

THE MENU

*"London, too busy
to rest, but never
too busy for a roast"*

FROM THE BAR

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

SNACKS

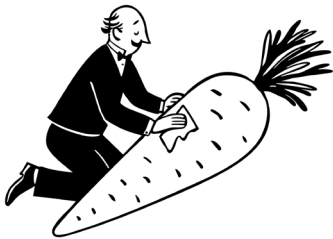
- Salted Marcona almonds £5
- Mixed olives £5
- Truffled chicken liver parfait £12
- Parmesan, Pecorino & black pepper churros £7
- Radishes with whipped cod's roe £8
- The Dorchester caviar 30g, crisps & crème fraîche £120

SUNDAY ROAST

- Roast Devonshire chicken, with all the trimmings £42
- Roast beef sirloin, with all the trimmings £50
- Chestnut roast, with all the trimmings £38
- Beef Wellington with all the trimmings (for two) £140
- Roast rack of Kent lamb with all the trimmings (for two) £120

MAIN COURSE

- Cheese soufflé, black autumn truffle, endive & mustard salad £28
- Portland crab linguine, confit tomato, chilli £42
- Grilled wild tiger prawns, nori & finger lime butter £45
- Dover sole, beurre noisette, grilled or meunière £55
- Grilled native lobster, garlic, chilli & lemon butter £78



STARTERS

- Pea & watercress soup, seaweed croissant £15
- Welsh rarebit crumpet, pickled walnut, chives £15
- Heritage beetroot salad, goat's curd, pecans £16
- Burrata, Delica pumpkin, pear £20
- The Grill salad £14/£21
add chicken or salmon £14
- Crispy duck salad £18/£27

SEAFOOD BAR

- Monkfish carpaccio, carrot, lime £25
- Portland crab, Marie Rose, apple £26
- Hand-carved smoked salmon, soda bread, butter £21
- Six Carlingford oysters with shallot vinegar £25
- Blue fin tuna tartare, house ponzu, avocado £32
- Native seafood platter served on the rocks £138
- Grilled shellfish platter with garlic, chilli & lemon butter £165



STEAK

- Australian A5 Wagyu ribeye 300g £130
- Sirloin on the bone 320g £55
- British fillet 220g £62
- Heritage breed tomahawk (for two) £122
- Béarnaise, Five peppercorn sauce, burgundy jus.

PUDDINGS

- Vanilla soft serve with cherry coulis £10
- Sherry trifle £12
- Banana split £12
- Chocolate mousse £12
- Apple tarte Tatin with vanilla ice cream £15
- Alaska flambé to share £24
- Baron Bigod, sourdough crackers, grapes, fig & sherry chutney, honey £18