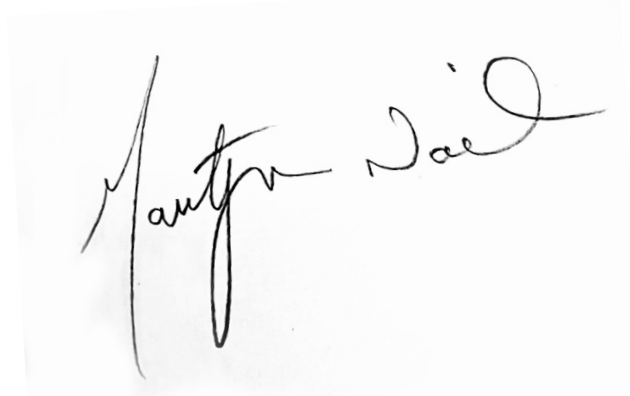


Chef's Table

FEASTING SAMPLE MENU

£245 PER PERSON

Let our table be a gathering of warmth, where every dish tells a story, every sip celebrates and every bite brings joy. Here's to feasting together and savouring every moment.

A handwritten signature in black ink, reading "Martyn Nail". The signature is written in a cursive, flowing style. The first name "Martyn" is written with a large, sweeping 'M' and the last name "Nail" is written with a large, sweeping 'N'.

Martyn Nail
Culinary Director at The Dorchester

Chef's Table

SHARING FIRST COURSES

Tuna tartare
Beef carpaccio
Scallop risotto
Burrata, tomato and basil ✓

SHARING MAIN COURSES

Whole roast turbot with gremolata
Côte du boeuf with béarnaise sauce
Roast hispi cabbage, cep and chestnut risotto (v)

SIDES

Truffle fries, fine French beans, lobster mash, green salad with avocado ✓

SHARING DESSERT

Paris-Brest with caramel and Piedmont hazelnut
The Dorchester tiramisu
Coconut rice pudding, tropical fruits and tropical sorbet ✓

TEA, COFFEE & PETITS FOURS

✓ vegetarian (v) vegan