

THE MENU

*"London, too busy
to rest, but never
too busy for a roast"*

FROM THE BAR

- One sip Martini £12
- Beroni £12
- The Grill Bloody Mary £12

SNACKS

- Gordal picante olives £8
- Truffle & Pecorino nuts £8
- Crab toast, crème fraîche, lime £15 each
- Parmesan & black pepper churros £11
- Salt cod croquettes, aioli £12
- The Dorchester caviar 30g, potato mille-feuille, crème fraîche £120

SUNDAY ROAST

- Aberdeen Angus beef sirloin with all the trimmings £65
- Devonshire chicken with all the trimmings £50
- Chestnut roast with all the trimmings £38
- Roast Kent lamb with all the trimmings £60
- Beef Wellington with all the trimmings (for two) £140
- Cauliflower cheese (for two) £15

MAIN COURSE

- Chargrilled oyster mushroom & hispi cabbage, coconut tzatziki £26
- Saffron tagliolini, yellow courgette, cherry tomato, pine nuts, basil & Parmesan £36
- Line-caught pollock, braised coco beans & cockles £38
- Dover sole, beurre noisette, grilled or meunière £75
- Fish of the day £ market price



STARTERS

- Isle of Wight tomato salad, cucumber & crème fraîche gazpacho dressing £19
- Welsh rarebit, pickled walnut, chives £23
- Watermelon & feta salad, sesame tuile & endive £22
- The Grill salad £18/£24
add chicken or confit tuna £14
- Hereford beef carpaccio, truffle aioli, mustard cress £28
add summer truffle £10
- Crispy duck salad, plum, cashew, mint £21/£28
- Steak tartare, Bloody Mary dressing, quail egg £29

SEAFOOD BAR

- Six Carlingford oysters, shallot vinegar & hog island dressing £33
- Wild halibut ceviche, aguachile, honeymoon melon & lime £25
- Cornish octopus carpaccio, fennel, orange & sauce vierge £28
- Yellowfin tuna crudo, piperade dressing, crisp bread £26



THE GRILL

- Sirloin 10oz £55
- British fillet 10oz £65
- Ribeye 10oz £68
- Whole grilled native lobster, chilli & garlic butter 30oz £98

TO SHARE

- Chateaubriand 16oz, seared foie gras & burgundy jus £135
- Half native lobster & British fillet 10oz chilli & garlic butter £95

PUDDINGS

- The Grill peach Melba £15
- Eton mess, Kent strawberries £15
- Praline chocolate mousse, hazelnut ice cream £15
- Cherry & vanilla soft serve sundae £15
- Coconut parfait, mango, pineapple & lime £15
- Espresso martini affogato £16
- British cheese selection, fig chutney, crackers & grapes £21

SIDES

- Cornish baby leaves, artichoke & tomato £9
- Mashed potatoes £9
add summer black truffle £10
- Jersey Royals, spring onion, mint & crème fraîche salad £9
- Steamed spinach, confit garlic & olive oil £9
- Roast corno peppers, oregano & capers, salted anchovy £14
- Sautéed piattone beans, sun-dried tomato butter £10
- Skin-on fries £9
- Beef dripping chips £12