# THE MENU

"Tis the season for dining brillantly"

#### FROM THE BAR

One sip martini £12

Beroni £12

The Grill bloody Mary £12

# **SNACKS**

Salted Marcona almonds  $\,\pounds 5\,$ 

Nocellara olives £5

Marinated anchovy, Gordal olives £9

Truffled chicken liver parfait, pickled orange £12

Cornish octopus skewer, muhammara £16

Parmesan, Pecorino & black pepper churros £8

The Dorchester caviar 30g, crisps & crème fraîche £120

#### **STARTERS**

Truffled Jerusalem artichoke soup, Parmesan brioche £15

Welsh rarebit crumpet, pickled walnut, chives  $\, \pounds 15 \,$ 

Burrata, Black Iberiko tomato, basil pesto, focaccia £22

The Grill salad  $\,\pounds 14/21$  add chicken/kiln smoked salmon  $\,\pounds 14$ 

Windsor Park venison carpaccio, blackcurrant, dandelion £25

Crispy duck salad, persimmon & mint £18/£27

Steak tartare, bloody Mary dressing, quail egg  $\pounds 24/\pounds 38$ 

#### SEAFOOD BAR

Sea bass crudo, blood orange, lemon £25

Smoked salmon, soda bread, butter £21

Portland crab, Marie Rose, apple £26

Six Carlingford oysters  $\pounds 25$ 

Blue fin tuna tartare, house ponzu, avocado  $\pounds 32$ 

Seared scallops, beurre blanc, pancetta & Brussels sprouts £35



# MAIN COURSE

Walnut & ricotta ravioli, chestnut velouté £26

Champagne, cep & wild Alba truffle risotto £80

The Dorchester fish pie  $\, \pounds 32 \,$ 

Glazed short rib, Barolo, roasted parsnip, horseradish £39

Norfolk turkey, roast potatoes, pigs in blankets, gravy, cranberry sauce  $\pounds 38$ 

\*Partridge, foie gras, roasted quince, Madeira, sour cherry  $\, \pounds 38 \,$ 

Grilled sea bream, tamarind, ginger, soft herbs  $\, \pounds 38 \,$ 

Wild scarlet prawns, chimichurri, corn & chili jam £55

Dover sole, beurre noisette, grilled or meunière  $\,\pounds65\,$ 

Native lobster fettuccine, lemon, dill £75

# STEAK

Veal chop £60

A5 Wagyu rump  $\, \pounds 85 \,$ 

British fillet 220g  $\,\pounds65$ 

Béarnaise, Five peppercorn sauce, Burgundy jus

# TO SHARE

Aged T-bone steak £120

Beef Wellington  $\,\pounds125$ 

Roast rack of lamb £110



# SIDES

Winter leaves, tomato & artichoke £8

Mashed potatoes £7 \* add black truffle £10

Cornish new potatoes, confit garlic £7

Spinach steamed or creamed £8

Purple sprouting broccoli, bagna càuda, breadcrumbs £8

Skin on fries £7

# PUDDINGS

Christmas pudding, brandy sauce £14

Sherry trifle £12

Chocolate mousse £12

Banana split £12

Apple tart Tatin  $\pounds15$ 

Sticky toffee pudding, whisky ice cream £13

Espresso martini affogato £14

English Pecorino, Golden Cross, Sparkenhoe Red Leicester, crackers, pear & saffron chutney, honey £18