

# IN-ROOM DINING

45 PARK  
LANE

*Dorchester Collection*

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# IN-ROOM DINING

Our in-room dining service is available at the following times:

## BREAKFAST

6am – 12pm

## DAY

12 – 11pm

## NIGHT

11pm – 6am

A delivery charge of £5 will be applied to every in-room dining order of £12 or more.

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## BREAKFAST

Available 6am – 12pm

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### THE CONTINENTAL

Freshly-squeezed orange or grapefruit juice or chilled apple, cranberry or tomato juice      £28

Selection of pastries and muffins, churned Brittany butter, berry preserves

Tea, coffee, hot chocolate or milk

### THE 45 BREAKFAST

Freshly-squeezed orange or grapefruit juice or chilled apple, cranberry or tomato juice      £36

Two free-range organic eggs prepared any style

Choice of toast

Applewood streaky bacon

Choice of pork or chicken sausage

Roasted tomatoes, flat mushrooms

Baked beans and roasted La Ratte potatoes

Tea, coffee, hot chocolate or milk

A cover charge of £25 per head will be charged for any food orders brought from outside the hotel premises. For your convenience, we will not request signatures on breakfast bills before 12pm. All prices include VAT.

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the in-room dining team know upon placing your order.

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## À LA CARTE

### CEREAL AND YOGHURT

Cereal (please enquire for our full selection)	£6.50
Seven-grain granola, wildflower honey, natural Greek yoghurt, raspberries	£14
Steel cut Irish oatmeal, banana, candied walnuts, muscovado sugar	£14
Natural fruit or plain yoghurt	£6.50
Greek yoghurt, wildflower honey	£6.50
Açaí smoothie bowl	£19
Açaí, yoghurt, mixed berries topped with shaved coconut and mixed seeds	

### FRUIT

Seasonal farmers' market fruit salad	£16
Seasonal wild berries	£18

### EGGS

Two organic eggs prepared any style, roasted fingerling potatoes	£12
With sausage or streaky bacon	£18
Omelette with wild mushrooms, smoked bacon, Gruyère, roasted fingerling potatoes, caramelised onions	£21
Eggs Benedict with Kessler ham and crispy bacon	£22
Eggs Florentine with asparagus and watercress	£20
Eggs Royale with avocado and dill hollandaise	£24
Salt beef hash cakes, poached organic eggs, crispy leeks, Béarnaise sauce	£24

### SWEET

French toast, blueberry compote, clotted cream, toasted almonds and maple syrup	£20
Buttermilk pancakes, whipped maple butter, seasonal berries	£20
With sausage or streaky bacon	£26

### THE SIDES

Sage and black pepper pork sausage	£9
Applewood streaky bacon	£9
Roasted fingerling potatoes	£8
Sautéed wild mushrooms	£8
Baked beans	£8
Avocado toast, feta cheese, grapefruit, za'atar spice	£16

### BAKERY

Fresh bakery basket	£12
Toasted sesame bagel, smoked salmon, herb cream cheese, capers, chives, lemon	£24
Sesame bagel, cream cheese	£10
Choice of toast	£5.50

### MORNING JUICES

Freshly-squeezed orange or grapefruit juice	£7.50
Freshly-squeezed juice of the day	£9.50
Freshly-squeezed juice of your choice from	£10.50
Apple or cranberry juice	£6.50

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## HOT DRINKS

### COFFEE

Cappuccino	£6.50
Latte	£6.50
Espresso	£6.50
Decaffeinated	£6.50
Hot chocolate	£6.50

### TEA

Loose leaf tea	£6.50
<b>Black</b>	
Assam	
Decaffeinated black	
Earl Grey	
English breakfast	
Irish breakfast	
Keemun Mao Feng	
Scottish breakfast	
Darjeeling	
Lapsang souchong	

