

THE MENU

*"Tis the season
for dining brilliantly"*

FROM THE BAR

One sip martini £12

Beroni £12

The Grill bloody Mary £12

SNACKS

Salted Marcona almonds £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

MAIN COURSE

Walnut & ricotta ravioli, chestnut velouté £26

Champagne, cep & wild Alba truffle risotto £80

The Dorchester fish pie £32

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

Norfolk turkey, roast potatoes, pigs in blankets,
gravy, cranberry sauce £38

*Partridge, foie gras, roasted quince, Madeira, sour cherry £38

Grilled sea bream, tamarind, ginger, soft herbs £38

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

Dover sole, beurre noisette, grilled or meunière £65

Native lobster fettuccine, lemon, dill £75

STARTERS

Truffled Jerusalem artichoke soup,
Parmesan brioche £15

Welsh rarebit crumpet, pickled walnut,
chives £15

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

The Grill salad £14/21
add chicken/kiln smoked salmon £14

Windsor Park venison carpaccio,
blackcurrant, dandelion £25

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

Steak tartare, bloody Mary dressing,
quail egg £24/£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 £25

Blue fin tuna tartare, house ponzu,
avocado £32

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



STEAK

Veal chop £60

A5 Wagyu rump £85

British fillet 220g £65

Béarnaise, Five peppercorn sauce,
Burgundy jus

TO SHARE

Aged T-bone steak £120

Beef Wellington £125

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 £15

Sticky toffee pudding,
whisky ice cream £13

Espresso martini affogato £14

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



* Game may contain shot

If you have a food allergy or intolerance, please inform a member of our team on ordering. A discretionary 15% service charge will be added to your bill. All prices include VAT.

FESTIVE LUNCHEON

THREE-COURSE £65
MONDAY TO SATURDAY
FOR TABLES UP TO SIX GUESTS

"This the season to dine well."

STARTERS

Smoked salmon, soda bread, butter
Sea bass crudo, blood orange, lemon
Windsor Park venison carpaccio, blackcurrant, dandelion
Truffled Jerusalem artichoke soup, Parmesan brioche (v)

MAIN COURSES

Norfolk Bronze turkey,
roast potatoes, seasonal greens, pigs in blankets, gravy
Glazed short rib, Barolo, roasted parsnip, horseradish
Grilled sea bream, tamarind, ginger, soft herbs
Walnut & ricotta ravioli, chestnut velouté (v)

PUDDINGS

Christmas pudding, brandy sauce
Sticky toffee pudding, whisky ice cream
Sherry trifle
English pecorino, Golden Cross, Sparkenhoe Red Leicester,
crackers, pear & saffron chutney, honey
Tea or coffee, mince pie



For parties up to 6

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CHRISTMAS EVE DINNER

FIVE-COURSES MENU £220

"Sprouts taste better with champagne."

CANAPÉS

Langoustine cocktail tart
Quail egg truffle barquette (v)
Goose liver, cherry, pain d'épices

FIRST COURSE

Smoked salmon, potato rösti, crème fraîche, caviar
Heritage beetroot, Golden Cross, walnuts (v)
Guinea fowl terrine, pear & saffron chutney
Shellfish cocktail, Marie Rose

INTERMEDIATE COURSE

Truffle & ricotta agnolotti (v)
Hand-caught scallops, Oscietra caviar
Prosciutto San Daniele, melon

MAIN COURSE

Lobster Thermidor
Fillet of beef, pommes Anna
Dover sole Veronique
Guinea fowl, braised lentils
Wild mushroom orzo, black truffle (v)

SIDES FOR THE TABLE

Roast potatoes, pigs in blankets,
sprouts & chestnuts, glazed carrots

PUDDINGS

Croquembouche, Tahitian vanilla parfait, caramel sauce
(to share)
Sherry trifle
Champagne panna cotta
Viennetta, coffee, chocolate, vanilla
Petite fours



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BOXING DAY LUNCHEON

TWO-COURSES £90
OR THREE-COURSES £100

"The season doesn't quit, neither should you."

FIRST COURSE

Goose liver parfait, pear & saffron chutney

Chalk stream trout ceviche

Welsh rarebit crumpet, picked walnuts (v)

Steak tartare

MAIN COURSE

Fillet steak, peppercorn sauce, hasselback potatoes

Grilled wild prawns, citrus beurre blanc, nori

Scottish halibut, crushed potatoes, Portland crab

Baked aubergine, caponata, buffalo mozzarella (v)

PUDDINGS

Apple & plum crumble, vanilla ice cream

Sherry trifle

Gingerbread soft serve

British cheese board



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CHRISTMAS DAY LUNCH

FIVE-COURSES MENU £350

"Sprouts taste better with champagne."

