



ORMER MAYFAIR

Private dining Menu

£75.00 per person

Heritage tomato
Burrata, watermelon, spiced fruits, basil

Jersey Lobster ravioli
Crab and tomato bisque, shallots, coriander

£8.00 supplement

Rabbit loin
English asparagus, peas, truffle gnocchi



Risotto
Saffron, broad bean, feta, fennel, pine nuts

Scottish halibut
Pistachio and pine nuts, cauliflower, cockles, sea vegetables

£12.00 supplement

Challans duck
Parfait, celeriac, red current, turnip, pistachio



Seasonal British cheeses by Paxton and Whitfield

£8.00 supplement

Spiced plums
Vanilla panna cotta, doughnut, Kombucha

Dark chocolate brownie
Popcorn, salted caramel, milk

Please advise us of any allergies or dietary requirements
Allergen information is available upon request.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill



ORMER MAYFAIR

Shaun Rankin Signature menu

£95.00 per person

Yellowtail ceviche
avocado, tomato, Vietnamese dressing

Lobster ravioli
Crab and tomato bisque, shallot salad, coriander



Scottish halibut
Pistachio and pine nut, cauliflower, cockles, sea vegetables

Côte de boeuf (for two to share) £20.00 supplement
Foie gras, truffled French beans, beer cooked shallots,
wild mushrooms, triple cooked chips



Seasonal British cheeses by Paxton and Whitfield

Dark chocolate brownie
Popcorn, salted caramel, milk ice cream

Spiced plums
Vanilla panna cotta, doughnut, Kombucha

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