



ORMER MAYFAIR

Aperitif

West Mersea Oysters and a glass of NV "Cuvée D", Devaux £18

Starters

Heritage beets £18
black olive caramel, whipped goat's cheese, walnut

Yellowtail ceviche £24
avocado, tomato, Vietnamese dressing

Orkney scallop £26
carrot, Oscietra caviar, coconut, lobster butter sauce

Seafood risotto £22
fennel, courgette, red pepper

Aged beef tartare £26
radish, smoked mayo, cured egg yolk

Main courses

Périgord truffle linguini £32 (add white truffle, 1 gram/ £9)
wild mushrooms, salsify, aged Parmesan

Black cod £30
pickled squash, orange, Pak choi, Sake dressing

Nut crusted line caught sea bass £32
clams, cabbage, celeriac, Oscietra caviar

Norfolk turkey £30
leek and mushroom pie, parsnip, cabbage, truffle vinaigrette

Barbary Duck "Prince de Dombes" £32
mulled quince, endive, parfait, waffle

Dorset lamb cutlets £30
spiced aubergine, pomegranate, pine nuts

For two to share

Côte de boeuf £80
aged beef ragout, foie gras, truffled wild mushrooms, caramelised shallots, triple
cooked chips

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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Sides

Grilled artichokes, tenderstem broccoli, Bagna càuda £10

New potatoes tossed in nutmeg cream sauce £10

Southern fried wedges with homemade Sriracha mayo £8

Sautéed wild mushrooms £10

Desserts

Carrot cake £12

Heritage pickles, lemon cream

Eton mess £12

fennel meringue, lemon verbena, raspberry and rose sorbet

Black forest trifle £12

cherry, chocolate textures

Ormer Mayfair apple crumble £15

white chocolate, caramel, vanilla

Signature dish shown on MasterChef 2017

Chef's soufflé £14

mandarin, marble cake, chocolate ganache

(please allow 20 minutes)

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