

PROMENADE *the* PROMENADE
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LUNCH

starters

Cornish crab salad
Crème fraîche, quail egg, caviar, parsley oil
32

Smoked salmon
Soda bread, crème fraîche, beetroot
35

Portland scallop
Roast cauliflower, sea beet, caviar cream
32

Tuna tartare
Lemon, endive and soy
32

Beetroot tartare ✓
*Fig, buckler sorrel, tarragon emulsion,
rye crumb*
26

Burrata ✓
Truffle French beans, artichoke
28

Game terrine
Cirolle, pickled walnut, grilled sourdough
32

Lobster cannelloni
Leaf spinach, sauce fleurette and truffle jus
34

Seared venison
Beetroot, blackcurrant, celeriac
32

✓ *vegetarian option available* (v) *vegan or vegan option available on request.*

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know on placing your order.

salad trolley

A delectable, seasonal salad prepared table side
on our signature salad trolley

Chicken, French bean, truffle, artichoke

London lettuce, walnut

40

salad

Caesar 30
Parmesan, bacon, croutons, anchovy

Cobb 35
Gem lettuce, bacon, Roquefort, tomato, egg, avocado

Superfood (v) 30
*Miso, sweet potato, tahini, grilled broccoli,
cider vinegar*

All salads can be served with the following:

Grilled prawns 16
Grilled chicken 16
Crispy tofu (v) 16

soup

San Marzano tomato soup (v)
Burrata, olive, balsamic vinegar
22

Consommé of roast chicken
Spelt barley, root vegetables
24

Lobster bisque
Lobster tortellini, rock samphire
24

sandwiches

Club
*Chicken, bacon, tomato, egg, lettuce,
mayonnaise, french fries*
35

Toasted crab and avocado
Rye bread, crème fraîche, lemon
37

Park Lane burger
*Angus beef, cheese, tomato, smoked mayonnaise,
onion rings, hand-cut chips*
Vegan patty option available (v)
40

Truffle croque monsieur
Brioche, Dorrington ham, Gruyère, Parmesan
38

Open heritage tomato (v)
Grilled sourdough, vegan feta-style cheese, basil
32

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grill

*All meat dishes will be served with seasonal grill
garnish and sauce bearnaise.*

Scottish salmon 180g	42
Whole lobster thermidor	85
Aberdeen Angus sirloin 280g	55
Rose veal loin 190g	62
Scottish halibut 180g	44
Chicken breast 170g	40
Aberdeen Angus fillet steak 200g	65
Lamb cutlets 180g	54

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main courses

fish and shellfish

Dover sole

Grilled or meunière, leaf spinach, new potatoes

68

Scottish halibut

*Heritage carrots, sauce Américaine,
brown shrimp, nori crumb*

46

Roast salmon

Kholrabi purée, red quinoa, gremolata, Chinese broccoli leaves

42

Cornish lobster and crab risotto

Arborio rice, sauce Américaine

52

meat and poultry

Chicken and langoustine pie

Mousseline potato, carrots, kale, bacon

45

Veal Viennoise

Duck egg, capers, creamed spinach

47

Roast rack of lamb

Broccoli, pecorino, sweetbread, cobnuts, rosemary jus

52

Tournedos Aberdeen Angus beef

*Celeriac, horseradish, brioche crust, Burgundy jus,
beetroot, baby carrots*

52

vegetables and grains

Spaghetti Basilico (v)
San Marzano tomato, basil

32

Hen-of-the-wood and chestnut risotto
Parmesan, girolle, cep sauce

34

Parmesan gnocchi
Pumpkin, sage, spinach

36

Roast cauliflower (v)
Lyonnais onion, chickpeas, red quinoa

38

pizza

Margherita pizza ✓
San Marzano tomato, mozzarella, basil

29

Truffle pizza ✓
Smoked mozzarella, shaved Périgord truffle

38

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side dishes

Green avocado salad (v)	12
Heritage tomatoes, artichoke and rocket (v)	12
Fine French beans ✓	12
Broccoli with almonds ✓	12
Roast heritage carrots with pumpkin seeds (v)	12
Brown rice (v)	12
Truffle and wild mushroom mac n' cheese	16
Dauphinoise potatoes ✓	12
Mashed potatoes ✓	12
New potatoes ✓	12
Hand-cut chips or french fries (v)	12
Truffle french fries	16

sauces

Red wine jus, peppercorn, hollandaise ✓, Béarnaise ✓	7
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desserts and cheese

Tahitian Vanilla mille-feuille
Sea salted caramel, vanilla milk jam

22

Chestnut and blackcurrant
Vanilla cream, candied chestnut, meringue

22

Citrus Pavlova
Citrus fruit compote, blood orange granite

22

The Dorchester signature chocolate
68% dark chocolate crèmeux, cacao nib ice cream

22

Poached pear almond tart
Almond cream, pear compote, cinnamon ice cream

22

Coconut rice pudding
Caramelised pineapple, puffed wild rice, pineapple sorbet

22

Selected British farmhouse cheeses
Fig chutney, quince, fruit bread

32

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