



ORMER MAYFAIR

by
Sofian

EXECUTIVE CHEF SOFIAN MSETFI

Five-course Lunch Tasting Menu

Warm Ibérico ham
Parmesan, Bramley apple, Nasturtium

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

Rump of Dorset lamb
confit lamb breast, cucumber, dill

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

Kentish strawberries
kefir, extra virgin olive oil

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£50 per person
£70 wine pairing (optional)

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

Seven-course Lunch Tasting Menu

Warm Ibérico ham
Parmesan, Bramley apple, Nasturtium

Cornish crab
avocado, lime, spiced crab broth

English asparagus
morels, Vin Jaune

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

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

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

Kentish strawberries
kefir, extra virgin olive oil

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£70 per person
£90 wine pairing (optional)

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Parmesan, Bramley apple, Nasturtium

Cornish crab
avocado, lime, spiced crab broth

English asparagus
morels, Vin Jaune

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

Roast rack of Dorset 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

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£70 per person
£90 wine pairing (optional)

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EXECUTIVE CHEF SOFIAN MSETFI

Nine-course Tasting Menu

Warm Ibérico ham
Parmesan, Bramley apple, Nasturtium

Cornish crab
avocado, lime, spiced crab broth

English asparagus
morels, Vin Jaune

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

Glazed veal sweetbread
black garlic, smoked buttermilk, toasted rice

Butter poached cod
Jerusalem artichoke, grapes, chicken and hazelnut 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

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£90 per person
£110 wine pairing (optional)

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EXECUTIVE CHEF SOFIAN MSETFI

Five-course Vegetarian Lunch Tasting Menu

New season turnip salad
avocado, lime, spiced vegetable nage

Pearl barley risotto
wild garlic, Parmesan, puffed barley

Shallot tarte fine
confit garlic, chicory, Sherry butter sauce

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

Kentish strawberries
kefir, extra virgin olive oil

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£50 per person
£70 wine pairing (optional)



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EXECUTIVE CHEF SOFIAN MSETFI

Seven-course Vegetarian Tasting Menu

English pea velouté
Parmesan, Nasturtium

New season turnip salad
avocado, lime, spiced vegetable nage

English asparagus
morels, Vin Jaune

Pearl barley risotto
wild garlic, Parmesan, puffed barley

Shallot tarte fine
confit garlic, chicory, Sherry butter sauce

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

Kentish strawberries
kefir, extra virgin olive oil

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£70 per person

£90 wine pairing (optional)



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EXECUTIVE CHEF SOFIAN MSETFI

Nine-course Vegetarian Tasting Menu

English pea velouté
Parmesan, Nasturtium

New season turnip salad
avocado, lime, spiced vegetable nage

English asparagus
morels, Vin Jaune

Pearl barley risotto
wild garlic, Parmesan, puffed barley

Roast sandy carrot
goats' cheese, candied walnut

BBQ celeriac
vanilla, girolles

Shallot tarte fine
confit garlic, chicory, Sherry butter sauce

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

Kentish strawberries
kefir, extra virgin olive oil

Abinao and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£90 per person
£110 wine pairing (optional)

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