

In-room dining

We're delighted to share our in-room dining menu, featuring all our fresh, seasonal dishes to enjoy from the comfort of your room, at any time of day or night. If you have any allergies or dietary requirements, please speak to our in-room dining team.

Contents

Breakfast	2 – 5
Traditional afternoon tea	6
All-day dining	7 – 10
Children's menu	11 – 12
Champagne	13
Wine	14 – 15

To place your order, please call in-room dining.

A delivery charge of £5 will be applied to every in-room dining order and a cover charge of £25 per head will be applied for any food orders brought in from outside the hotel. Please note that a discretionary service charge of 12.5% will be added to the total bill.

✓ Vegetarian option * Vegan option available

All prices are inclusive of VAT

Breakfast

Continental £30

Freshly-squeezed orange, grapefruit or juice of the day
Choice of cereal, fruit salad or sliced seasonal fruit
Choice of handmade Dorset yoghurt (*natural, fruit or low-fat*)
Basket of homemade pastries and toast with fruit preserves and butter
Tea or coffee

Add:

A glass of Laurent-Perrier La Cuvée Champagne NV £14

Traditional English £38

Freshly-squeezed orange, grapefruit or juice of the day
Choice of cereal, fruit salad or sliced seasonal fruit
Choice of handmade Dorset yoghurt (*natural, fruit or low-fat*)
Basket of homemade pastries and toast with fruit preserves and butter
Two organic eggs cooked to your liking, with a choice
of bacon, sausage, hash brown, black and white pudding,
sautéed mushrooms and grilled or roasted vine tomato
or
Scrambled eggs with smoked salmon and chives
or
Omelette of your choice
Tea or coffee

Add:

A glass of Laurent-Perrier La Cuvée Champagne NV £14

Healthy – *Vegan and gluten-free* £38

Ginger and pear tonic
Bakery basket
Bean curd and chia seed muffins, seeded and black rye toast with
almond butter and sugar-free preserves
Scrambled tofu
Turmeric, kale and Shimeji mushroom with micro coriander and Alfalfa sprout
Choice of fruit salad or sliced seasonal fruit with organic honey
A choice of fresh herbal tea: Green tea, English peppermint or lemongrass and ginger

Chinese

£45

Selection of dim sum and pork buns

Choice of the following:

Chicken or beef congee with chilli oil, fried shallots, ginger and century egg

or

Chicken wonton soup

or

Beef noodle soup

Youtiao with hot soya milk

Wok-fried rice

Tropical fruit skewers

Jasmine tea or coffee

Japanese

£45

White miso soup with tofu and green onion

Natto beans

Pickled vegetables

Steamed spinach and bonito flakes

Pan-fried salmon or cod

Free-range soft-boiled egg with teriyaki sauce

Tropical fruit skewers

Matcha green tea or coffee

Middle Eastern

£55

Freshly-squeezed orange, watermelon or juice of the day

Shakshouka

Foul moudamas with Arabic bread

Grilled halloumi with roasted tomatoes

Labneh and olives

Sliced seasonal melon and tropical fruit plate

Fresh mint tea or coffee

Breakfast à la carte

Yoghurt, fruit, cereal and porridge

Handmade Dorset yoghurt (<i>natural, fruit or low-fat</i>)	£7
Sliced seasonal fresh fruit platter	£23
Choice of cereal served with banana or seasonal berries	£10
Homemade bircher muesli topped with seasonal berries	£12
Yoghurt parfait, homemade granola, low-fat yoghurt, mango and seasonal berries	£12
Wholegrain rolled oat porridge served with seasonal berries and honey	£11

Breads and pastries

Basket of homemade pastries and toast with fruit preserves and butter	£14
<i>Choice of toast:</i>	
White, wholemeal, seven-grain, black rye or gluten-free	£7
<i>Choice of bagel:</i>	
White, wholemeal or sesame seed with cream cheese	£12
<i>or</i>	
With cream cheese and oak-smoked salmon	£22

The Dorchester favourites

Grilled New York sirloin breakfast steak, hash brown and choice of two free-range eggs	£42
Two free-range eggs, any style	£12
Eggs Benedict, eggs Royale or eggs Florentine	£22
The Dorchester omelette with York ham, Montgomery cheddar and New Forest mushrooms	£21
Egg-white omelette with kale, basil and feta	£18
Crushed avocado, poached eggs, pomegranate, coriander and sourdough bread	£22
Brioche French toast served with Canadian maple syrup, seasonal berries and whipped cream	£19
Buttermilk pancakes with a choice of seasonal berries, banana or chocolate chips with Canadian maple syrup	£19
Belgian waffles with clotted cream, seasonal berries and Canadian maple syrup	£19

