

THE DORCHESTER GARDEN

THE TASTE OF SUMMER

£58

Three of our beautiful mini cakes, a glass of champagne and a coffee of your choice.

THE DORCHESTER ROSE

Aromatic rose and jasmine mousse finished with rose petal cream and delightful raspberry compote, topped with crunchy and sweet almond sablé.

THE DORCHESTER SIGNATURE CHOCOLATE CAKE

Slice into this delicious cake to discover layers of The Dorchester's signature 68% dark chocolate, delicate chocolate sponge, and sweet vanilla caramel. Even better? It's entirely vegan.

RASPBERRY TART

A delicate sweet pastry base, filled with rich almond and silky pastry cream. Layered with fresh raspberries and adorned in a zesty raspberry veil, this tart balances vibrant fruitiness with a crisp, buttery bite.

CHOCOLATE AND HAZELNUT PARIS-BREST

A classic French dessert, this light and airy choux pastry is filled with rich vanilla caramel and smooth hazelnut praline, topped with heavenly chocolate Chantilly cream.

BLUEBERRY & BLACKCURRANT PAVLOVA

Light pavlova shell filled with luscious Cassis compote, fresh blueberries, crowned with a delicate violet chantilly. An elegant celebration of berries and meringue.

TROPICAL CHOUX

Light and crisp choux filled with a coconut Chantilly cream, topped with a passion fruit gel and filled with tropical compote.

CHOCOLATE MILLE-FEUILLE

Crisp layers of golden puff pastry, filled with a rich chocolate pastry cream. Alternating layers of chocolate crunch and cocoa nib tuile add a delicate textural contrast to a rich delight.

PISTACHIO & SOUR CHERRY SAINT HONORE

With a base of caramelised choux pastry, this deliciously nutty cake is filled with silky-smooth sour cherry cream and scrumptious pistachio praline.

Individual cakes

£10

THE DORCHESTER ICE CREAM TROLLEY

2 or 3 scoops

£8 | £12

A range of homemade ice cream flavours are available, please ask one of our team members about today's selection.

ICE CREAM SANDWICHES

£10

STRAWBERRY SHORTCAKE

Velvety strawberry cheesecake ice cream nestled between two golden biscuit layers.

COOKIES AND CREAM

Cookies and cream ice cream studded with chocolate biscuit pieces sandwiched between two golden biscuit layers.

STICKY TOFFEE

Sticky toffee ice cream engulfed in sticky toffee pudding pieces, drizzled with vanilla caramel between two golden biscuit layers.

PEANUT BUTTER & JELLY

Peanut butter ice cream with chunks of peanut butter, tart cherry and caramelised peanuts sandwiched between two crunchy cookies.

FROM THE BAR

THE GARDEN FROSÉ

Rosé wine, strawberry, elderflower

£16

SUMMER SPRITZ (ALCOHOL-FREE)

Wild Idol, Everleaf Mountain, grapefruit

£22

POMELLO FIZZ

Pomello, Aperol, champagne, soda

£25

CHAMPAGNE

	125ml	Bottle
R de Ruinart Brut	£26	£130
Veuve Cliquot Rosé	£32	£170

WINE

	175ml	Bottle
Whispering Angel Rosé	£24	£95
Gavi di Gavi	£21	£80

ALCOHOL-FREE SPARKLING

	125ml	Bottle
Wild Idol White	£20	£90
Wild Idol Rosé	£20	£90

COFFEE & TEA

Cappuccino	£9
Flat white	£9
Latte	£9
Americano	£9
Espresso	£9
Macchiato	£9
Teas	£6

ICED OR HOT

SOFT DRINKS

Still water	£7
Sparkling water	£7

This menu contains allergens. If you have any food or drink intolerances or allergies, please let a member of the team know on placing your order. A discretionary service charge of 15% will be added to your bill. All prices include VAT.