



ORMER MAYFAIR

Private dining menu

£75.00 per person

Heritage beets
Goat's cheese, Kalamata sorbet, truffle

Lobster ravioli
Crab and tomato bisque, shallot salad, coriander £8.00 supplement

Glazed rabbit loin
King oyster mushroom, pancetta, truffle gnocchi



Risotto
Truffle, aged parmesan

Turbot £12.00 supplement
Pistachio and pine nut crust, cauliflower, pickled cockles, sea vegetables

Baby chicken
Wild mushrooms, peppercorn sauce



Treacle tart – Shaun Rankin's award-winning recipe, BBC's Great British Menu
Served with clotted cream ice cream, raspberries, mint

Dark chocolate brownie
Popcorn, salted caramel, milk ice cream

Seasonal British cheeses by Paxton and Whitfield £8.00 supplement

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



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Shaun Rankin Signature menu £95.00 per person

Jersey crab
Granny Smith apple, lime, vanilla, peanut dressing

Lobster ravioli
Crab and tomato bisque, shallot salad, coriander



Turbot
Pistachio and pine nut crust, cauliflower, pickled cockles, sea vegetables

Scottish venison
Medjool date, chocolate tortellini, quinoa, parsnip, ginger



Seasonal British cheeses by Paxton & Whitfield (£8.00 supplement)



Dark chocolate brownie
Popcorn, salted caramel, milk ice cream

Treacle tart – Shaun Rankin’s award-winning recipe, BBC’s Great British Menu
Served with clotted cream ice cream, raspberries, mint

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Super Easy

(available for a minimum of 6 guests)

£55 per person

Starters (two per person)

All starters designed to be shared

Charcuterie board

Salami, Parma ham, bresaola, Manchego cheese, mushroom arancini

Quinoa salad

Apple, orange

Crispy calamari

Sriracha dip

Chicken wings

Sweet chilli sauce, chilli, coriander

Grilled lamb cutlets

Smoked chilli jam

Main courses

Josper grilled fish burger with fries

Fennel salad, tartare sauce

Flemings burger with fries

Bacon, cheddar cheese, lettuce, tomato, pickles

Desserts

Treacle tart - Shaun Rankin's award-winning recipe, BBC's Great British Menu

Served with clotted cream ice cream, raspberries, mint

Dark chocolate brownie

Popcorn, salted caramel, milk ice cream

Wine pairing : magnum (large format : 1.5 litres)

Rosé: 2015 Côtes de Provence, Miraval, Provence, France £137

Red: 2013 Rioja Reserva, Marqués de Murrieta, 14%, Rioja, Spain £105

White: 2015 Gavi di Gavi "Montessoro, La Giustiana, Veneto, Italy £125

Sparkling: 2010 "Classic Cuvée" by Magnum, Nyetimber, West Sussex, England £161

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