



ORMER MAYFAIR

*Sofian*

EXECUTIVE CHEF SOFIAN MSEIFI

## Market Menu

*Available from Tuesday - Friday*

### Canapés



Sicilian tomato

peas, broad beans, vanilla

Warm Ibérico ham jelly

Parmesan, Bramley apple, nasturtium

Cured Cornish mackerel

sesame, kombu, spiced nage

Roast Rack of Cumbrian Lamb

wasabi, cucumber, lime

The cheese trolley

(optional extra course, £20 supplement)

Caramelia and malt 'gateaux'

honey vinegar, Madagascan 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



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EXECUTIVE CHEF SOFIAN MISHRI

## Vegetarian Market Menu

*Available from Tuesday - Friday*

### Canapés



#### Sicilian tomato

peas, broad beans, vanilla

#### Jerusalem artichoke velouté

hazelnut, grape, pickled trompettes

#### Soy pickled turnip

sesame, kombu, spiced nage

#### White asparagus

hen of the wood, gem lettuce, vin jaune

#### The cheese trolley

(optional extra course, £20 supplement)

#### Caramelia and malt 'gateaux'

honey vinegar, Madagascan vanilla ice-cream



#### 'Petit bun' and sweets

£79 per person

#### Signature wine pairing

(Additional £79 per person)

#### Prestige wine pairing

(Additional £135 per person)

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All prices inclusive of VAT

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

## Pescatarian Market Menu

*Available from Tuesday - Friday*

### Canapés



Sicilian tomato  
peas, broad beans, vanilla

Jerusalem artichoke velouté  
hazelnut, grape, pickled trompettes

Cured Cornish mackerel  
sesame, kombu, spiced nage

Braised West Coast turbot  
vin jaune, white asparagus

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

Caramelia and malt 'gateaux'  
honey vinegar, Madagascan vanilla ice-cream



'Petit bun' and sweets

£79 per person

Signature wine pairing  
(Additional £79 per person)

Prestige wine pairing  
(Additional £135 per person)



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EXECUTIVE CHEF SOFIAN MESTRI

## Vegan Market Menu

*Available from Tuesday - Friday*

### Canapés



Sicilian tomato  
peas, broad beans, vanilla

Jerusalem artichoke velouté  
hazelnut, grape, pickled trompettes

Soy pickled turnip  
sesame, kombu, spiced nage

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