



ORMER MAYFAIR

Sofian

EXECUTIVE CHEF SOFIAN MBEITI

5-Course 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

Seasonal British cheeses by Paxton & Whitfield
(optional extra course, £18 supplement)

Kentish strawberries
kefir, extra virgin olive oil

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£50 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



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EXECUTIVE CHEF SOFIAN MSBETI

6-Course Tasting Menu

Warm Ibérico ham jelly
Parmesan, Bramley apple, Nasturtium

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

BBQ Norfolk quail
sweetcorn, pineapple, girolles

Roast squab pigeon
beetroot, cumin, rose water caramel

Seasonal British cheeses by Paxton & Whitfield
(optional extra course, £18 supplement)

Kentish strawberries
kefir, extra virgin olive oil

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£75 per person

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EXECUTIVE CHEF SOFIAN MSBETI

8-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

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

Roast squab pigeon
beetroot, cumin, rose water caramel

Seasonal British cheeses by Paxton & Whitfield
(optional extra course, £18 supplement)

Kentish strawberries
kefir, extra virgin olive oil

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£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