CANAPÉS

Langoustine tartlet

Quail egg truffle barquette (v)

Goose liver, cherry, pain d'épices

FIRST COURSES

Smoked salmon, potato rösti, crème fraîche, caviar

Heritage beetroot, Golden Cross, walnuts (v)

Guinea fowl terrine, pear & saffron chutney

Shellfish cocktail, Marie Rose

INTERMEDIATE COURSES

Truffle & ricotta ravioli (v)

Chestnut velouté (v)

MAIN COURSES

Norfolk Bronze turkey

Beef Wellington

Wild halibut, shellfish bisque, crab tortellini, fregola

Pumpkin & celeriac pithivier, mushroom jus (v)

SIDES FOR THE TABLE

Roast potatoes, pigs in blankets,

sprouts & chestnuts, glazed carrots

DESSERTS

Christmas pudding, brandy

Sherry trifle

Yule log

British cheese board



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CHRISTMAS DAY DINNER

FIVE-COURSES MENU £300

"Sprouts taste better with champagne."

CANAPÉS

Langoustine tartlet
Quail egg truffle barquette (v)
Goose liver, cherry, pain d'épices

FIRST COURSE

Smoked salmon, potato rösti, crème fraîche, caviar
Heritage beetroot, Golden Cross, walnuts (v)
Guinea fowl terrine, pear & saffron chutney
Shellfish cocktail, Marie Rose

INTERMEDIATE COURSE

Truffle & ricotta ravioli (v)
Chestnut velouté (v)

MAIN COURSE

Norfolk Bronze turkey
Beef Wellington
Wild halibut, shellfish bisque, crab tortellini, fregola
Pumpkin & celeriac pithivier, mushroom jus (v)

SIDES FOR THE TABLE

Roast potatoes, pigs in blankets,
sprouts & chestnuts, glazed carrots

PUDDINGS

Christmas pudding, brandy
Sherry trifle
Gingerbread soft serve
British cheese board



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NEW YEARS'S LUNCHEON

TWO-COURSES £90
OR THREE-COURSE £100

"Fortune favours the well-fed."

FIRST COURSE

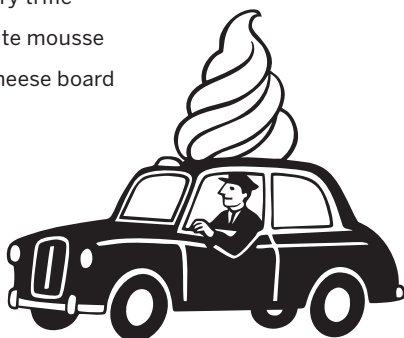
The Grill salad (v)
Tuna tartare
Beef carpaccio
Smoked salmon, soda bread
Crispy artichoke, saffron aioli (v)

MAIN COURSE

The Dorchester fish pie
Lobster & crab roll, Marie Rose
Roasted guinea fowl, braised lentils
Grilled sirloin, peppercorn sauce
Truffle & ricotta agnolotti (v)

PUDDINGS

Soft serve
Sherry trifle
Chocolate mousse
British cheese board



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NEW YEAR'S EVE EARLY DINNER

FROM 6-7PM
THREE-COURSE £165

*"Our New Year's resolution,
eat brilliantly, live boldly."*

FIRST COURSES

Tuna carpaccio

Steak tartare

Burrata, pink radicchio, violet artichoke (v)

MAIN COURSES

Dover sole Veronique

Fillet of beef, pommes Anna

Wild mushroom orzo, black truffle (v)

DESSERTS

Croquembouche, Tahitian vanilla parfait, caramel sauce

Sherry trifle

Viennetta, coffee, chocolate

Champagne panna cotta



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NEW YEAR'S EVE

FROM 8PM
FIVE-COURSES MENU £325

*"Our New Year's resolution,
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FIRST COURSE

Tuna carpaccio

Steak tartare

Burrata, pink radicchio, violet artichoke (v)

INTERMEDIATE COURSE

Truffle & ricotta agnolotti (v)

Hand-caught scallops, Oscietra caviar

Prosciutto San Daniele, melon

MAIN COURSE

Lobster Thermidor

Fillet of beef, pommes Anna

Dover sole Veronique

Guinea fowl, braised lentils

Wild mushroom orzo, black truffle (v)

PUDDINGS

Croquembouche, Tahitian vanilla parfait, caramel sauce
(to share)

Sherry trifle

Viennetta, coffee, chocolate, vanilla

Champagne panna cotta

Petits fours

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