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

Marinated anchovy, Gordal olives £9

Truffled chicken liver parfait, pickled orange £12

Cornish octopus skewer, muhammara £16

Parmesan, Pecorino & black pepper churros £8

The Dorchester caviar 30g, crisps & crème fraîche £120

STARTERS

Truffled Jerusalem artichoke soup, Parmesan brioche £15

Welsh rarebit crumpet, pickled walnut, chives £15

Burrata, Black Iberiko tomato, basil pesto, focaccia £20

The Grill salad £14/21 add chicken/kiln smoked salmon £14

Windsor Park venison carpaccio, blackcurrant, dandelion £25

Crispy duck salad, persimmon & mint £18/£27

Steak tartare, bloody Mary dressing, quail egg $\pounds 24$

SEAFOOD BAR

Sea bass crudo, blood orange, lemon £25

Smoked salmon, soda bread, butter £21

Portland crab, Marie Rose, apple £26

Six Carlingford oysters £25

Blue fin tuna tartare, house ponzu, avocado £32

Seared scallops, beurre blanc, pancetta & Brussels sprouts £35



SUNDAY ROAST

Roast beef sirloin, with all the trimmings $\,\pounds 54$ Norfolk bronze turkey, with all the trimmings $\,\pounds 50$ Chestnut roast, with all the trimmings $\,\pounds 38$

Beef Wellington with all the trimmings (for two) $\, \pounds 140 \,$

Roast rack of lamb with all the trimmings (for two) $\, \, \mathfrak{L}120 \,$

STEAK

 $\textit{Veal chop } \pounds 60$

A5 Wagyu rump $\, \pounds 85 \,$

British fillet 220g $\,\pounds65$

Aged T-bone steak (for two) £120

Béarnaise, Five peppercorn sauce, Burgundy jus

MAIN COURSE

Walnut & ricotta ravioli, chestnut velouté £26

Champagne, cep & wild Alba truffle risotto £80

Glazed short rib, Barolo, roasted parsnip, horseradish $\,\pounds39\,$

Grilled sea bream, tamarind, ginger, soft herbs \$38

Wild scarlet prawns, chimichurri, corn & chili jam £55

Dover sole, beurre noisette, grilled or meunière $\,\pounds65\,$

Native lobster fettuccine, lemon, dill $\, \pounds 75 \,$

SIDES

Winter leaves, tomato & artichoke £8

Mashed potatoes £7 * add black truffle £10

Cauliflower cheese (for two) £15

Spinach steamed or creamed \$8

Purple sprouting broccoli, bagna càuda, breadcrumbs £8

Skin on fries £7

PUDDINGS

Christmas pudding, brandy sauce £14

Sherry trifle £12

Chocolate mousse £12

Banana split £12

Apple tart Tatin $\pounds 15$

Sticky toffee pudding, whisky ice cream £13

Espresso martini affogato £14

English Pecorino, Golden Cross, Sparkenhoe Red Leicester, crackers, pear & saffron chutney, honey £18

