



ORMER MAYFAIR

Tasting menu

£75

Heritage beets
goat's cheese, Kalamata sorbet, truffle honey

Tuna sashimi
scallop ceviche, bloody mary jelly, avocado, cucumber, wasabi

Jerusalem artichoke velouté
artichoke toffee, truffle, homemade brioche

Roast rabbit loin
pancetta, truffle gnocchi, chanterelle, coco beans

Turbot
pistachio and pine nut crust, cauliflower, pickled cockles, sea vegetables

Scottish venison
Medjool date, chocolate tortellini, quinoa, parsnip, ginger

Camembert (£6 supp.)
orange marmalade, pecan nuts, milk, salt caramel

Coconut mousse
roast pineapple, white chocolate, Malibu, mango

Classic wine pairing	£70
Signature wine pairing	£135
Prestige wine pairing	£210

Tasting menu requires participation of entire table

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

All prices inclusive of VAT

An additional 12.5% service charge will be added to your bill



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Starters

Heritage beets
goat's cheese, Kalamata sorbet, truffle honey £13

Tuna sashimi
scallop ceviche, bloody mary jelly, avocado, cucumber, wasabi £15

Jersey crab
Granny Smith apple, lime, vanilla, peanut dressing £17

Hand dived scallops
bbq leeks, sea herbs, lemon parsley vinaigrette £16

Lobster ravioli
crab and tomato bisque, shallot salad, coriander £18

Jerusalem artichoke velouté
artichoke toffee, truffle, homemade brioche £14

Roast rabbit loin
pancetta, truffle, gnocchi, chanterelle, coco beans £16

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Main Course

Salt baked sea bass Parma ham, tomato fondue, black olive caramel, artichokes, saffron	£32
Dover sole smoked salmon, potato and leek risotto, quail egg, pickled caperberry salad	£35
Turbot pine nut crust, cauliflower, cockles, sea vegetables	£32
Secreto of Iberico pork calamari, chorizo chutney, Asian pear	£29
Roast duck and foie gras grapefruit, white cabbage, cobnuts	£32
Scottish venison Medjool date, chocolate tortellini, quinoa, parsnip, ginger	£32
Roast grouse purple cabbage, blackberries, vanilla, toasted grains	£33
to share.....	
Jersey inspired Fruits de mer	£65
Côte de boeuf wild mushrooms, beer cooked shallots, béarnaise salsa, triple cooked chips	£75

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Dessert and Sweet Wines (70ml)

Shaun Rankin original Treacle tart raspberries, Jersey clotted cream ice cream, mint	£9
20 Year old Moscatel "Cuva Vella", Valsan 1831, 15%, Valencia, Spain	£11.50
Coconut mousse roast pineapple, Malibu, mango	£8
2015 Riesling Auslese "Schlossberg 110", Weingut Heinrichshof, 9%, Mosel, Germany	£6
Apple crumble white chocolate, caramel, vanilla ice cream	£9
2013 Tokaji "Forditás ", Chateau Megyer, 12%, Tokaj, Hungary	£7.50
Baked Alaska blackberry, thyme and mint	£8
1997 Coteaux du Layon, Moulin Touchais, 13.5%, Loire, France	£14.50
Dark chocolate brownie popcorn, salted caramel, milk ice cream	£10
2004 LBV "Bottle matured", Warre's, 20%, Douro, Portugal	£6.50
Cherry soufflé (please allow 15 minutes) black forest gâteau, cherry sorbet	£12
2013 Straw wine", Vergelegen, 14.5%, Stellenbosch, South Africa	£7.00
Seasonal British cheeses by Paxton & Whitfield	£14

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Vegetarian menu

Green salad gem lettuce, avocado, homemade vinaigrette	£8
 Chilled cucumber gazpacho Piment d'Espelette crisp	£8
 Lentil salad Granny Smith apple, pickled endive, mixed herbs	£10
 Heritage tomato salad watermelon, creamed burrata, basil	£13
 Beetroot goat's cheese, Kalamata sorbet, truffle honey	£13
 Jerusalem artichoke velouté artichoke toffee, truffle, homemade brioche	£14
 Homemade linguini tomato concassé, basil, aged parmesan	£16
 Stuffed herb gnocchi cream cheese, truffle, wild mushrooms	£16
 Fagottini slow cooked egg, mushroom ceviche, parmesan emulsion	£20

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Vegan menu

Green salad gem lettuce, avocado, homemade vinaigrette	£8
Cucumber gazpacho Piment d'Espelette crisp	£8
Heritage tomato salad watermelon, basil	£8
Beetroot radish, Kalamata sorbet, white balsamic	£8
Lentil salad Granny Smith apple, pickled endive, mixed herbs	£10
Homemade gnocchi truffle, wild mushrooms, artichoke	£14
	
Chilled hibiscus soup berries, basil sorbet	£8
Coconut parfait tapioca, mango sorbet	£9

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