

THE MENU

*"What's the point
of London if not to eat
beautifully and often?"*

FROM THE BAR

One sip Martini £12

Beroni £12

Don Pedro £12

SNACKS

Gordal picante olives V £8

Truffle & pecorino nuts (v) £8

Crab toast, crème fraîche,
lime £15 each

Salt cod croquettes, aioli £12

Parmesan & black
pepper churros £11

Scotch quail egg, black pudding &
walnut ketchup £11

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

Whole rack of Cornish lamb with all the trimmings (for two) £135

Beef Wellington with all the trimmings (for two) £140

Cauliflower cheese (for two) £15

MAIN COURSE

Chargrilled oyster mushroom & hispi cabbage, coconut tzatziki V £26

Cheese & onion tart, Lincolnshire Poacher, black truffle, Waldorf salad £31

Seafood stew, cod, seabream & Cornish mussels, aioli & grilled foccacia £42

Fallow venison loin, celeriac, potato fondant, kale & blackberry jus £55

Fish of the day market price



STARTERS

Leek & potato soup, cheddar & spring
onion scone (v) £15

Welsh rarebit, pickled
walnut, chives (v) £23

Heritage beetroot & goats' cheese
salad, toasted sesame dressing V £17

The Grill salad (v) £18/£24
add chicken or confit tuna £14

Crispy duck salad, watermelon,
cashew, mint £21/£28

Steak tartare, Bloody Mary dressing,
quail egg, beef tallow crisps £29

SEAFOOD BAR

Six Carlingford oysters, shallot vinegar &
Hog Island dressing £33

Portland crab, Vesuvio tomato, curried
crème fraîche & crushed avocado £28

Grilled octopus, capers, cauliflower &
Yorkshire chorizo £28

Yellowfin tuna tataki, spicy pickles,
sesame & yuzu dressing £26

The Dorchester caviar 30g,
potato mille-feuille, creme fraiche, £120



THE GRILL

Sirloin 10oz £55

British fillet 8oz £65

Ribeye 8oz £68

Lamb cutlets, jus, mint sauce &
potato boulangère £70

Whole grilled native lobster, chilli &
garlic butter 30oz £98

TO SHARE

T-bone steak 30oz £120

Half native lobster & British fillet 8oz
chilli & garlic butter £120

SIDES

Rocket & baby leaves, artichoke,
tomato V £12

Mashed potatoes V £9
add black truffle £10

Crispy Cornish mids,
confit garlic V £9

Steamed spinach,
garlic oil and lemon V £10

Purple sprouting broccoli & green
beans, harissa butter V £12

Skin-on fries V £10

Beef dripping chips £10

PUDDINGS

Banoffee pie £15

Chocolate mousse, hazelnut
ice-cream (v) £15

Sticky toffee pudding,
whisky ice-cream (v) £15

Coconut & blackberry parfait V £15

British cheese selection, fig
chutney, crackers & grapes £18

(v) vegetarian V vegan

Our menus contain allergens. If you have any food allergies, intolerances, or dietary requirements,
please inform a member of our team when placing your order. Prices include VAT and exclude 15% service charge.