

Starters

Heritage beets £18
black olive caramel, whipped goat's cheese, walnut

Scottish smoked salmon £18
baby leek, egg salad

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

Grilled artichokes, tenderstem broccoli, Bagna càuda £10

New potatoes tossed in nutmeg cream sauce £10

Southern fried wedges with homemade Sriracha mayo £8

Sautéed wild mushrooms £10



ORMER MAYFAIR

AT HOME

Bread selection and homemade butter £12
sour dough, focaccia and crumpets

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

Caramelised pork belly £20
BBQ pineapple, Asian slaw

Loaded Flemings burger £21
Scottish beef burger, caramelised onion, Montgomery Cheddar, bacon, coleslaw, triple cooked chips
**served medium*
£2 supp for blue cheese, £1 supp for a fried egg

Desserts

Homemade truffles and petit fours £6
(selection of 8)

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