



ORMER MAYFAIR

## Five-Course Lunch Tasting Menu

English pea velouté  
Iberico ham jelly, Parmesan custard, lemon

Poached Lemon Sole  
Cornish crevettes, seaweed and roe

Roast corn-fed chicken  
shallot purée, black truffle, English lettuce

Seasonal British cheeses by Paxton & Whitfield  
(optional, £15 supp)

Truffle honey ice cream  
frozen kefir, extra virgin olive oil

Manjari chocolate  
charred cream, peanut, salted milk sorbet

£50 per person

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



ORMER MAYFAIR

## Seven-Course Tasting Menu

English pea velouté  
Iberico ham jelly, Parmesan custard, lemon

Cornish crab  
brown crab biscuit, avocado, lime, spiced broth

BBQ Norfolk quail  
asparagus, morels, vin jaune

Poached native lobster  
Isle of Wight tomato, pine nut, basil

Roast rack of Cumbrian lamb  
confit lamb breast, cucumber, dill

Seasonal British cheeses by Paxton & Whitfield  
(optional, £15 supp)

Truffle honey ice cream  
frozen kefir, extra virgin olive oil

Manjari chocolate  
charred cream, peanut, salted milk sorbet

**£70 per person**

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## Nine-Course Tasting Menu

English pea velouté  
Iberico ham jelly, Parmesan custard, lemon

Cornish crab  
brown crab biscuit, avocado, lime, spiced broth

BBQ Norfolk quail  
asparagus, morels, vin jaune

Poached native lobster  
Isle of Wight tomato, pine nut, basil

Glazed veal sweetbread  
black garlic, smoked yoghurt, toasted rice

Braised turbot  
artichoke, grape, hazelnut, chicken sauce

Roast rack of Cumbrian lamb  
confit lamb breast, cucumber, dill

Seasonal British cheeses by Paxton & Whitfield  
(optional, £15 supp)

Truffle honey ice cream  
frozen kefir, extra virgin olive oil

Manjari chocolate  
charred cream, peanut, salted milk sorbet

**£90 per person**

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## Seven-Course Vegetarian Tasting Menu

English pea velouté  
Parmesan custard, lemon

New season turnip salad  
avocado, spiced vegetable nage

English asparagus  
glazed morels, vin jaune

BBQ celeriac  
vanilla emulsion, burnt onion

Shallot Tarte Fine  
confit garlic, chicory, sherry butter sauce

Seasonal British cheeses by Paxton & Whitfield  
(optional, £15 supp)

Truffle honey ice cream  
frozen kefir, extra virgin olive oil

Manjari Chocolate  
charred cream, peanut, salted milk sorbet

**£70 per person**

*A Vegan Tasting Menu is available (48 hours' notice required)*

Allergen information is available upon request  
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All prices inclusive of VAT. A discretionary 12.5% service charge will be added to your bill



ORMER MAYFAIR

## Nine-Course Vegetarian Tasting Menu

English pea velouté  
Parmesan custard, lemon

New season turnip salad  
avocado, spiced vegetable nage

English asparagus  
glazed morels, vin jaune

Pearl barley risotto  
wild garlic

Roast sandy carrot  
goat's cheese, candied walnut

BBQ celeriac  
vanilla emulsion, burnt onion

Shallot Tarte Fine  
confit garlic, chicory, sherry butter sauce

Seasonal British cheeses by Paxton & Whitfield  
(optional, £15 supp)

Truffle honey ice cream  
frozen kefir, extra virgin olive oil

Manjari Chocolate  
charred cream, peanut, salted milk sorbet

**£90 per person**

*A Vegan Tasting Menu is available (48 hours' notice required)*

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All prices inclusive of VAT. A discretionary 12.5% service charge will be added to your bill