### Green

Green peppermint  
Jasmine Downy Pearls  
Lung Ching Dragonwell  
Sencha Fukujyu

### Oolong

Ti Kwan Yin  
Ti Kuan Tin  
(Iron Goddess of Mercy)

### White

Silver Needle  
(£3.50 supplement)

### Herbal

Camomile  
Flowering chrysanthemum  
Fresh mint

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# DAY MENU

Available 12 – 11pm

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## STARTERS AND SALADS

Garden vegetable soup, Parmesan, crispy sage	£16
Soup of the season	£22
Heritage tomato & burrata salad	£20
Bigeye tuna tartare, wasabi aioli, ginger, togarashi crisps, tosa soy	£28
Caesar salad, pecorino Romano, creamy garlic dressing	£18
With grilled chicken	£26
Butter lettuce salad, avocado, Stilton, champagne-herb vinaigrette	£20
Artisanal cheese, honeycomb, toasted nut bread, quince paste	
	choice of three £18 or six £28

## SANDWICHES

Grilled USDA Prime steak sandwich, wild arugula, creamy horseradish, french fries	£36
Australian Wagyu/Black Angus beef burger, Oglesfield cheddar, shallot-jalapeño marmalade, french fries	£36
Grilled chicken sandwich, harissa aioli, cheddar, avocado, rocket	£26

## GRILLED, SIMMERED, ROASTED OR SAUTÉED

Omelette with wild mushrooms, smoked bacon, Gruyère, roasted fingerling potatoes, caramelised onions	£21
House-made pasta with tomato, basil, garlic or bolognese	£21
Seasonal homemade pasta	£27
Pan-roasted organic chicken, thyme, wild mushrooms, natural jus	£36
Steamed sea bass 'Hong Kong' style, baby bok choy, garlic, snap peas, chilli oil	£36
Butter chicken curry, crème fraîche and jasmine rice	£28

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## THE CUTS

USDA Prime, Creekstone Farms, Arkansas City, Kansas, aged 35 days:	
New York sirloin 10oz (280g)	£68
Petit cut filet mignon 6oz (170g)	£64
Wagyu/Black Angus, Queensland, Australia:	
New York steak 6oz (170g)	£98
Filet mignon 6oz (170g)	£106
A5 Japanese 100% Wagyu:	
New York steak 6oz (170g)	£154
Rib eye steak 8oz (220g) (subject to availability)	£165

## The sauces

Steak sauce
Béarnaise
Creamy horseradish
Green peppercorn

## Add to the cuts

Caramelised onions	£5
Bone marrow	£8
Wild mushrooms	£8
Colston Bassett stilton	£6
Fried organic egg	£5
Foie gras	£16

## ON THE SIDE

French fries with herbs	£9
Désiree potato purée	£9
Wild field mushrooms, Japanese shishito peppers	£14
Creamed spinach with fried organic egg	£10
Cavatappi pasta mac & cheese	£12
Seasonal vegetables	£12

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## CUT TO THE CHASE: DESSERT

Seasonal baked Alaska	£16
Seasonal crumble	£16
Chocolate dessert	£16
Selection of ice cream or sorbet	£16
Artisanal cheese, honeycomb, toasted nut bread, quince paste	
	choice of three £18 or six £28

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## CHILDREN'S MENU

House-made pasta with tomato, basil, garlic or bolognese	£21
Grilled chicken breast, sautéed spinach	£24
Mini beef burgers or cheeseburgers and french fries	£26
Grilled Scottish salmon, sautéed spinach	£24
Mac and cheese	£12

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# NIGHT MENU

Available 11pm – 6am

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## SAVOURY

Caesar salad, pecorino Romano, creamy garlic dressing	£18
With grilled chicken	£26
Omelette with wild mushrooms, smoked bacon, Gruyère, roasted fingerling potatoes, caramelised onions	£21
Toasted sesame bagel, smoked salmon, herb cream cheese, capers, chives, lemon	£24
House-made pasta with tomato, basil, garlic or bolognese	£21
Australian Wagyu/Black Angus beef burger, Oglesfield cheddar, shallot-jalapeño marmalade, french fries	£36
Grilled USDA Prime steak sandwich, wild arugula, creamy horseradish, french fries	£36
Grilled USDA Prime New York sirloin steak 'frites', house-made steak sauce	£58
Grilled chicken sandwich, harissa aioli, cheddar, avocado, rocket	£26
Butter chicken curry, crème fraîche and jasmine rice	£28

