



THE GRILL
AT THE DORCHESTER

FESTIVE SUNDAY LUNCH

Cumbrian beef tartare, radish, oxtail jelly, yesterday's bread, beef fat yolk

Endive salad, chervil root, pear, walnuts, foie gras snow

Celeriac soup, remoulade, sprouts, grain mustard (v)

Pearl barley, artichoke, mushrooms, English pecorino (v)

Veal shoulder, onion soubise, ceps



38-day aged beef rump, filled Yorkshire pudding, cauliflower cheese

Red-legged partridge, ham hock, parsnip, cranberries, kale

Cornish cod, cocoa beans, Morteau sausage, sea herbs

Cornish brill, cockles, sprouting broccoli, lemon (£7.50 supplement)

Cheese, onion and mushroom tart, onion broth



Mince pie soft serve, Perdo Ximenez raisins

'Tart of the day', yoghurt

White 'Snickers', salted milk ice cream

Clementine, leaf curd, jam, fig leaf granita

The Cheese Merchants' selection, Gorsefield chutney, crackers
(£8 supplement if ordered instead of a dessert)



Three courses £61

(v) Vegetarian option

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 food and non-alcoholic drink prices include VAT and have been adjusted to reflect the reduced rate of 5%.