



ORMER MAYFAIR

by Sofian

EXECUTIVE CHEF SOFIAN MSETFI

5 Course Lunch Tasting Menu

Warm Ibérico ham jelly
Parmesan, Bramley apple, Nasturtium

Butter poached cod
Jerusalem artichoke, grapes, chicken and hazelnut sauce

Roast squab pigeon
beetroot, cumin, rose water caramel

Selection of cheeses by Paxton & Whitfield
(optional extra course, £18 supplement)

Granny Smith apple
celeriac, kefir

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£50 per person

Signature wine pairing
(additional £60 per person)

Please note that menus are subject to change.

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

All prices inclusive of VAT

A discretionary 12.5% service charge will be added to your bill



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EXECUTIVE CHEF SOFIAN MSETFI

6 Course Tasting Menu

Warm Ibérico ham jelly
Parmesan, Bramley apple, Nasturtium

Veal sweetbread
Passe Crassane pear, walnut, mustard

Scottish langoustine
pink grapefruit, juniper

Roast squab pigeon
beetroot, cumin, rose water caramel

Selection of cheeses by Paxton & Whitfield
(optional extra course, £18 supplement)

Granny Smith apple
celeriac, kefir

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£75 per person

Signature wine pairing
(additional £85 per person)

Prestige wine pairing
(additional £185 per person)

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EXECUTIVE CHEF SOFIAN MSETFI

8 Course Tasting Menu

Warm Ibérico ham jelly
Parmesan, Bramley apple, Nasturtium

Cured Cornish mackerel
sesame, Kombu, spiced nage

Scottish langoustine
pink grapefruit, juniper

Veal sweetbread
Passe Crassane pear, walnut, mustard

Butter poached cod
Jerusalem artichoke, grapes, chicken and hazelnut sauce

Roast squab pigeon
beetroot, cumin, rose water caramel

Selection of cheeses by Paxton & Whitfield
(optional extra course, £18 supplement)

Granny Smith apple
celeriac, kefir

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£90 per person

Signature wine pairing
(additional £105 per person)

Prestige wine pairing
(additional £215 per person)

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FORMER MAYFAIR

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EXECUTIVE CHEF SOFIAN MSETFI

5 Course Vegetarian Lunch Tasting Menu

Jerusalem artichoke velouté
hazelnut, grape, pickled trompettes

Soy pickled turnip
sesame, Kombu, spiced nage

Pearl barley risotto
roasted cauliflower, raisin, hazelnut

Selection of cheeses by Paxton & Whitfield
(optional extra course, £18 supplement)

Granny Smith apple
celeriac, kefir

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£50 per person

Signature wine pairing
(additional £60 per person)

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FORMER MAYFAIR

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EXECUTIVE CHEF SOFIAN MSETFI

6 Course Vegetarian Tasting Menu

Jerusalem artichoke velouté
hazelnut, grape, pickled trompettes

Soy pickled turnip
sesame, Kombu, spiced nage

Butternut squash 'ravioli'
sage, pumpkin seeds

Winter vegetable tart
turnip, black truffle, Sherry butter sauce

Selection of cheeses by Paxton & Whitfield
(optional extra course, £18 supplement)

Granny Smith apple
celeriac, kefir

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£75 per person

Signature wine pairing
(additional £85 per person)

Prestige wine pairing
(additional £185 per person)

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FORMER MAYFAIR

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EXECUTIVE CHEF SOFIAN MSETFI

8 Course Vegetarian Tasting Menu

Jerusalem artichoke velouté
hazelnut, grape, pickled trompettes

Soy pickled turnip
sesame, Kombu, spiced nage

Passe Crassane pear
walnut, mustard

Pearl barley risotto
roasted cauliflower, raisin, hazelnut

Butternut squash 'ravioli'
sage, pumpkin seeds

Winter vegetable tart
turnip, black truffle, Sherry butter sauce

Selection of cheeses by Paxton & Whitfield
(optional extra course, £18 supplement)

Granny Smith apple
celeriac, kefir

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

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