## CUT TO THE CHASE: DESSERTS

Seasonal Baked Alaska	£16
Selection of ice cream	£16
Selection of sorbet	£16
Seasonal dessert (please enquire)	£16
Artisanal cheese, honeycomb, toasted nut bread, quince paste	
	choice of three £18 or six £28

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# DRINKS

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## BY THE GLASS

### CHAMPAGNE BRUT

Lanson, Père et Fils, NV	125ml	£20
Ruinart Blanc de Blancs, NV		£32
Dom Ruinart, France, 2009		£89

### CHAMPAGNE ROSÉ

Billecart-Salmon, Brut Reserve Rosé, NV	125ml	£38
Dom Ruinart Rosé, France, 2007		£129

### WHITE WINE

Chardonnay, Chablis, Domaine Christian Moreau, France, 2019	175ml	£26
Riesling, Staffelter Hof Magnus, Mosel, Germany, 2020		£18
Fiano, L'Archetipo, Puglia, Italy, 2019		£22
Zibibbo, Terre Siciliane, Barraco, Sicily, Italy, 2018		£21

### RED WINE

Grenache, Orin Swift, Abstract, California, USA, 2019	175ml	£42
Nebbiolo, Barolo Cascina Dardi Bussia, Ambrogio, Piedmont, Italy, 2012		£48
Pinot Noir, Domaine Jean Tardy, Nuits-Saint-Georges Au Bas de Combe, France, 2018		£72
Grenache Blend, Fredi Torres, Lectores Vini, Priorat, Spain, 2018		£26

### SAKE BY THE GLASS

Junmai Sake, Kimura Shuzo, Evening Sky, Akita, Japan	75ml	£12
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## HAND-CRAFTED COCKTAILS

Available from  
12pm to 12.30am

<b>Forbidden Kiss</b> Hendrick's gin, fresh raspberries, rose elixir, lemon juice	£18
<b>Peace on Earth</b> Tropical rum punch, pineapple, orgeat, coconut syrup, lime juice	£20

<b>Show Me Love</b> Fair vodka, Saint-Germain, lychee juice, lime juice	£18
<b>Smoke and Mirrors</b> Glenfiddich 12 yrs single malt scotch infused with Lapsang souchong tea, Drambuie, cherry liqueur, lemon juice	£20

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## NON-ALCOHOLIC COCKTAILS

Available from  
12pm to 1am

<b>Looking for Love</b> Coconut water, elderflower, lychee, lime	£14
<b>Double Happiness</b> Pineapple, passion fruit, orgeat syrup	£14

<b>Cracklin Rosie</b> Raspberries, rose, lychee, cranberry	£14
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## HALF BOTTLES

### WHITE WINE

Kumeu River, Coddington Chardonnay, New Zealand, 2017	£89
Markus Molitor, Riesling Graacher Himmelreich Auslese, Mosel, Germany, 2015	£89
Domaine Tremblay, Chablis Village, Burgundy, France, 2019	£65

### RED WINE

Muga Reserva, Rioja, Spain	£99
Opus One, Napa Valley, California, USA, 2013	£775
Sassicaia, Tenuta San Guido, Bolgheri Sassicaia, Tuscany, Italy, 2018	£495

### SWEET WINE

Castelnaud de Suduiraut, Sauvignon Blanc- Sémillon, Sauternes, France, 2005 (750ml)	£105
Mount Horrocks, Riesling, 'Cordon Cut', Clare Valley, Australia, 2017 (375ml)	£75

