



ORMER MAYFAIR

by Sofian

EXECUTIVE CHEF SOFIAN MEETI

## 5-Course Tasting Menu

*(available only from Tuesday – Friday)*

### Canapés



#### 'Waldorf'

**Semolina and barley brioche**  
extra virgin olive oil and honey butter

**Warm Ibérico ham jelly**  
Parmesan, Bramley apple, nasturtium

**Cured Cornish mackerel**  
sesame, kombu, spiced nage

**Roast Anjou pigeon**  
preserved lemon, green olive,  
'sauce Marocain'

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

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



#### 'Petit bun' and sweets

£85 per person

Signature wine pairing  
(Additional £85 per person)

Prestige wine pairing  
(Additional £145 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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EXECUTIVE CHEF SOFIAN MEETI

## 5-Course Vegetarian Menu

*(available only from Tuesday – Friday)*

### Canapés



#### 'Waldorf'

**Semolina and barley brioche**  
extra virgin olive oil and honey butter

**Chilled beetroot foam**  
Riesling vinegar, Bramley apple

**Soy pickled turnip**  
sesame, kombu, spiced nage

**Baby violet artichoke**  
hen of the wood, vin jaune

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

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



#### 'Petit bun' and sweets

£85 per person

Signature wine pairing  
(Additional £85 per person)

Prestige wine pairing  
(Additional £145 per person)



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## 5-Course Pescatarian Menu

*(available only from Tuesday – Friday)*

### Canapés



#### 'Waldorf'

#### **Semolina and barley brioche**

extra virgin olive oil and honey butter

#### **Chilled beetroot foam**

Riesling vinegar, Bramley apple

#### **Cured Cornish mackerel**

sesame, kombu, spiced nage

#### **Braised West Coast turbot**

globe artichoke, vin jaune

#### **The cheese trolley**

(optional extra course, £20 supplement)

#### **Tuma yellow mille-feuille**

brown butter, Tahitian vanilla ice-cream



#### **'Petit bun' and sweets**

£85 per person

#### Signature wine pairing

(Additional £85 per person)

#### Prestige wine pairing

(Additional £145 per person)



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## 5-Course Vegan Menu

*(available only from Tuesday – Friday)*

### Canapés



#### 'Waldorf'

#### Sourdough bread

extra virgin olive oil

#### Chilled beetroot foam

Riesling vinegar, Bramley apple

#### Soy pickled turnip

sesame, kombu, spiced nage

#### Baby violet artichoke

hen of the wood, vin jaune

#### Dark chocolate mousse

chocolate sorbet



### Sweets

£85 per person

#### Signature wine pairing

(Additional £85 per person)

#### Prestige wine pairing

(Additional £145 per person)



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All prices inclusive of VAT

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