THE PROMENADE DINING

The Dorchester Classics

In The Promenade, our menu is carefully and simply curated by culinary director Martyn Nail and his team.

Seasonality, trend and tradition meet to create something amazing and unique, from our timeless Dorchester classics to the theatre and flair of the tableside trolley dishes.

caviar and oysters

caviar

Beluga 30g	325
Oscietra 30g	125
Imperial 30g	90
oysters	
Irish rock (6 pieces)	25
a selection of canapés	
a selection of canapes	
Quail egg truffle tart ✓	26
Beetroot wonton ✓	
Duck croquette	
Lobster and chive gougère	
Market crudités with tarragon emulsion (v)	16
Chef's selection of sushi	48
Californian vegetable roll, tuna and crab roll,	
tempura prawn roll, salmon and avocado uramaki,	
Akari tuna and salmon sashimi	
Prawn tempura	30
Lamb Wellington	42

starters

Lobster and crab cocktail * Marie Rose sauce, quail egg	32
Severn & Wye smoked salmon Crème fraîche, dill mustard, soda bread	35
Burrata 🗸 Vegetables barigoule, golden raisins, red endive	28
Roast Portland scallops Brown shrimp, sea aster, citrus hollandaise	34
Serrano ham Celeriac remoulade, blackberries, hazelnuts	26
Sauteed foie gras Mango, picked ginger nasturtium sauce	30
Confit globe artichoke prepared tableside Whipped feta cheese, tomato, tabbouleh	28
salad	
Caesar Parmesan, bacon, croutons, anchovies	28
Cobb Little Gem lettuce, bacon, Roquefort, tomatoes, egg, avocado	28
Superfood (v) Miso-roasted sweet potatoes, tahini, grilled broccoli, cider vinegar	28
All salads can be served with the following:	
Grilled prawns Grilled chicken Crisp tofu (y)	16 16

soup

Autumn root vegetables White beans, parmesan, olive oil	22
San Marzano tomato v Burrata, olives, balsamic vinegar	22
Chicken consommé Truffle gnocchi, roast chicken, celeriac, wild mushrooms	24
Lobster bisque Cornish crab toast, rock samphire	24
Yellow lentil Pitta crisps, shallots, lemon	22
main courses	
Scottish halibut Roast carrots, mousseline potatoes, sea beet, lobster sauce	46
Roast salmon Ginger lemon and soy broth, pak choy, red quinoa	42
Chicken and langoustine pie * Mousseline potatoes, carrots, kale, bacon	45
Veal Viennoise * Duck egg, capers, creamed spinach	47
Roast rack of lamb Artichoke purée, French beans, new potatoes, rosemary jus, pine nuts	52
Aberdeen Angus tournedos * Diane Sauce prepared tableside Cocotte potatoes, leaf spinach, delica pumpkin	59
Truffle and roast chicken tagliolini Girolles, wild mushrooms	38
Roast hispi cabbage (v) Cep and chestnut risotto	34

grill

Dover sole Grilled or meunière	68
Scottish salmon 180g	42
Cornish lobster thermidor	85
Aberdeen Angus sirloin 280g	55
Rose veal loin 190g	62
Australian Wagyu ribeye steak 250g	125
Scottish halibut 180g	44
Chicken breast 170g	40
Aberdeen Angus fillet steak 200g	65
Lamb cutlets 180g	54
Sauces Red wine jus, peppercorn, hollandaise v, béarnaise v Side dishes	4.
Green salad with avocado (v)	9
Heritage tomatoes, artichoke and rocket (v)	9
Fine French beans 🗸	9
Broccoli with almonds 🗸	9
Roast heritage carrots with pumpkin seeds (v)	9
Brown rice (v)	9
Truffle and wild mushroom mac & cheese	16
Mashed potatoes 🗸	9
New potatoes ✓	9
Hand-cut chips or french fries (v)	9
Truffle french fries	16

 \forall vegetarian (v) vegan * The Dorchester Classics

sandwiches

The Dorchester Club * Chicken, bacon, tomato, egg, lettuce, mayonnaise, french fries	36
Toasted smoked salmon and avocado Rye bread, crème fraîche, lemon	37
Park Lane burger Aberdeen Angus beef, cheese, tomatoes, smoked mayonnaise, onion rings, hand-cut chips	40
Truffle croque monsieur Brioche, Dorrington ham, Gruyère, Parmesan	38
Lobster roll Brioche roll, Marie Rose sauce, Oscietra caviar, truffle fries	40
Toasted cheese on sourdough Gruyère, Parmesan, Quicke's cheddar	32
pizza	
Margherita pizza ✓ San Marzano tomato, mozzarella, basil	29
Truffle pizza v Smoked mozzarella, shaved Périgord truffle	38
Caviar pizza Imperial 30g black caviar, crème fraîche, gold leaf	100



desserts and cheese

Beignets Homemade raspberry compote, vanilla cream	18
Tahitian vanilla crème brûlée Palmiers, vanilla milk jam	22
Lemon cheesecake Citrus marmalade	22
Sticky toffee pudding Vanilla ice cream	22
The Dorchester signature chocolate * 68% dark chocolate crémeux, malt ice cream	22
Crêpes, flambéed tableside * London gin, grapefruit, Madagascan vanilla ice cream	28
British farmhouse cheese selection Fig chutney, quince, fruit bread	32

LIFESTYLE

small plates and first courses

Crudités Tarragon mayonnaise	16
Sushi Avocado, crisp shallots, California vegetable maki and watermelon tataki	16
Vegetable spring rolls Carrot and chilli dip	16
Warm asparagus Pea purée, truffle	32
San Marzano tomato soup Vegan feta cheese, olives, balsamic vinegar	22
Yellow lentil soup Pitta crisps, shallots, lemon	22
main courses	
Superfood salad Miso-roasted sweet potatoes, tahini, crisp tofu, grilled broccoli, cider vinegar	44
Kent Farmer's vegetable pie Roast vegetables, Duchess potatoes	34
Truffle burger Smoked applewood, truffle mayonnaise, onion rings, hand-cut chips	40
Spaghetti basilico San Marzano tomato, basil	32
Pizza ortolana Tomatoes, spinach, peppers, chilli	32
Roast hispi cabbage Cep and chestnut risotto	34

All lifestyle dishes are vegan.

sandwiches

Toasted applewood cheese	30
Rye bread, pickled walnut	
Avocado club French fries	32
Open heritage tomato Grilled sourdough, vegan feta cheese, basil	32

desserts

Vanilla rice pudding	22
Spiced pear compote	
Seasonal fruits in a chilled lemon verbena infusion Served with mint and grapefruit sorbet	22
Sorbet selection choice of three scoops: Tropical fruit, raspberry, lemon, grapefruit and mint	18

The Dorchester has long been a treasured British landmark - and in honour of this, our art collection showcases pieces by artists based in the UK.

Each one of the artworks on our walls has its own story to tell. We invite you to discover them with our art guide: scan the QR code below to find out more.

