



THE GRILL
AT THE DORCHESTER

SET MENU

Crab, courgettes, gooseberries, elderflower, buttermilk (£5 supplement)
Cumbrian beef tartare, radish, oxtail jelly, beef fat yolk, lavoche
Soused mackerel, chilled tomato soup, olives, cucumber, basil

Smoked eel, asparagus & pea quiche, horseradish
Chicken leg, onion, pearl barley, smoked sausage
Jersey Royal potatoes, mushroom XO, maitakes, crispy onion (v)

Sea bream, mushrooms, leeks, chicken & tarragon sauce
Turbot, lobster, English asparagus, N25 caviar hollandaise (£25 supplement)
Ribeye, stuffed potato, parsley mayonnaise, crispy gherkins
BBQ pork fillet, homemade chorizo, girolles, apricots, watercress

The Cheese Merchants' selection, homemade chutney, fruit & nut bread
(£10 supplement instead of dessert, £20 as an extra course)

English strawberries & clotted cream soft serve, scones
Chilled rice pudding, elderflower, raspberries, doughnut
Yoghurt & London honey tartlet
Cherries, chocolate, jam, almonds, black garlic ice cream

Sides £9

BBQ purple sprouting broccoli, sunflower seeds

Stuffed lettuce, avocado, walnuts

The Grill's chips, cheese sauce

Three courses £80

Four courses £90

(v) vegetarian

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.