



ORMER MAYFAIR

by Sofian

EXECUTIVE CHEF SOFIAN MSFETI

## 5 Course Lunch Tasting Menu

Warm Ibérico ham jelly  
Parmesan, Bramley apple, Nasturtium

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

Roast squab pigeon  
beetroot, cumin, rose water caramel

Selection of cheeses by Paxton & Whitfield  
(optional extra course, £18 supplement)

Granny Smith apple  
celeriac, kefir

Abinao and tapioca tart  
Pedro Ximénez Sherry, salted milk sorbet

£50 per person  
Signature wine pairing  
(additional £60 per person)

*Available for lunch only.  
Please note that menus are subject to change.*

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 MSFTFI

## 6 Course Tasting Menu

Warm Ibérico ham jelly  
Parmesan, Bramley apple, Nasturtium

Veal sweetbread  
Passe Crassane pear, walnut, mustard

Braised brill  
vanilla sabayon, Château-Chalon, Exmoor caviar

Roast squab pigeon  
beetroot, cumin, rose water caramel

Selection of cheeses by Paxton & Whitfield  
(optional extra course, £18 supplement)

Granny Smith apple  
celeriac, kefir

Abinao and tapioca tart  
Pedro Ximénez Sherry, salted milk sorbet

£75 per person

Signature wine pairing  
(additional £85 per person)

Prestige wine pairing  
(additional £185 per person)

*Available for lunch and dinner.  
Please note that menus are subject to change.*

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



## 8 Course Tasting Menu

Warm Ibérico ham jelly  
Parmesan, Bramley apple, Nasturtium

Cured Cornish mackerel  
sesame, Kombu, spiced nage

Braised brill  
vanilla sabayon, Château-Chalon, Exmoor caviar

Veal sweetbread  
Passe Crassane pear, walnut, mustard

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

Roast squab pigeon  
beetroot, cumin, rose water caramel

Selection of cheeses by Paxton & Whitfield  
(optional extra course, £18 supplement)

Granny Smith apple  
celeriac, kefir

Abinao and tapioca tart  
Pedro Ximénez Sherry, salted milk sorbet

£90 per person

Signature wine pairing  
(additional £105 per person)

Prestige wine pairing  
(additional £215 per person)

*Available for lunch and dinner.  
Please note that menus are subject to change.*

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



## 5 Course Vegetarian Lunch Tasting Menu

Jerusalem artichoke velouté  
hazelnut, grape, pickled trompettes

Soy pickled turnip  
sesame, Kombu, spiced nage

Pearl barley risotto  
roasted cauliflower, raisin, hazelnut

Selection of cheeses by Paxton & Whitfield  
(optional extra course, £18 supplement)

Granny Smith apple  
celeriac, kefir

Abinao and tapioca tart  
Pedro Ximénez Sherry, salted milk sorbet

£50 per person  
Signature wine pairing  
(additional £60 per person)

*Available for lunch only.  
Please note that menus are subject to change.*

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



## 6 Course Vegetarian Tasting Menu

Jerusalem artichoke velouté  
hazelnut, grape, pickled trompettes

Soy pickled turnip  
sesame, Kombu, spiced nage

Butternut squash tortellini  
sage, pumpkin seeds

Shallot tarte fine  
confit garlic, Sherry butter sauce

Selection of cheeses by Paxton & Whitfield  
(optional extra course, £18 supplement)

Granny Smith apple  
celeriac, kefir

Abinao and tapioca tart  
Pedro Ximénez Sherry, salted milk sorbet

£75 per person

Signature wine pairing  
(additional £85 per person)

Prestige wine pairing  
(additional £185 per person)

*Available for lunch and dinner.  
Please note that menus are subject to change.*

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



## 8 Course Vegetarian Tasting Menu

Jerusalem artichoke velouté  
hazelnut, grape, pickled trompettes

Soy pickled turnip  
sesame, Kombu, spiced nage

Passe Crassane pear  
walnut, mustard

Pearl barley risotto  
roasted cauliflower, raisin, hazelnut

Butternut squash tortellini  
sage, pumpkin seeds

Shallot tarte fine  
confit garlic, Sherry butter sauce

Selection of cheeses by Paxton & Whitfield  
(optional extra course, £18 supplement)

Granny Smith apple  
celeriac, kefir

Abinao and tapioca tart  
Pedro Ximénez Sherry, salted milk sorbet

£90 per person  
Signature wine pairing  
(additional £105 per person)

Prestige wine pairing  
(additional £215 per person)

*Available for lunch and dinner.  
Please note that menus are subject to change.*

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