

*The Dorchester*

*Dorchester Collection*

In-room dining

# In-room dining

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We're delighted to share our in-room dining menu, featuring all our fresh, seasonal dishes to enjoy from the comfort of your room, at any time of day or night. If you have any allergies or dietary requirements, please speak to our in-room dining team.

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✓ *vegetarian option* ✓ *vegan option available* \* *gluten-free*

To place your order, please call in-room dining.

Our menu contains allergens. If you have any allergies or intolerances, please do let a member of the team know upon placing your order.

A delivery charge of £5 will be applied to every in-room dining order and a cover charge of £25 per head will be applied for any food orders brought in from outside the hotel. Please note that a discretionary service charge of 14% will be added to the total bill.

All prices include VAT.

# Breakfast

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## Continental

£31

Freshly-squeezed orange, grapefruit or juice of the day  
Choice of cereal, fruit salad or sliced seasonal fruit  
Choice of handmade Dorset yoghurt (*natural, fruit or low-fat*)  
Basket of homemade pastries and toast with fruit preserves and butter  
Tea or coffee

**Add:**

A glass of Veuve Clicquot Yellow Label Brut NV

£18

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## Traditional English

£39

Freshly-squeezed orange, grapefruit or juice of the day  
Choice of cereal, fruit salad or sliced seasonal fruit  
Choice of handmade Dorset yoghurt (*natural, fruit or low-fat*)  
Basket of homemade pastries and toast with fruit preserves and butter  
Two free-range eggs cooked to your liking, with a choice of bacon, sausage, hash brown, black and white pudding, sautéed mushrooms and grilled or roasted vine tomato  
Tea or coffee

**Add:**

A glass of Veuve Clicquot Yellow Label Brut NV

£18

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## Healthy

*Vegan and gluten-free*

£39

Mango, passion fruit and ginger tonic  
Bakery basket  
*Seasonal superfood muffin and a selection of gluten-free bread with almond butter and sugar-free preserves*

Tofu scramble  
*Turmeric, kale and Shimeji mushroom with micro coriander and Alfalfa sprout*

Fruit salad, passion fruit or seasonal berries with Canadian maple syrup  
A choice of fresh herbal tea  
*Green tea, fresh ginger tea or roast coriander & Ceylon cinnamon tea*

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### Yoghurt, fruit, cereal and porridge

Handmade Dorset yoghurt ( <i>natural, fruit or low-fat</i> )	£8
Coconut yoghurt v ✓	
Sliced seasonal fresh fruit and mixed berry platter	£21
Tropical fruit salad topped with fresh passion fruit juice and seasonal berries	£22
Choice of cereal served with banana or seasonal berries	£10
Bircher muesli topped with walnuts and berries * ✓	£14
Coconut yoghurt parfait, homemade granola, honey mango and seasonal berries * ✓	£14
Jumbo oat porridge *	£14
<i>With seasonal berries, honey and brown sugar (prepared with milk or water)</i>	
Acai bowl	£14
<i>Blended mixed berries, Greek yoghurt, whole sliced banana, almonds, chia seeds, granola and shredded coconut</i>	
Rice congee	£14
<i>With ginger, choice of plain chicken or beef topped with poached egg, tofu and soya bean, served with homemade chilli oil and crispy shallots</i>	

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### Bread and pastries

Basket of homemade pastries and toast with fruit preserves and butter	£16
Choice of toast	£7
<i>White, wholemeal, seven-grain, sourdough or gluten-free</i>	
Choice of bagel	£7
<i>White, wholemeal, sesame seed or gluten free with cream cheese</i>	
With cream cheese and oak-smoked salmon	£16

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## Breakfast à la carte

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### The Dorchester favourites

The Dorchester's blue lobster egg casserole <i>Blue lobster, Maldon Cure salmon, Isle of Mull cheddar, topped with lemon hollandaise</i>	£57
Superfood egg-white omelette <i>Green heritage kale, sprouting broccoli, seaweed, edamame and basil served with spicy avocado</i>	£19
Caviar scrambled eggs <i>Oak-smoked salmon, chive and caviar</i>	£41
Poached eggs <i>Spicy crushed avocado, pomegranate and coriander on home-baked sourdough bread</i>	£23
French toast <i>Madagascar bourbon vanilla custard brioche served with citrus confit, seasonal berries, Canadian maple syrup and whipped cream</i>	£18
Buttermilk pancakes <i>Salted caramel toffee banana and golden raisins with Tonka bean clotted cream</i>	£18
Belgian waffles <i>Confit pear, Bramley apple, pecan nuts, caramel sauce and vanilla clotted cream with bee pollen</i>	£18

