

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 beans 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 £85

Native lobster, chilli & garlic butter,
coastal sea vegetables £95

Dover sole, beurre noisette, grilled or
meunière £65

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