

*desserts and cheese*

Tahitian vanilla mille-feuille <i>Sea salted caramel, vanilla milk jam</i>	22
Strawberry cheesecake <i>Meringue, strawberry sorbet</i>	22
Tropical Pavlova <i>Mango and passion fruit, kiwi granita</i>	22
The Dorchester signature chocolate <i>68% dark chocolate crèmeux, malt ice cream</i>	22
Coconut rice pudding <i>Poached pineapple, puffed wild rice, pineapple sorbet</i>	22
Flambé crêpes prepared table-side <i>London gin, grapefruit, Madagascan vanilla ice cream</i>	28
Selected British farmhouse cheeses <i>Fig chutney, quince, fruit bread</i>	32

*lifestyle desserts*

Seasonal fruits in a chilled lemon verbena infusion <i>served with mint and grapefruit sorbet</i>	22
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✓ vegetarian (v) vegan

*Our menu contains allergens. If you or anyone in your party has a food allergy or intolerance, please inform member of our team.*

*A discretionary 15% service charge will be added to your bill.  
All prices include VAT.*

## small plates and first course

Crudité <i>Tarragon mayonnaise</i>	16
Sushi <i>Avocado, crisp shallot and California vegetable maki</i>	16
Vegetable spring rolls <i>Carrot and chilli dip</i>	16
Warm asparagus <i>Pea purée, truffle</i>	32
Carrot tartare <i>Mustard, lovage, rye toast</i>	26
San Marzano tomato <i>Feta-style cheese, olive, balsamic vinegar</i>	22
Lentil soup, <i>pitta crisps, shallots, lemon</i>	22

## main courses

Superfood salad <i>Miso-roasted sweet potato, tahini, grilled broccoli, cider vinegar</i>	30
Kent Farmer's vegetable pie <i>Roast vegetables, Duchess potatoes</i>	34
Hen-of-the-wood and truffle risotto <i>Walnut, cep sauce</i>	34
Miso roast aubergine <i>Pomme Anna, broad beans, basil and mint</i>	28
Park Lane truffle burger <i>Smoked applewood, truffle mayonnaise, onion rings, hand-cut chips</i>	40
Spaghetti Basilico <i>San Marzano tomato, basil</i>	32
Pizza, <i>tomato, spinach, peppers, chilli</i>	32

## sandwiches

Toasted cheese, <i>rye bread, pickled walnut</i>	30
Avocado club, <i>french fries</i>	32
Open heritage tomato <i>Grilled sourdough, feta-style cheese, basil</i>	32

## caviar and oysters

### caviar

Beluga 30g	325
Oscietra 30g	125
Imperial 30g	90

### oysters

Irish rock (6 pieces)	25
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## a selection of canapés

Asparagus barquettes with pea and truffle ✓ Cherry tomato, olive tapenade ✓ Lobster and almond tartlet Gruyère gougère ✓	26
Market crudités with tarragon emulsion (v)	16
Chef's selection of Californian vegetable roll, tuna, crab, tempura prawn roll, Akari and salmon sashimi	48
Prawn tempura	30
Truffle eclairs ✓	16
Lamb wellington	42

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## sandwiches

Club	35
<i>Chicken, bacon, tomato, egg, lettuce, mayonnaise, french fries</i>	
Toasted crab and avocado	37
<i>Rye bread, crème fraîche, lemon</i>	
Park Lane burger	40
<i>Aberdeen Angus beef, cheese, tomato, smoked mayonnaise, onion rings, hand-cut chips</i>	
Truffle croque monsieur	38
<i>Brioche, Dorrington ham, Gruyère, parmesan</i>	
Open heritage tomato (v)	32
<i>Grilled sourdough, vegan feta-style cheese, basil</i>	
Lobster roll	40
<i>Brioche roll, Marie Rose, Oscietra caviar</i>	
Toasted cheese on sourdough	32
<i>Gruyère, parmesan, Quicke's cheddar</i>	

## pizza

Margherita pizza ✓	29
<i>San Marzano tomato, mozzarella, basil</i>	
Truffle pizza ✓	38
<i>Smoked mozzarella, shaved Périgord truffle</i>	
Caviar pizza	100
<i>Oscietra 30g black caviar, crème fraîche, gold leaf</i>	

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## starters

Cornish lobster & crab cocktail	32
<i>Marie Rose sauce and quail egg</i>	
Severn & Wye smoked salmon	35
<i>Jersey Royal, crème fraîche, Oscietra caviar</i>	
Tuna tartare	32
<i>Tomato, avocado, basil</i>	
Carrot tartare (v)	26
<i>Mustard, lovage, rye toast</i>	
Burrata ✓	28
<i>Asparagus, truffle</i>	
Duck & Middle White pork terrine	32
<i>Rhubarb, elderflower, watercress, grilled sourdough</i>	

## soup

Pea velouté	22
<i>Seared Portland scallop, celeriac remoulade</i>	
San Marzano tomato soup ✓	22
<i>Burrata, olive, balsamic vinegar</i>	
Chicken consommé	24
<i>Tortellini, roast chicken, lemon thyme, courgette</i>	
Lobster bisque	24
<i>Parmesan gnocchi, rock samphire</i>	

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## salad

Caesar	30
<i>Parmesan, bacon, croutons, anchovy</i>	
Cobb	35
<i>Little Gem lettuce, bacon, Roquefort, tomato, egg, avocado</i>	
Superfood (v)	30
<i>Miso, sweet potato, tahini, grilled broccoli, cider vinegar</i>	
<i>All salads can be served with the following:</i>	
Grilled prawns	16
Grilled chicken	16
Crispy tofu (v)	16
Niçoise salad prepared table-side	40
<i>Warm Mediterranean prawns, London lettuce, tomato, olive, basil, shallot, soft-boiled egg</i>	

## main courses

Scottish halibut	46
<i>Cornish crab risotto, broad beans, toasted almonds, sauce fleurette</i>	
Roast salmon	42
<i>Sea beet, quinoa, endives, orange, fennel, hollandaise sauce</i>	
Chicken and langoustine pie	45
<i>Mousseline potato, carrots, kale, bacon</i>	
Veal Viennoise	47
<i>Duck egg, capers, creamed spinach</i>	
Roast rack of lamb	52
<i>Niçoise vegetable tart, new potatoes, balsamic jus</i>	
Aberdeen Angus Tournedos	52
<i>Sauce Diane prepared table-side</i>	
<i>British asparagus, potato rösti garnish</i>	
Ricotta and butternut squash cannelloni ✓	34
<i>Courgette ribbons, tomato compote, lemon nage</i>	
Miso roast aubergine (v)	36
<i>Pomme Anna, broad beans, basil and mint</i>	

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## grill

Dover sole	68
<i>Grilled or meunière</i>	
Scottish salmon 180g	42
Whole lobster thermidor	85
Aberdeen Angus sirloin 280g	55
Rose veal loin 190g	62
Scottish halibut 180g	44
Chicken breast 170g	40
Aberdeen Angus fillet steak 200g	65
Lamb cutlets 180g	54

## sauces

Red wine jus, peppercorn, hollandaise ✓, béarnaise ✓	4
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## side dishes

Green avocado salad (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 (v)	16

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