



ORMER MAYFAIR

Sofian

EXECUTIVE CHEF SOFIAN MSEFFI

7-Course Tasting Menu

Canapés



'Waldorf'

Barley brioche

Ampersand cultured butter

Warm Ibérico ham jelly

Parmesan, Bramley apple, nasturtium

Cured Cornish mackerel

sesame, kombu, spiced nage

Scottish Langoustine

yuzu, saffron sabayon

Milk-fed Pyrenees lamb

cucumber, lettuce, lime

The cheese trolley

(optional extra course, £20 supplement)

Preserved English cherries

buttermilk, pine

Tuma yellow mille-feuille

brown butter, Tahitian vanilla ice-cream



'Petit bun' and sweets

£115 per person

Signature wine pairing

(Additional £115 per person)

Prestige wine pairing

(Additional £185 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

7-Course Vegetarian Tasting Menu

Canapés



'Waldorf'

Barley brioche
Ampersand cultured butter

Crown Prince pumpkin velouté
Montgomery cheddar, Bramley apple

Soy pickled turnip
sesame, kombu, spiced nage

Mushroom farfalle
morels, tarragon

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

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

Preserved English cherries
buttermilk, pine

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



'Petit bun' and sweets

£115 per person
Signature wine pairing
(Additional £115 per person)

Prestige wine pairing
(Additional £185 per person)

7-Course Pescatarian Tasting Menu

Canapés



'Waldorf'

Barley brioche
Ampersand cultured butter

Crown Prince pumpkin velouté
Montgomery cheddar, Bramley apple

Cured Cornish mackerel
sesame, kombu, spiced nage

Scottish langoustine
yuzu, saffron sabayon

Braised West Coast turbot
vin jaune, globe artichoke

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

Preserved English cherries
buttermilk, pine

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



'Petit bun' and sweets

£115 per person

Signature wine pairing
(Additional £115 per person)

Prestige wine pairing
(Additional £185 per person)



ORMER MAYFAIR

Sofian

EXECUTIVE CHEF SOFIAN MSETHI

7-Course Vegan Tasting Menu

Canapés



'Waldorf'

Sourdough bread
extra virgin olive oil

Crown Prince pumpkin velouté
Bramley apple

Soy pickled turnip
sesame, kombu, spiced nage

Saffron risotto
charred endive, nasturtium

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

Preserved English cherries
Pine

Dark chocolate mousse
chocolate sorbet



'Sweets'

£115 per person

Signature wine pairing
(Additional £115 per person)

Prestige wine pairing
(Additional £185 per person)

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All prices inclusive of VAT

A discretionary 12.5% service charge will be added to your bill