



ORMER MAYFAIR

by
Sofian

EXECUTIVE CHEF SOFIAN MSETFI

Five-course Lunch Tasting Menu

Warm Ibérico ham jelly
Parmesan, Bramley apple, Nasturtium

Butter poached cod
Jerusalem artichoke, grapes, chicken and hazelnut sauce

Rump of Dorset lamb
confit lamb breast, cucumber, dill

Seasonal British cheeses by Paxton & Whitfield
(optional extra course, £15 supplement)

Kentish strawberries
kefir, extra virgin olive oil

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£50 per person

Signature wine pairing
additional £70 per person

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



ORMER MAYFAIR

by
Sofian

EXECUTIVE CHEF SOFIAN MSETFI

Seven-course Lunch Tasting Menu

Warm Ibérico ham jelly
Parmesan, Bramley apple, Nasturtium

Cured Cornish mackerel
sesame, Kombu, spiced nage

BBQ Norfolk quail
sweetcorn, pineapple, girolles

Poached native lobster
Isle of Wight tomato, pine nut, basil

Roast rack of Dorset lamb
confit lamb breast, cucumber, dill

Seasonal British cheeses by Paxton & Whitfield
(optional extra course, £15 supplement)

Kentish strawberries
kefir, extra virgin olive oil

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£70 per person

Signature wine pairing
additional £90 per person

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



ORMER MAYFAIR

by
Sofian

EXECUTIVE CHEF SOFIAN MSETFI

Seven-course Tasting Menu

Warm Ibérico ham jelly
Parmesan, Bramley apple, Nasturtium

Cured Cornish mackerel
sesame, Kombu, spiced nage

BBQ Norfolk quail
sweetcorn, pineapple, girolles

Poached native lobster
Isle of Wight tomato, pine nut, basil

Roast rack of Dorset lamb
confit lamb breast, cucumber, dill

Seasonal British cheeses by Paxton & Whitfield
(optional extra course, £15 supplement)

Kentish strawberries
kefir, extra virgin olive oil

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£70 per person

**Signature wine pairing
additional £90 per person**

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



ORMER MAYFAIR

by
Sofian

EXECUTIVE CHEF SOFIAN MSETFI

Nine-course Tasting Menu

Warm Ibérico ham jelly
Parmesan, Bramley apple, Nasturtium

Cured Cornish mackerel
sesame, Kombu, spiced nage

BBQ Norfolk quail
sweetcorn, pineapple, girolles

Poached native lobster
Isle of Wight tomato, pine nut, basil

Glazed veal sweetbread
black garlic, smoked buttermilk, toasted rice

Butter poached cod
Jerusalem artichoke, grapes, chicken and hazelnut sauce

Roast rack of Dorset lamb
confit lamb breast, cucumber, dill

Seasonal British cheeses by Paxton & Whitfield
(optional extra course, £15 supplement)

Kentish strawberries
kefir, extra virgin olive oil

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£90 per person (Available up to 8.30pm)

**Signature wine pairing
additional £110 per person**

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



ORMER MAYFAIR

by
Sofian

EXECUTIVE CHEF SOFIAN MSETFI

Five-course Vegetarian Lunch Tasting Menu

New season turnip salad
avocado, lime, spiced vegetable nage

Pearl barley risotto
roasted cauliflower, raisin, hazelnut

Shallot tarte fine
confit garlic, chicory, Sherry butter sauce

Seasonal British cheeses by Paxton & Whitfield
(optional extra course, £15 supplement)

Kentish strawberries
kefir, extra virgin olive oil

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£50 per person

Signature wine pairing
additional £70 per person

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



ORMER MAYFAIR

by
Sofian

EXECUTIVE CHEF SOFIAN MSETFI

Seven-course Vegetarian Tasting Menu

English pea velouté
Parmesan, Nasturtium

New season turnip salad
avocado, lime, spiced vegetable nage

Polenta
sweetcorn, pineapple

Pearl barley risotto
roasted cauliflower, raisin, hazelnut

Shallot tarte fine
confit garlic, chicory, Sherry butter sauce

Seasonal British cheeses by Paxton & Whitfield
(optional extra course, £15 supplement)

Kentish strawberries
kefir, extra virgin olive oil

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£70 per person

**Signature wine pairing
additional £90 per person**

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



ORMER MAYFAIR

by
Sofian

EXECUTIVE CHEF SOFIAN MSETFI

Nine-course Vegetarian Tasting Menu

English pea velouté
Parmesan, Nasturtium

New season turnip salad
avocado, lime, spiced vegetable nage

Polenta
sweetcorn, pineapple

Pearl barley risotto
roasted cauliflower, raisin, hazelnut

Smoked tomato tortellini
aubergine, pine nut, basil

BBQ celeriac
vanilla, girolles

Shallot tarte fine
confit garlic, chicory, Sherry butter sauce

Seasonal British cheeses by Paxton & Whitfield
(optional extra course, £15 supplement)

Kentish strawberries
kefir, extra virgin olive oil

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£90 per person

**Signature wine pairing
additional £110 per person**

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