



BY WOLFGANG PUCK

CUT OUT CHAMPAGNE PAIRING

To enhance your al fresco dining experience this summer, we're recommending some champagne pairings to perfectly complement your food.

TO BEGIN

Dom Ruinart Blanc de Blancs, 2007 £89

STARTERS

R de Ruinart Brut, NV £28

MAIN COURSES

Ruinart Rosé Brut, NV £36

DESSERT/CHEESE

Classic champagne cocktail £32
(All made with Ruinart Blanc de Blancs, NV)

SELECTION OF CIGARS

Louis XIII cognac



)(Dorchester *Collection*

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. All food and non-alcoholic drink prices include VAT and have been adjusted to reflect the reduced rate of 5% and exclude 14% service charge.