

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

Nocellara olives £5

Crab brioche toast, crème fraîche,
lime £25

Parmesan, Pecorino & black
pepper churros £8

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

THE GRILL

A5 Wagyu rump 10oz £85

Sirloin 8oz £45

British fillet 10oz £65

Ribeye 10oz £68

British fillet 6oz, half grilled lobster,
garlic & parsley butter £85

Native lobster, chilli & garlic butter,
coastal sea vegetables £95

Dover sole, beurre noisette, grilled or
meunière £65

TO SHARE

Beef Wellington £120

Roast rack of lamb £105

Aged T-bone steak £120



STARTERS

Asparagus soup, Stilton scone,
forager butter £16

Welsh rarebit,
pickled walnut, chives £15

Burrata, pesto, Datterini tomatoes,
grilled focaccia £22

Crispy courgette flower, crushed avocado,
pickled courgette & tomato dressing £22

The Grill salad £16/£24
add chicken or salmon £14

Crispy duck salad, Tarocco orange,
mint £18/£27

Steak tartare, Bloody Mary dressing,
quail egg £24

SEAFOOD BAR

London smoked salmon, soda bread,
crème fraîche £21

Sea bass & lobster aguachili,
Alphonso mango & lime £26

Portland crab, baby cucumber,
ajo blanco £26

Six Carlingford oysters £29

Bluefin tuna tartare, house ponzu,
avocado £29



MAIN COURSE

Marinated hispi cabbage, oyster mushroom, whipped tofu £32

English asparagus & broad bean risotto, Sussex goats' cheese £28

John Dory, cherry tomatoes, Kalamata olives, capers, chilli £39

The Dorchester fish pie £32

Poussin, morels, asparagus, green peppercorns £39

New season loin of lamb, minted peas, salsa verde £38

Fish of the day £ market price

SIDES

Radicchio, cherry tomato &
artichoke salad £9

Mashed potatoes £8
add black truffle £10

Buttered Jersey Royals, mint £8

Steamed spinach £8

Grilled asparagus, lemon,
sea salt £14

Spring vegetable & pancetta
fricassée £9

Skin-on fries £8

Beef dripping chips £12

PUDDINGS

Treacle & pecan tart, popcorn ice
cream £14

Lime cheesecake, Alphonso
mango, espelette pepper £15

Praline chocolate mousse,
hazelnut ice cream £14

Vanilla & elderflower panna cotta,
thyme shortbread,
English strawberries £14

Coconut parfait,
mango, pineapple, lime £15

Espresso martini affogato £16

British cheese selection,
saffron & pear chutney £18