



THE GRILL  
AT THE DORCHESTER

MENU

Raw Mylor prawns, black Iberiko tomatoes, jalapeño, finger lime	£26
Baby squid, red pepper, salsa verde, crispy tentacles	£24
Cumbrian beef tartare, radish, oxtail jelly, beef fat yolk, lavosh	£26
Chicken liver parfait, apple & pear, laminated brioche	£24
Roasted quail, crispy leg, potato risotto, pickled cabbage	£24
Confit potatoes, mushroom XO, maitake, crispy onion (v) (vg)	£18
Mushroom soup, pickled shimejis, cheese & mushroom twist (v)	£20

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Baked cod, parsley root, baby gem, golden raisin, butter sauce	£42
Herb-cruste brill, chanterelles, 'bourguignon'	£49
Ribeye for two, roasted onion, mushrooms, beurre noisette	£90
Iberico presa pork, BBQ grelot onions, crispy Padrón peppers	£45
Stuffed chicken, pumpkin, trompette, January King cabbage	£45
Artichoke, barigoule, pickled walnuts, tarragon (v) (vg)	£38
Roasted cauliflower, potato risotto, pickled cabbage (v) (vg)	£38

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Sides

<i>The Grill's chips, salad cream</i>	£9
<i>Stuffed 'Waldorf' salad</i>	£9

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The Cheese Merchants' selection, homemade chutney, fruit & nut bread	£25
Waterloo cheese tartlet, English relish	£15

Banana soft serve, fritters, toffee sauce, pecans	£15
Chocolate cake, Irish cream, hazelnut ice cream	£15
Chilled rice pudding, apple, brioche ice cream	£15
Cookies & cream, choux bun, milk chocolate	£16
Bread & butter pudding, custard soft serve	£16

(v) vegetarian / (vg) vegan

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 15% will be added to your bill. All prices include VAT.