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### Drinks

Filter coffee, cappuccino, espresso, double espresso, latte, Americano	£7
The Dorchester hot chocolate	£9
Freshly-squeezed juices: orange, carrot, mango, pineapple	£8
Freshly-squeezed grapefruit juice	£10

### Breakfast favourites

Super greens from the garden of Kent <i>Green apple, celery, heritage kale, baby spinach, cucumber and ginger</i>	£13
Kick start smoothie <i>Silk-cut oats, Galia melon, almond milk, manuka honey with blueberry and banana</i>	£13
Tropical indulgence <i>Formosa golden papaya, Thai passion fruit, honey mango, young coconut, lime and chia seeds</i>	£13
The Dorchester Breakfast tea blend <i>Classic and robust, this rich blend makes a strong cup to start the day and is best enjoyed with milk</i>	£7
Speciality tea from the East India Company <i>We're delighted to offer a range of selected grand and rare teas and infusions from around the world</i>	£7
Fresh ginger tea	

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## Children's breakfast

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### Children's breakfast

Free-range soft-boiled eggs with toast soldiers	£6
Cheesy free-range scrambled eggs with English muffin	£9
Wholemeal rolled oat porridge Choice of two toppings: <i>Sliced banana, seasonal berries, brown sugar, raisins, honey</i>	£6
Buttermilk pancakes with Canadian maple syrup, strawberry compote or lemon and sugar	£13
Belgian waffles with Canadian maple syrup, seasonal berries and whipped cream	£13
French toast with Canadian maple syrup and seasonal berries	£13
Sliced seasonal fruit platter	£13

## Traditional afternoon tea

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The British love affair with ‘a cup of tea’ is enacted daily in homes throughout the land. Afternoon tea at The Dorchester is the definitive experience, full of tradition, celebration and a tremendous amount of cake. This is an indulgently warm and delicious occasion and one not to be missed.

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A selection of homemade finger sandwiches on artisan bread

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Warm raisin and plain scones from our bakery, served with homemade strawberry jam, a seasonal jam and Cornish clotted cream

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A selection of homemade seasonal pastries

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A choice of our specially selected grand and rare teas

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Traditional afternoon tea	£67 per person
Served with a glass of Veuve Clicquot Yellow Label Brut NV	£75 per person
<i>Additional glass of Veuve Clicquot Yellow Label Brut Champagne NV (125ml)</i>	£19
Served with a glass of Veuve Clicquot Rosé Brut NV	£82 per person
<i>Additional glass of Veuve Clicquot Rosé Brut Champagne NV (125ml)</i>	£23
Served with a glass of Dom Pérignon Vintage, 2008	£115 per person
<i>Additional glass of Dom Pérignon Vintage, 2008 (125ml)</i>	£65

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### Cold starters and salads

Blue lobster cocktail <i>Avocado, baby gem and mimosa cocktail sauce</i>	£40
Smoked salmon <i>Rainbow radish, cucumber, finger lime with fresh horseradish cream and salmon caviar</i>	£33
Burrata salad ✓ <i>Heritage tomatoes, olive crumble and fresh basil dressed with Kalamata olive and aged balsamic</i>	£27
Park salad ✓ <i>Heritage kale, baby spinach, cabbage, avocado, dried cranberries, baby beetroot, pomegranate, omega seeds with coconut vinegar and turmeric dressing</i>	£24
Classic Caesar salad <i>Baby gem lettuce, smoked anchovies, aged Parmesan and crispy croutons</i>	£23
Cob salad <i>Avocado, cucumber, eggs, crispy bacon, heritage tomato, beetroot, fresh corn and poached chicken with apple cider and mustard vinaigrette</i>	£33
<i>All salads are available with the choice of:</i>	
Avocado	£6
Free-range grilled chicken	£8
King prawns	£12

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### Warm starters and soup

Soup of the day	£15
Portland seafood bisque <i>Blue lobster, brown crab and scallop</i>	£18
Cornish diver scallops <i>Salt baked beetroot risotto, granny smith apple and macadamia nuts</i>	£34
Oriental plater <i>Selection of steamed dim sum, prawn tempura, mini vegetable spring rolls served with yuzu soya and sweet chilli sauce</i>	£32
Spinach gnocchi ✓ <i>Choice of roast tomato sauce or a light vegan cheese sauce</i>	£27



