

NEW YEAR LUNCHEON

SAMPLE MENU

*"Tis the season
for dining brilliantly"*

FROM THE BAR

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

SNACKS

- Salted Marcona almonds £5
- Nocellara olives £5
- Crab brioche toast, crème fraîche, lime £25
- Parmesan, Pecorino & black pepper churros £8
- Beetroot tahini, rosemary flatbread, pumpkin seeds £12

MAIN COURSE

- Pumpkin risotto, walnut, sage & Wigmore
- Wild mushroom fettuccine, cavolo nero & garlic breadcrumbs
- Halibut, smoked eel beurre blanc, salsify
- The Dorchester fish pie
- Duck breast, Madeira jus, kumquat & mash
- Suckling pig, caramelised apple & Lyonnaise mash
- Dover sole, beurre noisette, grilled or meunière supplement £35
- Native lobster, chilli & grilled butter, coastal sea vegetables supplement £50
- Braised short rib, mustard mash, garlic & bone marrow crumb

STARTERS

- Spiced Delica pumpkin & coconut soup
- Welsh rarebit, pickled walnut ketchup, chives
- Fondue, saucisson, poppy seed baguette & pickled vegetables
- The Grill salad add chicken or salmon
- Heritage beetroot salad, whipped yoghurt, crispbread & pomegranate
- Hereford seared beef carpaccio, truffle aioli & mustard cress
- Crispy duck salad, clementine, cashew & mint

SEAFOOD BAR

- Oak-smoked trout, pickles, fromage blanc & keta caviar
- Isle of Mull scallops, nduja & lime butter
- Native lobster salad, citrus dressing supplement £10
- Bluefin tuna tartare, avocado, ponzu supplement £10
- Caviar, potato rosti, crème fraîche supplement £10

TWO COURSE £90
THREE COURSE £100



STEAK

- Sirloin
- Wagyu rump supplement £45
- British fillet supplement £25
- Ribeye supplement £28
- Beef Wellington supplement £40
- T-Bone steak supplement £40

PUDDINGS

- Crème brûlée, raspberry & blood orange
- Pavlova, spiced pumpkin ice cream, pecans & maple
- Chocolate fondant, tonka bean ice cream & hazelnut
- Cappuccino mousse, brandy snap
- Christmas pudding, crème anglaise
- Blackberry & coconut parfait
- Espresso Martini affogato
- British cheese selection, saffron & pear chutney

SIDES

- Winter leaf salad £9
- Mashed potatoes £8
- Add black truffle £10
- Crispy Cornish mids, confit garlic £9
- Brussels sprout fricassée, pancetta & chestnuts £9
- Green beans & broccoli, sun dried tomato butter £9
- Beef dripping chips £12
- Skin-on fries £9
- Pigs in blankets, cranberry sauce £12

