

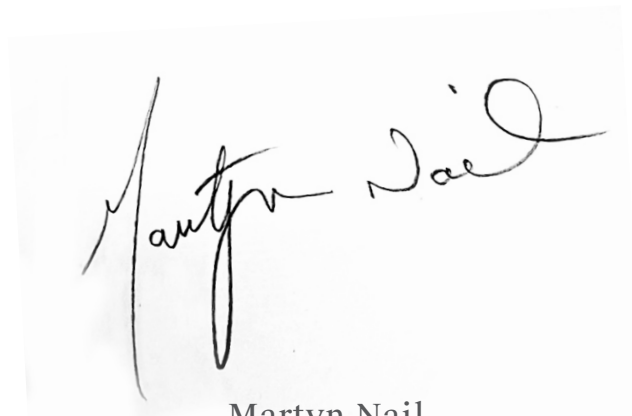
Chef's Table

FLAVOURS OF THE SEASON

SIX-COURSE TASTING SAMPLE MENU

£275 PER PERSON

I believe that the heart of great cooking lies in the ingredients. When I use nature's finest, fresh, seasonal produce, I'm not just creating a dish, I'm telling a story of the land's bounty and the beauty of each season. This is the essence of our tasting menu.

A handwritten signature in black ink, reading "Martyn Nail". The signature is fluid and cursive, with the first name "Martyn" written in a more compact, stylized script and the last name "Nail" written in a more open, flowing script.

Martyn Nail
Culinary Director at The Dorchester

Chef's Table

Welcome glass of Veuve Clicquot, Yellow Label, Brut and
chef's selection of canapés

TRUFFLE BRIOCHE AND ONION AND ROSEMARY MILK BREAD

Truffle butter, roast chicken and sage butter and black fig and vine leaf butter

SCOTTISH SALMON

Salmon ceviche, spicy avocado and caviar

BROWN CRAB RISOTTO

Crab and Shetland Island mussels, celery and parsley

PARTRIDGE

Quince, confit leg and pear cider jus

NORFOLK DRY AGED BEEF

Roast beef fillet, short rib ravioli with truffle and mushroom jus

YUZU AND CRÈME FRAÎCHE ICE CREAM

Yuzu and finger lime

THE DORCHESTER SIGNATURE CHOCOLATE

68% dark chocolate crèmeux, malt ice cream

TEA, COFFEE & PETITS FOURS

✓ vegetarian (v) vegan

Our menu contains allergens. If you have any food allergies or intolerances, please let a member of the team know when making your reservation. A discretionary service charge of 15% will be added to your bill. All prices include VAT.