

THE PROMENADE DINING

festive specials

a selection of canapés

28

Beetroot wonton, lemon cream

Quail egg truffle tart✓

Crisp goose roll, spiced plum jam

Truffled choux, gruyere, chestnuts

starters

Lobster cannelloni 34

Sauce Américaine with Armagnac

Burrata di Puglia ✓ 29

Blood orange, artichoke, toasted almonds

Gravlax 32

Pine crème fraîche, endives, pink peppercorn

Mushroom Madeira parfait (v) 28

Roast pistachios

✓ vegetarian (v) vegan ★ The Dorchester Classics

Our menu contains allergens. If you or anyone in your party has a food allergy or intolerance, please let a member of the restaurant team know on placing your order.

main courses

| | |
|---|----|
| Turkey and mushroom pie | 45 |
| <i>Mousseline potatoes, carrots, kale, bacon, chestnuts</i> | |
| Dover sole rosette | 49 |
| <i>Roast cabbage, caviar Champagne sauce</i> | |
| Aberdeen Angus tournedos <i>prepared tableside</i> ★ | 62 |
| <i>Cep mushrooms, salsify, Bordelaise jus</i> | |
| Roast celeriac ✓ | 36 |
| <i>Beetroot, walnut crust, spinach gnocchi, truffle purée</i> | |

desserts

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|--|----|
| The Dorchester Christmas pudding | 24 |
| <i>Brandy sauce</i> | |
| Christmas Yule log | 22 |
| <i>Hazelnut praline, vanilla caramel</i> | |
| Red wine poached pear | 22 |
| <i>Cinnamon ice cream</i> | |

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The Dorchester Classics

In The Promenade, our menu is carefully and simply curated by culinary director Martyn Nail and his team.

Seasonality, trend and tradition meet to create something amazing and unique, from our timeless Dorchester classics to the theatre and flair of the tableside trolley dishes.

✓ *vegetarian* (v) *vegan* ★ *The Dorchester Classics*

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caviar and oysters

caviar

| | |
|--------------|-----|
| Beluga 30g | 325 |
| Oscietra 30g | 125 |
| Imperial 30g | 90 |

oysters

| | |
|-----------------------|----|
| Irish rock (6 pieces) | 28 |
|-----------------------|----|

a selection of canapés

| | |
|---|----|
| Quail egg truffle tart ✓ | 26 |
| Beetroot wonton ✓ | |
| Duck croquette | |
| Lobster and chive gougère | |
| Market crudités with tarragon emulsion (v) | 16 |
| Chef's selection of sushi | 48 |
| Californian vegetable roll, tuna and crab roll, tempura prawn roll, salmon and avocado uramaki, Akari tuna and salmon sashimi | |
| Prawn tempura | 30 |
| Lamb Wellington | 42 |

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starters

| | |
|---|----|
| Lobster and crab cocktail ★ <i>Marie Rose sauce, quail egg</i> | 36 |
| Roast Portland scallops <i>Brown shrimp, sea aster, citrus hollandaise</i> | 34 |
| Serrano ham <i>Celeriac remoulade, blackberries, hazelnuts</i> | 28 |
| Sauteed foie gras <i>Mango, picked ginger nasturtium sauce</i> | 32 |
| Confit globe artichoke <i>prepared tableside</i> <i>Whipped feta cheese, tomato, tabbouleh</i> | 28 |

salad

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| Caesar <i>Parmesan, bacon, croutons, anchovies</i> | 29 |
| Cobb <i>Little Gem lettuce, bacon, Roquefort, tomatoes, egg, avocado</i> | 29 |
| Superfood (v) <i>Miso-roasted sweet potatoes, tahini, grilled broccoli, cider vinegar</i> | 29 |

All salads can be served with the following:

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|-----------------|----|
| Grilled prawns | 16 |
| Grilled chicken | 16 |
| Crisp tofu (v) | 16 |

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soup

| | |
|---|----|
| Autumn root vegetables <i>White beans, parmesan, olive oil</i> | 22 |
| San Marzano tomato ✓ <i>Burrata, olives, balsamic vinegar</i> | 22 |
| Chicken consommé <i>Truffle gnocchi, roast chicken, celeriac, wild mushrooms</i> | 24 |
| Lobster bisque <i>Cornish crab toast, rock samphire</i> | 27 |
| Yellow lentil <i>Pitta crisps, shallots, lemon</i> | 22 |

main courses

| | |
|---|----|
| Scottish halibut <i>Roast carrots, mousseline potatoes, sea beet, lobster sauce</i> | 46 |
| Roast salmon <i>Ginger lemon and soy broth, pak choy, red quinoa</i> | 42 |
| Veal Viennoise ★ <i>Duck egg, capers, creamed spinach</i> | 47 |
| Roast rack of lamb <i>Artichoke purée, French beans, new potatoes, rosemary jus, pine nuts</i> | 52 |
| Truffle and roast chicken tagliolini <i>Girolles, wild mushrooms</i> | 39 |
| Roast hispi cabbage (v) <i>Cep and chestnut risotto</i> | 34 |