## All-day dining

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### Sandwiches, burgers and pizzas

Ruben sandwich with highland Wagyu beef <i>Wagyu pastrami, sauerkraut, mustard mayonnaise and Isle of Mull cheddar served on a home-baked pretzel</i>	£34
The Dorchester club <i>Corn-fed chicken, lettuce, tomato, bacon and egg</i>	£34
The Dorchester burger <i>Raynham Estate Angus beef burger, lettuce, balsamic tomato, pickled gherkin and truffle mayonnaise</i>	£30
Choice of pizza <i>Margherita</i>	£22
<i>Quattro formaggi</i>	£24
<i>Meat market</i>	£27
'Chef Salvatore' truffle gold cheese pizza <i>12-month Comté cheese, Isle of Mull, burrata and Parmigiano-Reggiano seasonal truffle and gold leaf</i>	£43

### Mains

Cornish seafood fricassee <i>Lobster, roasted diver scallops, sea bass, salmon with seasonal vegetables and shellfish broth</i>	£86
Steamed sea bass <i>Tender stem broccoli, Tokyo turnips, kale, roast red onion with yuzu, wasabi and furikake</i>	£32
Fish and chips <i>Beer battered fish, chunky chips, sweet peas served with tartar sauce</i>	£29
38-day aged Himalayan salt beef fillet <i>Braised short rib ravioli, heritage vegetable, clotted cream mash, wild mushrooms and truffle jus</i>	£63
Cornish pot-roast red whole chicken <i>Cooked with heritage carrots, potato, mushrooms, mild spice, lemon and rosemary</i>	£46
Truffle celeriac risotto v <i>Celeriac risotto with roast heritage cauliflower and Jerusalem artichoke</i>	£29

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### From the grill

West Country salt marsh lamb rack	£46
38-day aged in Himalayan salt sirloin	£48
Cotswold corn-fed boneless poussin	£37
<i>Choice of sauces:</i>	
Mushroom, pepper, Béarnaise, truffle butter, red wine jus <i>(Please allow up to 45 minutes for medium-well and above)</i>	£5

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### Side dishes

Baby gem, rocket and Parmesan salad	£8
Sautéed mixed vegetables with parsley	£8
Grilled vegetables with rosemary and balsamic	£8
Sautéed New Forest wild mushroom	£8
Roasted or steamed new potatoes	£8
French fries	£8
Steamed basmati rice	£8
Truffle french fries	£12

## All-day dining

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### Curries and dum biryanis

Murhg biryani	£43
<i>Suffolk corn-fed chicken, basmati rice, crispy onions, fresh mint</i>	
Heritage vegetables & young jack fruit v	£38
<i>Spiced jackfruit and vegetable coconut curry. Served with fragrant steamed basmati rice</i>	
<i>All curries and biryanis are served with poppadums, homemade seasonal fruit chutney, achari and homemade raita</i>	

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### Desserts and cheese

Guanaja chocolate fondant	£15
<i>Madagascar vanilla ice cream, chocolate crisp</i>	
Tahitian vanilla crème brûlée	£15
<i>Strawberry essence, fresh strawberries</i>	
Mango and passion fruit trifle	£15
<i>Crème Chantilly, mango compote, passion fruit coulis, vanilla sponge</i>	
Banoffee choux bun	£15
<i>Salted caramel, Digestive biscuit, banana compote, Tahitian vanilla cream</i>	
Ice cream selection	£14
Choice of three scoops: <i>chocolate, vanilla, strawberry, pistachio</i>	
Sorbet selection	£14
Choice of three scoops: <i>mango, yogurt, lemon, coconut and lime</i>	
Freshly cut selection of fruits and berries v	£21
<i>With strawberry sorbet</i>	
British farmhouse cheese	£22
<i>With toasted walnut and raisin bread served with traditional condiments and quince marmalade</i>	

## Children's menu

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### Starters

Crudités with houmous <i>Carrot, cucumber, celery, peppers and vine cherry tomatoes</i>	£13
Melon and berries	£13
Chicken soup <i>With soft boiled vegetables and noodles</i>	£13
Tomato soup <i>With cheesy croutons</i>	£13

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### Main courses

Roast free-range chicken breast <i>Steamed rice, sweet peas and sweet corn</i>	£16
Fish fingers and chips <i>Butter peas</i>	£16
Free-range chicken lollipop <i>Stir-fried noodles</i>	£16
Mini cheeseburgers <i>With french fries</i>	£16
Spaghetti/penne <i>Choice of Bolognese sauce or cheese sauce</i>	£16

