

PROMENADE DINING

caviar and oysters

caviar

Beluga 30g	325
Oscietra 30g	125
Imperial 30g	90

oysters

Irish rock (6 pieces)	25
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a selection of canapés

Asparagus barquettes with pea and truffle ✓	26
Cherry tomato, olive tapenade ✓	
Lobster and almond tartlet	
Gruyère gougère ✓	
Market crudités with tarragon emulsion (v)	16
Chef's selection of Californian vegetable roll, tuna, crab, tempura prawn roll, Akari and salmon sashimi	48
Prawn tempura	30
Truffle eclairs ✓	16
Lamb wellington	42

✓ *vegetarian* (v) *vegan*

Our menu contains allergens. If you or anyone in your party has a food allergy or intolerance, please inform member of our team.

starters

Cornish lobster & crab cocktail <i>Marie Rose sauce and quail egg</i>	32
Severn & Wye smoked salmon <i>Jersey Royal, crème fraîche, Oscietra caviar</i>	35
Tuna tartare <i>Tomato, avocado, basil</i>	32
Carrot tartare (v) <i>Mustard, lovage, rye toast</i>	26
Burrata ✓ <i>Asparagus, truffle</i>	28
Duck & Middle White pork terrine <i>Rhubarb, elderflower, watercress, grilled sourdough</i>	32

soup

Pea velouté <i>Seared Portland scallop, celeriac remoulade</i>	22
San Marzano tomato soup ✓ <i>Burrata, olive, balsamic vinegar</i>	22
Chicken consommé <i>Tortellini, roast chicken, lemon thyme, courgette</i>	24
Lobster bisque <i>Parmesan gnocchi, rock samphire</i>	24

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salad

Caesar	30
<i>Parmesan, bacon, croutons, anchovy</i>	
Cobb	35
<i>Little Gem lettuce, bacon, Roquefort, tomato, egg, avocado</i>	
Superfood (v)	30
<i>Miso, sweet potato, tahini, grilled broccoli, cider vinegar</i>	
<i>All salads can be served with the following:</i>	
Grilled prawns	16
Grilled chicken	16
Crispy tofu (v)	16
Niçoise salad prepared table-side	40
<i>Warm Mediterranean prawns, London lettuce, tomato, olive, basil, shallot, soft-boiled egg</i>	

main courses

Scottish halibut	46
<i>Cornish crab risotto, broad beans, toasted almonds, sauce fleurette</i>	
Roast salmon	42
<i>Sea beet, quinoa, endives, orange, fennel, hollandaise sauce</i>	
Chicken and langoustine pie	45
<i>Mousseline potato, carrots, kale, bacon</i>	
Veal Viennoise	47
<i>Duck egg, capers, creamed spinach</i>	
Roast rack of lamb	52
<i>Niçoise vegetable tart, new potatoes, balsamic jus</i>	
Aberdeen Angus Tournedos	52
<i>Sauce Diane prepared table-side</i>	
<i>British asparagus, potato rösti garnish</i>	
Ricotta and butternut squash cannelloni ✓	34
<i>Courgette ribbons, tomato compote, lemon nage</i>	
Miso roast aubergine (v)	36
<i>Pomme Anna, broad beans, basil and mint</i>	

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grill

Dover sole <i>Grilled or meunière</i>	68
Scottish salmon <i>180g</i>	42
Whole lobster thermidor	85
Aberdeen Angus sirloin <i>280g</i>	55
Rose veal loin <i>190g</i>	62
Scottish halibut <i>180g</i>	44
Chicken breast <i>170g</i>	40
Aberdeen Angus fillet steak <i>200g</i>	65
Lamb cutlets <i>180g</i>	54

saucés

Red wine jus, peppercorn, hollandaise ✓, béarnaise ✓	4
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side dishes

Green avocado salad (v)	9
Heritage tomatoes, artichoke and rocket (v)	9
Fine French beans ✓	9
Broccoli with almonds ✓	9
Roast heritage carrots with pumpkin seeds (v)	9
Brown rice (v)	9
Truffle and wild mushroom mac & cheese	16
Mashed potatoes ✓	9
New potatoes ✓	9
Hand-cut chips or french fries (v)	9
Truffle french fries (v)	16

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sandwiches

Club	35
<i>Chicken, bacon, tomato, egg, lettuce, mayonnaise, french fries</i>	
Toasted crab and avocado	37
<i>Rye bread, crème fraîche, lemon</i>	
Park Lane burger	40
<i>Aberdeen Angus beef, cheese, tomato, smoked mayonnaise, onion rings, hand-cut chips</i>	
Truffle croque monsieur	38
<i>Brioche, Dorrington ham, Gruyère, parmesan</i>	
Open heritage tomato (v)	32
<i>Grilled sourdough, vegan feta-style cheese, basil</i>	
Lobster roll	40
<i>Brioche roll, Marie Rose, Oscietra caviar</i>	
Toasted cheese on sourdough	32
<i>Gruyère, parmesan, Quicke's cheddar</i>	

pizza

Margherita pizza ✓	29
<i>San Marzano tomato, mozzarella, basil</i>	
Truffle pizza ✓	38
<i>Smoked mozzarella, shaved Périgord truffle</i>	
Caviar pizza	100
<i>Imperial 30g black caviar, crème fraîche, gold leaf</i>	

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small plates and first course

Crudité <i>Tarragon mayonnaise</i>	16
Sushi <i>Avocado, crisp shallot and California vegetable maki</i>	16
Vegetable spring rolls <i>Carrot and chilli dip</i>	16
Warm asparagus <i>Pea purée, truffle</i>	32
Carrot tartare <i>Mustard, lovage, rye toast</i>	26
San Marzano tomato <i>Feta-style cheese, olive, balsamic vinegar</i>	22
Lentil soup, <i>pitta crisps, shallots, lemon</i>	22

main courses

Superfood salad <i>Miso-roasted sweet potato, tahini, grilled broccoli, cider vinegar</i>	30
Kent Farmer's vegetable pie <i>Roast vegetables, Duchess potatoes</i>	34
Hen-of-the-wood and truffle risotto <i>Walnut, cep sauce</i>	34
Miso roast aubergine <i>Pomme Anna, broad beans, basil and mint</i>	36
Park Lane truffle burger <i>Smoked applewood, truffle mayonnaise, onion rings, hand-cut chips</i>	40
Spaghetti Basilico <i>San Marzano tomato, basil</i>	32
Pizza, <i>tomato, spinach, peppers, chilli</i>	32

sandwiches

Toasted cheese, <i>rye bread, pickled walnut</i>	30
Avocado club, <i>french fries</i>	32
Open heritage tomato <i>Grilled sourdough, feta-style cheese, basil</i>	32

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desserts and cheese

Tahitian vanilla mille-feuille <i>Sea salted caramel, vanilla milk jam</i>	22
Strawberry cheesecake <i>Meringue, strawberry sorbet</i>	22
Tropical Pavlova <i>Mango and passion fruit, kiwi granita</i>	22
The Dorchester signature chocolate <i>68% dark chocolate crèmeux, malt ice cream</i>	22
Flambé crêpes prepared table-side <i>London gin, grapefruit, Madagascan vanilla ice cream</i>	28
Selected British farmhouse cheeses <i>Fig chutney, quince, fruit bread</i>	32

lifestyle desserts

Coconut rice pudding <i>Poached pineapple, puffed wild rice, pineapple sorbet</i>	22
Seasonal fruits in a chilled lemon verbena infusion <i>served with mint and grapefruit sorbet</i>	22

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*A discretionary 15% service charge will be added to your bill.
All prices include VAT.*