



## ORMER MAYFAIR

### Set lunch menu

Tuna sashimi (£6supp)  
scallop, bloody mary jelly, avocado, cucumber, wasabi

Crispy hen's egg  
duck ham, truffled asparagus salad

Wild garlic risotto  
aged parmesan, parsley purée



Cod  
roast sweetcorn, tenderstem broccoli, ink gnocchi

Maize fed chicken  
stuffed courgette, caponata, tomato sauce

Lamb loin (£8supp)  
glazed sweetbread, black garlic, goats curd agnolotti,  
minted peas



Key lime parfait  
strawberry coulis, avocado, elderflower ice cream

Coconut mousse (£6supp)  
roast pineapple, white chocolate, Malibu, mango

Kaiserschmarrn soufflé  
rubharb compote, sour cream ice cream

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

£75

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

Lamb loin  
glazed sweetbreads, black garlic, goats curd agnolotti, minted peas

Camembert  
orange marmalade, pecan nuts, milk, salt caramel

*(£6 supp.)*

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 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
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
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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## ORMER MAYFAIR

### Vegetarian menu

Carrot minestrone confit tomatoes, buckwheat	£8
 Green salad gem lettuce, avocado, homemade vinaigrette	£10
 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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## ORMER MAYFAIR

### Vegan menu

Carrot minestrone confit tomatoes, buckwheat	£8
Beetroot radish, Kalamata sorbet, white balsamic	£8
Heritage tomato salad watermelon, basil	£8
Green salad gem lettuce, avocado, homemade vinaigrette	£10
Lentil salad Granny Smith apple, pickled endive, mixed herbs	£10
Meli-Melo seasonal vegetables, olive oil emulsion	£16
Homemade gnocchi truffle, wild mushrooms, artichoke	£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