

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

- 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

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

- 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
- New season loin of lamb, minted peas, salsa verde £38
- Grilled fish of the day £ market price



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 aguachile
Alphonso mango & lime £26
- Portland crab, baby cucumber, ajo blanco £26
- Six Carlingford oysters £29
- Bluefin tuna tartare, house ponzu, avocado £29



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 £89
- Native lobster, chilli & garlic butter, coastal sea vegetables £95
- Dover sole, beurre noisette, grilled or meunière £75

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

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 £8