



ORMER MAYFAIR

*Sofian*

EXECUTIVE CHEF SOFIAN MSEFTI

## Tasting Menu

*Available from Tuesday – Saturday*

### Canapés



Sicilian tomato

peas, broad beans, vanilla

Barley brioche

Ampersand cultured butter

Warm Ibérico ham jelly

Parmesan, Bramley apple, nasturtium

Cured Cornish mackerel

sesame, kombu, spiced nage

South Coast red Mullet

Osso Buco, 'Gazpacho'

Roast Rack of Cumbrian Lamb

wasabi, cucumber, lime

The cheese trolley

(optional extra course, £20 supplement)

Lancashire strawberry

red pepper, butter milk

Caramelia and malt 'gateaux'

honey vinegar, Madagascan 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



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## Vegetarian Tasting Menu

*Available from Tuesday – Saturday*

### Canapés



Sicilian tomato  
peas, broad beans, vanilla

Barley brioche  
Ampersand cultured butter

Jerusalem artichoke velouté  
hazelnut, grape, pickled trompettes

Soy pickled turnip  
sesame, kombu, spiced nage

Mushroom farfalle  
Scottish girolles, tarragon

White asparagus  
hen of the wood, gem lettuce, vin jaune

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

Lancashire strawberry  
red pepper, butter milk

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



'Petit bun' and sweets

£115 per person

Signature wine pairing  
(Additional £115 per person)

Prestige wine pairing  
(Additional £185 per person)

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## Pescatarian Tasting Menu

*Available from Tuesday – Saturday*

### Canapés



#### Sicilian tomato

peas, broad beans, vanilla

#### Barley brioche

Ampersand cultured butter

#### Jerusalem artichoke velouté

hazelnut, grape, pickled trompettes

#### Cured Cornish mackerel

sesame, kombu, spiced nage

#### South Coast red Mullet

'Gazpacho'

#### Braised West Coast turbot

vin jaune, white asparagus

#### The cheese trolley

(optional extra course, £20 supplement)

#### Lancashire strawberry

red pepper, butter milk

#### Caramelia and malt 'gateaux'

honey vinegar, Madagascan 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



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## Vegan Tasting Menu

*Available from Tuesday – Saturday*

### Canapés



Sicilian tomato  
peas, broad beans, vanilla

Sourdough bread  
extra virgin olive oil

Jerusalem artichoke velouté  
hazelnut, grape, pickled trompettes

Soy pickled turnip  
sesame, kombu, spiced nage

Saffron risotto  
charred endive, nasturtium

White asparagus  
hen of the wood, gem lettuce, vin jaune

Lancashire strawberry

Dark chocolate mousse  
chocolate sorbet



### '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