



ORMER MAYFAIR

by Sofian

EXECUTIVE CHEF SOFIAN MEETHI

5-Course Tasting Menu

(available only from Tuesday – Friday)

Canapés



‘Waldorf’

Warm Ibérico ham jelly
Parmesan, Bramley apple, nasturtium

Cured Cornish mackerel
sesame, kombu, spiced nage

Milk-fed Pyrenees lamb
Cucumber, lettuce, lime

The cheese trolley
(optional extra course, £20 supplement)

Tuma yellow mille-feuille
brown butter, Tahitian vanilla ice-cream



‘Petit bun’ and sweets

£79 per person

Signature wine pairing
(Additional £79 per person)

Prestige wine pairing
(Additional £135 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

by Sofian

EXECUTIVE CHEF SOFIAN MEETHI

5-Course Vegetarian Menu

(available only from Tuesday – Friday)

Canapés



'Waldorf'

Crown Prince pumpkin velouté
Montgomery cheddar, Bramley apple

Soy pickled turnip
sesame, kombu, spiced nage

Glazed white asparagus
hen of the wood, gem lettuce, vin jaune

The cheese trolley
(optional extra course, £20 supplement)

Tuma yellow mille-feuille
brown butter, Tahitian vanilla ice-cream



'Petit bun' and sweets

£79 per person

Signature wine pairing
(Additional £79 per person)

Prestige wine pairing
(Additional £135 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



5-Course Pescatarian Menu

(available only from Tuesday – Friday)

Canapés



‘Waldorf’

Crown Prince pumpkin velouté
Montgomery cheddar, Bramley apple

Cured Cornish mackerel
sesame, kombu, spiced nage

Braised West Coast turbot
vin jaune, globe artichoke

The cheese trolley
(optional extra course, £20 supplement)

Tuma yellow mille-feuille
brown butter, Tahitian vanilla ice-cream



‘Petit bun’ and sweets

£79 per person

Signature wine pairing
(Additional £79 per person)

Prestige wine pairing
(Additional £135 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

by Sofian

EXECUTIVE CHEF SOFIAN MEHTA

5-Course Vegan Menu

(available only from Tuesday – Friday)

Canapés



‘Waldorf’

Crown Prince pumpkin velouté
Bramley apple

Soy pickled turnip
sesame, kombu, spiced nage

Glazed white asparagus
hen of the wood, gem lettuce, vin jaune

Dark chocolate mousse
chocolate sorbet



‘Sweets’

£79 per person

Signature wine pairing
(Additional £79 per person)

Prestige wine pairing
(Additional £135 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