Breakfast à la carte

Side dishes

Beef, Cumberland pork, chicken or vegetarian sausage	£8
Black or white pudding	£8
Bacon, streaky or turkey (halal) bacon	£8
Roasted or grilled tomatoes	£8
Hash browns	£8
Sautéed mushrooms	£8
Baked beans	£8

Drinks

Filter coffee, cappuccino, espresso, double espresso, latte, americano	£7.50
The Dorchester green juice	£12
Freshly-squeezed fruit juices: orange, carrot, mango, pineapple, juice of the day	£9
Smoothies: Bourbon vanilla yoghurt, strawberry, banana, mango	£12
The Dorchester Breakfast Tea Blend	£7.50
Classic and robust, this rich blend makes a strong cup to start the day and is best enjoyed with milk	
Speciality tea from the East India Company	£7.50
We're delighted to offer a range of selected grand and rare teas and infusions from around the world	

Children's breakfast

Free-range soft-boiled eggs with toast soldiers	£6
Wholemeal rolled oat porridge	£6
<i>Choice of two toppings:</i> Sliced banana, seasonal berries, brown sugar, raisins, honey	
Homemade granola parfait with Greek yoghurt and fresh strawberries	£7
Buttermilk pancakes with Canadian maple syrup, strawberry compote or lemon and sugar	£8
Cheesy free-range scrambled eggs with English muffin	£11
Belgian waffles with Canadian maple syrup, seasonal berries and whipped cream	£11
Children's full English breakfast with pork sausage, bacon, hash brown, baked beans and choice of eggs	£12
Sliced seasonal fruit platter	£15
Bircher muesli with seasonal berries	£15
French toast with Canadian maple syrup and seasonal berries	£15

Traditional afternoon tea

The British love affair with ‘a cup of tea’ is enacted daily in homes throughout the land. Afternoon tea at The Dorchester is the definitive experience, full of tradition, celebration and a tremendous amount of cake. This is an indulgently warm and delicious occasion and one not to be missed.

A selection of homemade finger sandwiches on artisan bread

Warm raisin and plain scones from our bakery, served with homemade strawberry jam, a seasonal jam and Cornish clotted cream

A selection of homemade seasonal pastries

A choice of our specially selected grand and rare teas

Traditional afternoon tea	£60 per person
Served with a glass of Laurent-Perrier La Cuvée Champagne NV <i>Additional glass of Laurent-Perrier La Cuvée Champagne NV</i>	£70 per person £14
Served with a glass of Laurent-Perrier Cuvée Rosé Champagne <i>Additional glass of Laurent-Perrier Cuvée Rosé Champagne</i>	£77 per person £23
Served with a glass of Laurent-Perrier Grand Siècle Champagne <i>Additional glass of Laurent-Perrier Grand Siècle Champagne</i>	£88 per person £28

Starters and salads

Prawn cocktail <i>Baby gem lettuce, Oscietra caviar and egg mimoso</i>	£20
Oak-smoked salmon <i>Capers, dill, cucumber, crème fraîche and Sevruga caviar</i>	£33
Organic quinoa <i>Goats' curd, salt-baked butternut, Brussels sprout and hazelnut</i> ✓	£18
Crispy tempura prawns (<i>eight pieces</i>) <i>Sweet Thai chilli and yuzu dip</i>	£24
Burrata salad <i>Heritage tomatoes, olive crumble and micro basil</i> ✓	£24
Park salad <i>Heritage kale, baby spinach, beetroot, edamame, sprouts, dried cranberries, pomegranate, seeds, turmeric and apple cider dressing</i>	£22
Seasonal salad <i>Seasonal green leaf salad, endive cucumber, tomato and fennel</i>	£18
Classic Caesar salad <i>Baby gem lettuce, smoked anchovies, aged Parmesan and crispy croutons</i>	£22

All salads are available with the choice of:

Avocado	£5
Free-range grilled chicken	£8
King prawns	£12
Seasonal truffle (<i>per gram</i>)	£17
Blue lobster	£24

Dressings

Lemon dressing, balsamic, apple vinegar dressing

Caviar

Served with blinis and traditional accompaniments

Sevruga (50g)	£395
Oscietra (50g)	£440
Beluga (50g)	£780

Soups

Soup of the day	£15
Cream of Cotswold corn-fed chicken	£15
Blue lobster and brown crab bisque	£15

