

The Dorchester Rooftop

Executive Chef Jean-Philippe Blondet of Alain Ducasse at The Dorchester

Monday, April 26 to Sunday, May 9

Sourdough bread and butter £8

Marinated celeriac, coriander and hazelnut £14

Cucumber, bottarga, goats' cheese £15

Houmous, seaweed crisp, lemon confit £15

Green asparagus, pollen, Parmesan £23

Wholemeal Casarecce pasta, Greyzini zucchini, Taggiasca olive £19

Grilled octopus, confit pepper, grapefruit £25

Native lobster, spiced avocado, shiso leaves £41

Oyster, marinated halibut, buckwheat £31

Chocolate delight, black sesame, Maldon salt £15

Baked apple, saffron and toasted brioche £15

Citrus vacherin, Kampot black pepper £15

Strawberries, Chantilly cream, pine honey £15

*If you do start to feel a little chilly, we have some gorgeous Johnston's of Elgin throws at the ready.
Please don't hesitate to ask the team if you can borrow one.*

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 discretionary service charge of 14% will be added to your bill. All prices include VAT.

The Dorchester

Dorchester Collection