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### Desserts

Guanaja chocolate fondant <i>Madagascar vanilla ice cream, chocolate crisp</i>	£11
Mango and passion fruit trifle <i>Crème Chantilly, mango compote, passion fruit coulis, vanilla sponge</i>	£11
Ice cream selection <i>Three scoops: chocolate, vanilla, strawberry, pistachio</i>	£14
Sorbet selection <i>Three scoops: mango, yogurt, lemon, coconut and lime</i>	£14
Freshly cut selection of fruits and berries v <i>With strawberry sorbet</i>	£11

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# Champagne

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## Champagne by the glass (125ml)

Veuve Clicquot Yellow Label Brut NV	£19
Veuve Clicquot Rosé Brut NV	£23
Bollinger La Grande Année	£58

## Champagne by the half bottle

Veuve Clicquot Yellow Label Brut NV	£60
Bollinger Special Cuvée NV	£85
Billecart Salmon Rosé NV	£95
Krug Grande Cuvée NV	£220

## Non-alcoholic sparkling wine

So Jennie, Le Manoir des Sacres, Sparkling Wine, France	£75
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## Champagne by the bottle

Veuve Clicquot Yellow Label Brut NV	£95
Veuve Clicquot Rosé Brut NV	£140
Larmandier-Bernier, Latitude, Blanc de Blancs, Extra Brut NV	£170
Bollinger Special Cuvée NV	£170
Billecart Salmon Rosé NV	£180
Laurent-Perrier Rosé NV	£190
Ruinart Rosé NV	£195
Ruinart Blanc de Blancs NV	£210
Bollinger Grande Année, 2012	£320
Dom Pérignon, 2010	£395
Krug Grande Cuvée NV	£430
Louis Roederer Cristal, 2012	£750
Louis Roederer Cristal Rosé, 2012	£1,800
Rathfinny Estate, Blanc de Noirs, Sussex, UK, 2016	£120

*Please note our wine cellar features an ever-changing selection. Wines and vintages may be subject to change.*

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**White by the glass (175ml)**

Falanghina IGP, Roccaleari, Villa Matilde Avallone, Campania, Italy, 2019	£16
Meltwater Sauvignon Blanc, Corofin, Marlborough, New Zealand, 2018	£18
Chablis, Domaine du Chardonnay, Burgundy, France, 2018	£20

**White by the half bottle (375ml)**

Chardonnay, La Crema, Sonoma Coast, USA, 2018	£48
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**White by the bottle (750ml)**

Falanghina IGP, Roccaleari, Villa Matilde Avallone, Campania, Italy, 2019	£64
Meltwater Sauvignon Blanc, Corofin, Marlborough, New Zealand, 2018	£72
Chablis, Domaine du Chardonnay, Burgundy, France, 2018	£80
Soave Classico DOC, Cantina del Castello, Veneto, Italy, 2018	£65
Pinot Grigio, Kaltern, Sud Tirol DOC, Alto Adige, Italy, 2018	£70
Condrieu, E. Guigal, Rhône Valley, France, 2017	£176

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**Rosé by the glass (175ml)**

Côtes de Provence, Léoube, Provence, France, 2019/20	£18
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**Rosé by the bottle (750ml)**

Côtes de Provence, Léoube, Provence, France, 2019/20	£72
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# Wine

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## Red by the glass (175ml)

Beaujolais-Villages, Lantignié, Domaine Alexandre Burgaud, Beaujolais, France, 2019	£16
Rioja DOCa, Reserva, Terruño Centenario, Viña Pomal, Rioja, Spain, 2015	£18
Château Veyry, Castillon-Côtes de Bordeaux, Bordeaux, France, 2016	£24

## Red by the half bottle (375ml)

Côtes du Rhône Rouge, La Gerbaude, Domaine Alary, Rhône Valley, France, 2017	£44
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## Red by the bottle (750ml)

Beaujolais-Villages, Lantignié, Domaine Alexandre Burgaud, Beaujolais, France, 2019	£64
Rioja DOCa, Reserva, Terruño Centenario, Viña Pomal, Rioja, Spain, 2015	£72
Château Veyry, Castillon-Côtes de Bordeaux, Bordeaux, France, 2016	£96
Chianti Classico DOCG Riserva, Casale dello Sparviero, Tuscany, Italy, 2016	£84
Pinot Noir, La Crema, Sonoma Coast, California, USA, 2018	£110
Château Moulin de la Rose, St-Julien, Bordeaux, France, 2015	£160

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