



ORMER MAYFAIR

AT HOME

## Starters

Heritage beets £18

black olive caramel, whipped goat's cheese, walnut

Yellowtail ceviche £24

avocado, tomato, Vietnamese dressing

Jersey crab £26

Granny Smith apple, daikon, gingerbread, peanut

Beef tartare £26

radish, smoked mayo, cured egg yolk

## Main courses

Wellie-melo £25

lentils, garden vegetables, spiced rose pesto

Black cod £30

pickled squash, orange, Pak choi, Sake dressing

Nut crusted line caught sea bass £32

cockles, cabbage, celeriac, Oscietra caviar

Dorset lamb cutlets £28

spiced aubergine, pomegranate, pine nuts

*For two to share...*

Côte de boeuf £80

aged beef ragout, foie gras, truffled wild mushrooms,

caramelised shallots, triple cooked chips

*\*served medium rare, for medium recommended additional cooking time of 10 minutes at 180C*

## Sides

Harissa dressed tenderstem broccoli, flaked almonds £10

New potatoes tossed in nutmeg cream sauce £10

Southern fried wedges with homemade Sriracha mayo £8

Sautéed wild mushrooms £10

Order  
with  
Delivero

Order  
with  
Supper

Order  
and  
collect

## Manetta's Bar favourites

Chicken Caesar salad £18

gem lettuce, anchovy, aged Parmesan croutons

Sweet chilli glazed chicken wings £16

(recommended with a side of Southern fried wedges)

Chorizo shakshuka £18

poached hen's egg, grilled sour dough

## Desserts

Ormer Mayfair apple crumble £15

whipped cream, mixed spice sauce

*Signature dish shown on MasterChef 2017*

Black forest trifle £11

cherry, chocolate textures

Eton mess £12

fennel meringue, lemon verbena, raspberry, rose

*Try our classic desserts and enjoy it with a scoop of vanilla ice cream*

Ormer's original Treacle tart £12

strawberry compote, clotted cream

*Great British Menu winner*

Dark chocolate brownie £14

salted caramel popcorn