



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)

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)

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