroots, dark chocolate



Vanilla panna cotta

blood orange, Champagne, pomegranate

£115 per person

Available for dinner from 14th February to 17th February 2018 only
Includes live music by a harpist



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

Set lunch menu

Jersey crab (£4 supp)
Granny Smith, lime, vanilla, peanut dressing

Hand dived scallops
Savoy cabbage, bacon and onion dashi

Venison tartare
Blackberry, Pommery mustard, parsnip



Stuffed herb gnocchi (£6 supp)
Truffled creamed cheese, wild mushrooms

Hake
Pomme purée, wasabi, lemon beurre blanc

Pork belly
Ancient peas, Roscoff onions, Mangalitsa black pudding



Thyme and vanilla pannacotta
Champagne, blood orange sorbet

Dark chocolate brownie (£4 supp)
Popcorn, salted caramel, milk ice cream

Banana and coffee soufflé
Peanut crumbs, dulce de leche ice cream

2 courses £27.50

3 courses £31.50

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ORMER MAYFAIR

Tasting menu

£75

Available lunch 12.00pm-1.30pm; dinner 6.30pm-9.30pm

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

Jerusalem artichoke velouté
Artichoke toffee, truffle, homemade brioche

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	£15
Jersey crab Granny Smith apple, lime, vanilla, peanut dressing	£17
Hand dived scallops Barbecued leeks, sea herbs, lemon parsley vinaigrette	£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 Josper grilled, avocado, garlic butter, dressed crab	£39
Turbot Pistachio and pine nut crust, cauliflower, pickled cockles, sea vegetables	£32
Salt baked sea bass Parma ham, tomato salsa, black olive caramel, artichoke cappelletti, saffron	£32
Dover sole Smoked salmon, potato and leek risotto, quail egg, pickled caperberry salad	£35
Secreto of Iberico pork Calamari, chorizo and apple chutney, pressed Asian pear	£29
Roast duck and foie gras Celeriac, plum, candied walnut	£30
Scottish venison Medjool date, chocolate tortellini, quinoa, parsnip, ginger	£32
To share....	
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
20-year-old Moscatel "Cuva Vella", Valsan 1831, 15%, Valencia, Spain	£11.50
Coconut mousse Roast pineapple, Malibu, mango	£8
2015 Riesling Auslee "Schlossberg 110°", Weingut Heinrichshof, 9% Mosel, Germany	£6
Apple crumble White chocolate, caramel, vanilla ice cream	£9
2013 Tokaji "Forditás", Chateau Megyer, 12% Tokaj, Hungary	£7.50
Baked Alaska Blackberry, thyme and mint	£8
1997 Coteaux du Layon, Moulin Touchais, 13.5%, Loire, France	£14.50
Dark chocolate brownie Popcorn, salted caramel, milk ice cream	£10
2004 LBV "Bottle matured", Warre's, 20%, Douro, Portugal	£6.50
Cherry soufflé (please allow 15 minutes) Black forest gâteau, cherry sorbet	£12
2013 "Straw wine", Vergelegen, 14.5%, Stellenbosch, South Africa	£7
Seasonal British cheeses by Paxton & Whitfield	£14

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Vegetarian menu

Green salad Gem lettuce, avocado, homemade vinaigrette	£8
	
Chilled cucumber gazpacho Piment d'Espelette crisp	£8
	
Lentil salad Granny Smith apple, pickled endive, mixed herbs	£10
	
Heritage tomato salad Watermelon, creamed burrata, basil	£13
	
Beetroot Goat's cheese, Kalamata sorbet, truffle honey	£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

Green salad Gem lettuce, avocado, homemade vinaigrette	£8
Cucumber gazpacho Piment d'Espelette crisp	£8
Heritage tomato salad Watermelon, basil	£8
Beetroot Radish, Kalamata sorbet, white balsamic	£8
Lentil salad Granny Smith apple, pickled endive, mixed herbs	£10
Homemade gnocchi Truffle, wild mushrooms, artichoke	£14
	
Chilled hibiscus soup Berries, basil sorbet	£8
Coconut parfait Tapioca, mango sorbet	£9

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