

THE MENU

*"What's the point
of London if not to eat
beautifully and often?"*

FROM THE BAR

- One sip martini £12
- Beroni £12
- The Grill bloody Mary £12

SNACKS

- Salted Marcona almonds £5
- Mixed olives £5
- Prawn toast, chilli & ginger jam £15
- Truffled chicken liver parfait,
pickled orange £12
- Parmesan, Pecorino & black
pepper churros £8
- Smoked salmon taramasalata,
radishes £8
- The Dorchester caviar 30g,
crisps & crème fraîche £120

MAIN COURSE

- Miso glazed aubergine, crispy cauliflower, whipped tofu £24
- Pumpkin agnolotti, hazelnut & sage butter £28
- Wild seabass, confit cherry tomatoes, Calçot onion £55
- The Dorchester fish pie £32
- Devonshire chicken, chanterelles, Madeira & bread sauce £32
- Lamb shank, crushed neeps & potato, red wine £36
- Dover sole, beurre noisette, grilled or meunière £65



STARTERS

- French onion soup, Gruyère £15
- Welsh rarebit crumpet,
pickled walnut, chives £15
- Crispy goats' cheese, baby spinach,
beetroot, blackcurrant £18
- Burrata, basil pesto,
winter tomatoes £22
- Puntarelle salad, anchovy,
Cornish Yarg £25
- The Grill salad £16/£24
add chicken or salmon £14
- Crispy duck salad, blood orange,
mint £18/£27
- Steak tartare, bloody Mary dressing,
quail egg £24

SEAFOOD BAR

- Smoked salmon, soda bread,
butter £21
- Grilled squid, roasted red peppers,
capers, rocket £26
- Portland crab, Monk's beard,
chilli £26
- Six Carlingford oysters £25
- Blue fin tuna tartare, house ponzu,
avocado £32



STEAK

- A5 Wagyu rump £85
- Denver £35
- British fillet £65
- Ribeye £68

TO SHARE

- Beef Wellington £120
- Roast rack of lamb £100
- Aged T-bone steak £120
- Béarnaise, Five peppercorn sauce,
Burgundy jus.

PUDDINGS

- Pecan pie, crème fraîche £13
- Lemon posset, shortbread
& blood orange £13
- Chocolate mousse,
hazelnut ice cream £13
- Sticky toffee pudding,
whisky ice cream £13
- Coconut panna cotta,
mango & passionfruit £13
- Espresso martini affogato £14
- British cheese selection,
saffron & pear chutney £18