All-day dining

Sandwiches, burgers and wraps

Sirloin steak sandwich	£35
<i>Grilled aged beef, caramelised red onions, aged cheddar cheese, homemade bread</i>	
The Dorchester club	£29
<i>Corn-fed chicken, lettuce, tomato, bacon or turkey bacon, freshly prepared egg</i>	
The Dorchester vegetarian club	£22
<i>Lettuce, egg, tomato, avocado, olives, red pepper and aged cheddar</i> ♡	
Croque monsieur	£24
<i>Toasted brioche, Yorkshire ham, aged comté cheese and béchamel sauce</i>	
Wraps	
<i>Lettuce, cucumber, tomato and red onion</i>	
With your choice of:	
Spiced chicken	£18
Lamb kofta	£18
Falafel	£18
The Dorchester burger	£45
<i>Wagyu beef burger, lettuce, balsamic tomato, pickled gherkin and homemade tomato emulsion</i>	

Pasta

Rigatoni, datterini tomatoes, Kalamata olives ♡	£22
Wagyu bolognese penne	£25
Blue lobster linguini	£48

From our pizza oven

Margherita	£22
<i>Tomato, mozzarella, pesto, basil</i>	
Pepperoni	£25
<i>Spicy sausage, salami Milano, nduja, stracchino, chilli oil</i>	
Cornish seafood	£28
<i>Scallop, squid, prawns, mozzarella</i>	
Truffle	£85
<i>Seasonal truffle, cheese fondue, mozzarella</i>	
Additional toppings	£3 each
<i>pepperoni, salami, tuna, chicken, sweetcorn, mixed peppers, onion, artichoke, broccoli, feta, olives, chillies or jalapeños</i>	

Mains

Fish and chips <i>Mushy peas, homemade tartare sauce</i>	£28
Dover sole <i>Meunière with caper butter sauce, olive oil mash and young vegetables</i>	£62
Veal schnitzel <i>Lemon wrap, parsley potatoes</i>	£39
Sea bass Thai curry <i>Coconut rice wrap in banana leaf</i>	£36
Roast fillet of beef <i>Duck foie gras, Lancashire onion jam and roasted vegetables</i>	£55

From the Jospier grill

Salt marsh lamb rack	£45
Angus striploin	£55
21-day aged T-bone 19oz (550g)	£58
Cotswold corn-fed boneless poussin	£33
Grilled blue lobster	£145
Grilled Dover sole	£62
Mixed seafood grill	£55
<i>Choice of sauces:</i>	
Mushroom, pepper, béarnaise, truffle butter, red wine jus	£2

Curries and dum biryanis

Tarkari biryani * <i>Seasonal vegetables, basmati rice, crispy onions, fresh mint</i>	£42
Ghosh biryani <i>Hampshire lamb, basmati rice, crispy onions, fresh mint</i>	£42
Chicken biryani <i>Suffolk corn-fed chicken, basmati rice, crispy onions, fresh mint</i>	£42
Makhani chicken <i>Tandoori spiced and fresh tomato masala, served with steamed basmati rice and naan bread</i>	£40
Salt-marsh lamb curry <i>Kabsa spiced, served with fragrant steamed basmati rice and naan bread</i>	£44

All curries and biryanis are served with poppadums, mango chutney, pickles and homemade raita

All-day dining

Side dishes £8

Garlic bread	Macaroni cheese
Seasonal green salad (<i>artichoke, fennel, cherry tomatoes, baby cucumber</i>)	Roasted or steamed new potatoes
Sautéed mixed vegetables	French fries
Oriental vegetables with spring onion	Chunky chips
Grilled vegetables	Steamed basmati rice
	Butter naan bread or paratha

Truffle french fries £12

Desserts and cheese

Vanilla crème brûlée £15
Seasonal berries, vanilla shortbread

Bread and butter pudding £15
Marmalade, crème anglaise

Chocolate palet d'or £15
Praline ice cream

Honey pecan parfait £15
Milk chocolate, whipped ganache

Chestnut and apple Mont Blanc £15
Orange ice cream

British cheese board selection £21
Walnut and raisin toast and traditional condiments

Starters

Crudités with houmous <i>Carrot, cucumber, celery, peppers and vine cherry tomatoes</i>	£9
Classic Caesar salad <i>Available with the following:</i>	£11
Avocado	£15
Grilled chicken	£14
Grilled king prawns	£16
Seasonal melon and forest berries	£12
Free-range chicken and noodle soup	£13
Pumpkin and carrot soup	£13
Tomato soup with cheesy croutons	£13

