



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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## 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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## 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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## 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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## 6 Course Vegetarian Tasting Menu

Jerusalem artichoke velouté  
hazelnut, grape, pickled trompettes

Soy pickled turnip  
sesame, Kombu, spiced nage

Smoked tomato tortellini  
aubergine, pine nut, basil

Shallot tarte fine  
confit garlic, 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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## 8 Course Vegetarian Tasting Menu

Jerusalem artichoke velouté  
hazelnut, grape, pickled trompettes

Soy pickled turnip  
sesame, Kombu, spiced nage

Polenta  
sweetcorn, pineapple

Pearl barley risotto  
roasted cauliflower, raisin, hazelnut

Smoked tomato tortellini  
aubergine, pine nut, basil

Shallot tarte fine  
confit garlic, 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

£90 per person

Signature wine pairing  
(additional £105 per person)

Prestige wine pairing  
(additional £215 per person)

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