



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 Yorkshire duck  
beetroot, cumin, rose water caramel

Seasonal British 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

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 MOSEFI

## 6-Course Tasting Menu

Warm Ibérico ham jelly  
Parmesan, Bramley apple, Nasturtium

Veal sweetbread  
Passe Crassane pear, walnut, mustard

Scottish langoustine  
Pink grapefruit, juniper

Roast Yorkshire duck  
beetroot, cumin, rose water caramel

Seasonal British 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

Allergen information is available upon request  
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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

## 8-Course Tasting Menu

Warm Ibérico ham jelly  
Parmesan, Bramley apple, Nasturtium

Cured Cornish mackerel  
sesame, Kombu, spiced nage

Scottish langoustine  
Pink grapefruit, juniper

Veal sweetbread  
Passe Crassane pear, walnut, mustard

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

Roast Yorkshire duck  
beetroot, cumin, rose water caramel

Seasonal British 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

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