

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
Girolle, 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.

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

salad trolley

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

*Chicken, French bean, truffle, artichoke
London lettuce, walnut*

40

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or intolerance, please do let a member of the restaurant team know upon placing your order.*

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

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salad

Caesar	30
<i>Parmesan, bacon, croutons, anchovy</i>	
Cobb	35
<i>Gem lettuce, bacon, Roquefort, tomato, egg, avocado</i>	
Superfood (v)	30
<i>Miso, sweet potato, tahini, grilled broccoli, cider vinegar</i>	
<i>All salads can be served with the following:</i>	
Grilled prawns	16
Grilled chicken	16
Crispy tofu (v)	16

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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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

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

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