



## THE GRILL

AT THE DORCHESTER

Koffmann's 'Squid Bolognese', pine nuts, basil  
Cumbrian beef tartare, radish, oxtail jelly, yesterday's bread, beef fat yolk  
Endive salad, parsley root, pear, walnuts, foie gras snow

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Prawn Scotch egg, warm tartare sauce, gherkin  
Veal sweetbread, lentils, ham hock, maitake  
Chestnut soup, bacon, sprouts, truffle

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Poached cod, onion soubise, ceps, chicken sauce  
Cornish brill, cockles, sprouting broccoli, lemon (£7.50 supplement)  
Ribeye, stuffed onion, gentleman's relish mayonnaise, anchovy fritter  
Pigeon, confit legs, salsify, cavolo nero, walnut  
Veal sirloin for two, braised shoulder, celeriac, grain mustard sauce (£20 supplement)

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

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Mince pie soft serve, Pedro Ximenez raisins  
White 'Snickers', salted milk ice cream  
Clementine, leaf curd, jam, granola, fig leaf granita  
Pear tarte tatin for two, blue cheese, port, cinnamon ice cream  
(Please order in advance)

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Three courses £66

Four courses £75

Five courses £85

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Sides £7

*The Grill's chips, Béarnaise*

*Delica pumpkin, seed pesto, trompettes, English pecorino*

*Boulangère potatoes*

*Sprouting broccoli, cavolo nero, Brazil nuts*

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%.