

# THE MENU

*"What's the point of London if not to eat beautifully and often?"*

## FROM THE BAR

- One sip martini £12
- Beroni £12
- The Grill bloody Mary £12

## SNACKS

- Salted Marcona almonds £5
- Mixed olives £5
- Prawn toast, chilli & ginger jam £15
- Truffled chicken liver parfait, pickled orange £12
- Parmesan, Pecorino & black pepper churros £8
- Smoked salmon taramasalata, radishes £12
- The Dorchester caviar 30g, crisps & crème fraîche £120

## MAIN COURSE

- Miso glazed aubergine, crispy cauliflower, whipped tofu £26
- Pumpkin agnolotti, hazelnut & sage butter £28
- Wild seabass, confit cherry tomatoes, Calçot onion £58
- The Dorchester fish pie £32
- Devonshire chicken, chanterelles, Madeira & bread sauce £32
- Lamb shank, crushed neeps & potato, red wine £38
- Dover sole, beurre noisette, grilled or meunière £65



## STARTERS

- French onion soup, Gruyère £15
- Welsh rarebit, pickled walnut, chives £15
- Crispy goats' cheese, baby spinach, beetroot, blackcurrant £18/£27
- Burrata, basil pesto, winter tomatoes £22
- Puntarelle salad, anchovy, Cornish Yarg £25
- The Grill salad £16/£24 add chicken or salmon £14
- Crispy duck salad, blood orange, mint £18/£27
- Steak tartare, bloody Mary dressing, quail egg £24

## SEAFOOD BAR

- London smoked salmon, soda bread, crème fraîche £21
- Grilled squid, roasted red peppers, capers, rocket £26
- Portland crab, Monk's beard, chilli £26
- Six Carlingford oysters £29
- Blue fin tuna tartare, house ponzu, avocado £34

## SIDES

- Winter leaves, tomato & artichoke £9
- Mashed potatoes £8 add black truffle £10
- New potatoes, three cornered leek £8
- Spinach steamed or creamed £8
- Purple sprouting broccoli, cavolo nero £8
- Skin on fries £8

## NATIONAL PIE WEEK SPECIAL

*Norfolk chicken, leek & mushroom pie, mashed potato for two £40*

*Bramley apple pie, Calvados ice cream £15*

## STEAK

- A5 Wagyu rump £85
- Denver £35
- British fillet £65
- Ribeye £68

## TO SHARE

- Beef Wellington £120
- Roast rack of lamb £105
- Aged T-bone steak £120
- Béarnaise, Five peppercorn sauce, Burgundy jus.

## PUDDINGS

- Pecan pie, crème fraîche £13
- Lemon posset, shortbread & blood orange £13
- Praline chocolate mousse, hazelnut ice cream £13
- Sticky toffee pudding, whisky ice cream £13
- Coconut parfait, mango, pineapple & lime £13
- Espresso martini affogato £15.50
- British cheese selection, saffron & pear chutney £18