



ORMER MAYFAIR

Private dining Menu

£75.00 per person

Heritage tomato
Burrata, watermelon, spiced fruits, basil

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

Glazed rabbit loin
English asparagus, peas, truffle gnocchi



Risotto
New season wild garlic, peas, sweetcorn

Scottish halibut £12.00 supplement
Pistachio and pine nuts, cauliflower, cockles, sea vegetables

Baby chicken
Wild mushrooms, peppercorn sauce



Seasonal British cheeses by Paxton and Whitfield £8.00 supplement

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



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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 nuts, cauliflower, cockles, sea vegetables

Cote 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 £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

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

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



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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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