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grill

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|---|-----|
| Dover sole | 68 |
| <i>Grilled or meunière</i> | |
| Scottish salmon <i>180g</i> | 42 |
| Cornish lobster thermidor | 85 |
| Aberdeen Angus sirloin <i>280g</i> | 55 |
| Rose veal loin <i>190g</i> | 62 |
| Australian Wagyu ribeye steak <i>250g</i> | 130 |
| Scottish halibut <i>180g</i> | 44 |
| Chicken breast <i>170g</i> | 40 |
| Aberdeen Angus fillet steak <i>200g</i> | 65 |
| Lamb cutlets <i>180g</i> | 54 |

saucés

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| Red wine jus, peppercorn, hollandaise ▼, béarnaise ▼ | 4 |
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side dishes

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| Green salad with avocado (v) | 9 |
| Heritage tomatoes, artichoke and rocket (v) | 9 |
| Fine French beans ▼ | 9 |
| Broccoli with almonds ▼ | 9 |
| Roast heritage carrots with pumpkin seeds (v) | 9 |
| Brown rice (v) | 9 |
| Truffle and wild mushroom mac & cheese | 16 |
| Mashed potatoes ▼ | 9 |
| New potatoes ▼ | 9 |
| Hand-cut chips or french fries (v) | 9 |
| Truffle french fries | 16 |

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sandwiches

| | |
|--|----|
| The Dorchester Club ★ <i>Chicken, bacon, tomato, egg, lettuce, mayonnaise, french fries</i> | 39 |
| Toasted smoked salmon and avocado <i>Rye bread, crème fraîche, lemon</i> | 37 |
| Park Lane burger <i>Aberdeen Angus beef, cheese, tomatoes, smoked mayonnaise, onion rings, hand-cut chips</i> | 40 |
| Truffle croque monsieur <i>Brioche, Dorrington ham, Gruyère, Parmesan</i> | 38 |
| Lobster roll <i>Brioche roll, Marie Rose sauce, Oscietra caviar, truffle fries</i> | 40 |
| Toasted cheese on sourdough <i>Gruyère, Parmesan, Quicke's cheddar</i> | 32 |

pizza

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|--|-----|
| Margherita pizza ▼ <i>San Marzano tomato, mozzarella, basil</i> | 29 |
| Truffle pizza ▼ <i>Smoked mozzarella, shaved Périgord truffle</i> | 38 |
| Caviar pizza <i>Imperial 30g black caviar, crème fraîche, gold leaf</i> | 100 |

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DESSERTS AND CHEESE

desserts and cheese

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|--|----|
| Beignets <i>Homemade raspberry compote, vanilla cream</i> | 18 |
| Tahitian vanilla crème brûlée <i>Palmiers, vanilla milk jam</i> | 22 |
| Lemon cheesecake <i>Citrus marmalade</i> | 22 |
| Sticky toffee pudding <i>Vanilla ice cream</i> | 22 |
| The Dorchester signature chocolate ★ <i>68% dark chocolate crémeux, malt ice cream</i> | 22 |
| Crêpes, <i>flambéed</i> tableside ★ <i>London gin, grapefruit, Madagascan vanilla ice cream</i> | 29 |
| British farmhouse cheese selection <i>Fig chutney, quince, fruit bread</i> | 32 |

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

LIFESTYLE

small plates and first courses

| | |
|---|----|
| Crudités | 16 |
| <i>Tarragon mayonnaise</i> | |
| Sushi | 18 |
| <i>Avocado, crisp shallots, California vegetable maki and watermelon tataki</i> | |
| Vegetable spring rolls | 18 |
| <i>Carrot and chilli dip</i> | |
| Warm asparagus | 32 |
| <i>Pea purée, truffle</i> | |
| San Marzano tomato soup | 22 |
| <i>Vegan feta cheese, olives, balsamic vinegar</i> | |
| Yellow lentil soup | 22 |
| <i>Pitta crisps, shallots, lemon</i> | |

main courses

| | |
|---|----|
| Superfood salad | 45 |
| <i>Miso-roasted sweet potatoes, tahini, crisp tofu, grilled broccoli, cider vinegar</i> | |
| Kent Farmer's vegetable pie | 34 |
| <i>Roast vegetables, Duchess potatoes</i> | |
| Truffle burger | 40 |
| <i>Smoked applewood, truffle mayonnaise, onion rings, hand-cut chips</i> | |
| Spaghetti basilico | 32 |
| <i>San Marzano tomato, basil</i> | |
| Pizza ortolana | 32 |
| <i>Tomatoes, spinach, peppers, chilli</i> | |
| Roast hispi cabbage | 34 |
| <i>Cep and chestnut risotto</i> | |

All lifestyle dishes are vegan.

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sandwiches

| | |
|--|----|
| Toasted applewood cheese <i>Rye bread, pickled walnut</i> | 30 |
| Avocado club <i>French fries</i> | 32 |
| Open heritage tomato <i>Grilled sourdough, vegan feta cheese, basil</i> | 32 |

desserts

| | |
|---|----|
| Vanilla rice pudding <i>Spiced pear compote</i> | 22 |
| Seasonal fruits in a chilled lemon verbena infusion <i>Served with mint and grapefruit sorbet</i> | 22 |
| Sorbet selection <i>choice of three scoops:</i> <i>Tropical fruit, raspberry, lemon, grapefruit and mint</i> | 18 |

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The Dorchester has long been a treasured British landmark - and in honour of this, our art collection showcases pieces by artists based in the UK.

Each one of the artworks on our walls has its own story to tell. We invite you to discover them with our art guide: scan the QR code below to find out more.