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## BOTTLES

### CHAMPAGNE BRUT

Lanson, Père et Fils, Brut, NV	£105
Ruinart, Blanc de Blancs, France, NV	£160
Dom Ruinart, France, 2009	£450

### CHAMPAGNE ROSÉ

Billecart-Salmon, Brut Réserve Rosé, NV	£145
Dom Ruinart Rosé, France, 2007	£645

### WHITE WINE

Chardonnay, Chablis Domaine Christian Moreau, France, 2019	£89
Riesling, Staffelter Hof Magnus, Mosel, Germany, 2018	£75
Fiano, L'Archetipo, Puglia, Italy, 2019	£84
Zibibbo, Terre Siciliane, Barraco, Sicily, Italy, 2018	£84

### RED WINE

Nebbiolo, Barolo Cascina Dardi Bussia, Piedmont, Italy, 2012	£204
Grenache, Orin Swift, Abstract, California, USA, 2019	£160
Pinot Noir, Domaine Jean Tardy, Nuits-Saint- Georges Au Bas de Combe, France, 2018	£285
Grenache Blend, Fredi Torres, Lectors Vini, Priorat, Spain, 2018	£98

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## BEER AND SOFT DRINKS

Mineral water	from £7.50
Soft drinks	from £5

Beer	from £9
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## SPIRITS

### VODKA

Ketel One	£12
Tito's	£12
Belvedere	£13
Stolichnaya Elite	£16
Beluga Gold	£40

### GIN

Hendrick's	£12
Plymouth	£12
Bombay Sapphire	£12
Beefeater 24	£14
Tanqueray 10	£14
Monkey 47	£16
The Botanist	£16
Procera	£21

### COGNAC

Rémy Martin VSOP	£15
Rémy Martin XO	£40
Courvoisier 21 yrs	£60
Hennessy Paradis	£160
Louis XIII	£300

### ARMAGNAC

Baron de Sigognac 20 yrs	£25
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### CALVADOS

Domaine Dupont Hors d'Age	£20
Roger Groult Doyen d'Age	£40

### RUM

Diplomatico	£15
Mount Gay Extra Old	£15
Ron Zacapa 23 yrs	£25
Appleton 21 yrs	£50

### TEQUILA

Don Julio Blanco	£16
Patrón XO Café	£20
Patrón Silver	£20
Don Julio Reposado	£25
Jose Cuervo Platino	£25
Don Julio 1942	£40
1800 Colección	£650

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## WHISKY

### SINGLE MALT SCOTCH

Highlands	
Glenfiddich 12 yrs	£12
Balvenie Portwood 21 yrs	£40
The Macallan 18 yrs	£70
Glenfiddich 50 yrs	£2,250

### Islay

Lagavulin 16 yrs	£20
Bruichladdich Black Art 23 yrs	£60

### Skye

Talisker 18 yrs	£25
Talisker 25 yrs	£80

### Lowlands

Auchentoshan 21 yrs	£40
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### BLENDED SCOTCH WHISKY

Chivas Regal 12 yrs	£14
Johnnie Walker Black Label	£14
Johnnie Walker Blue Label	£55

### JAPANESE WHISKY

Hakushu 12 yrs	£35
Hibiki 17 yrs	£90
Yamazaki 18 yrs	£135
Yamazaki 25 yrs	£900

### AMERICAN WHISKEY

Buffalo Trace	£12
Woodford Reserve	£12
Jack Daniel's Single Barrel	£15
High West Double Rye	£25
Stranahan's	£35

### IRISH WHISKEY

Jameson	£12
Bushmills 10 yrs	£12
Waterford Organic Gaia 1.1	£28
Dunville's Very Rare 12 yrs	£32
Writers Tears Cask Strength, 2019	£35

In accordance with the Weights and Measures Act of 1985, the sale of gin, vodka and whisky in these premises is available in measures of 25ml and multiples thereof.

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