Main courses

Grilled salmon fillet, carrots, new potatoes and parsley	£10
Fish fingers and chips with mushy peas	£12
Rotisserie free-range chicken, egg-fried rice and peas	£14
Stir-fried chicken noodles	£15
Cheeseburger with french fries	£15
Macaroni and cheese with broccoli	£15
Pasta bolognese (<i>spaghetti or penne</i>)	£15
Chicken nuggets with chips	£16
Free-range teriyaki chicken with golden sesame brochette	£16

Pizza

Margherita	£15
Pepperoni	£15
Ham and pineapple	£15

Side dishes	Sweetcorn	Carrots	£7
	Beans	Mashed potato	
	Broccoli	French fries	
	Spinach		

Children's menu

Drinks

Hot chocolate with marshmallows and whipped cream £7

Create your own

Choose from the following ingredients:

Juice	Strawberry	Blueberry	£7
	Mango	Pineapple	
	Apple	Banana	
	Carrot		

Milkshake	Vanilla	Strawberry	£7
	Chocolate	Banana	
	Oreo	Peanut butter	

Desserts

Apple crumble and custard £10

Dessert pizza £12

Cookies, M&M's and chocolate cream

Seasonal fruit salad £12

Sundaes

Chocolate brownie sundae £12

Brownie, chocolate ice cream, whipped cream, chocolate sauce and chocolate toppings

Knickerbocker glory £12

Seasonal fruit, vanilla ice cream, whipped cream and strawberry sauce

Champagne by the glass (125ml)

Laurent-Perrier La Cuvée Brut NV	£14
Laurent-Perrier Cuvée Rosé NV	£23

Champagne by the half bottle

Laurent-Perrier La Cuvée Brut NV	£49
Billecart Salmon NV	£55
Duval Leroy Extra Brut, Prestige 1er Cru NV	£70
Bollinger Special Cuvée NV	£85
Delamotte Blanc de Blancs NV	£88
Billecart Salmon Rosé NV	£90
Bollinger Rosé NV	£95
Krug Grande Cuvée NV	£200

Champagne by the bottle

Laurent-Perrier La Cuvée Brut NV	£80
Larmandier-Bernier, Latitude, Blanc de Blancs, Extra Brut NV	£135
Laurent-Perrier Rosé NV	£140
Duval Leroy Blanc de Blancs Prestige Grand Cru NV	£140
Bollinger Special Cuvée NV	£160
Billecart Salmon Rosé NV	£175
Ruinart Rosé NV	£190
Ruinart Blanc de Blancs NV	£210
Bollinger Grande Année, 2007	£245
Dom Pérignon, 2009	£350
Krug Grande Cuvée NV	£400
Dom Ruinart, Blanc de Blancs, 2006	£450
Cristal, 2009	£590
Cristal Rosé, 2009	£1,250

Please note that the wine cellar is a living environment, vintages are subject to change

Wine

White by the glass (175ml)

Cederberg, Chenin Blanc, South Africa, 2016	£14
Mahi, Sauvignon Blanc, Marlborough, New Zealand, 2017	£16
Chablis, William Fèvre, France, 2016	£16
Pernot-Belicard, Meursault Vieilles Vignes, Burgundy, France, 2015	£32

White by the half bottle (375ml)

Domaine Cherrier, Sancerre, Les Renardières, France, 2017	£36
La Crema, Chardonnay, Sonoma Coast, USA, 2016	£42
Livio Felluga, Pinot Grigio, Italy, 2017	£48
Domaine Louis Michel, Chablis 1er Cru, Montée Tonnerre, France, 2013	£59
E. Guigal, Condrieu, France, 2015	£70
Philippe Colin, Chassagne-Montrachet, Burgundy, France, 2016	£80

White by the bottle (750ml)

Weingut Stadt Krems, Lössterrassen, Grüner Veltliner, Austria, 2017	£49
Cederberg, Chenin Blanc, South Africa, 2016	£55
Franz Haas, Pinot Grigio, Italy, 2017	£65
Chablis, William Fèvre, France, 2016	£66
Mahi, Sauvignon Blanc, Marlborough, New Zealand, 2017	£68
Domaine Masson-Blondelet, Villa Paulus, Pouilly Fumé, Loire, France, 2017	£88
Ramey, Chardonnay, Russian River Valley, USA, 2015	£122
Pernot-Belicard, Meursault Vieilles Vignes, Burgundy, France, 2015	£125

Rosé by the glass (175ml)

Aix, Côteaux d'Aix en Provence, France, 2017	£15
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Rosé by the bottle (750ml)

Aix, Côteaux d'Aix en Provence, France, 2017	£60
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Red by the glass (175ml)

Lan Reserva, Rioja, Spain, 2011	£15
Barone Ricasoli, Chianti Classico, Tuscany, Italy, 2016	£17
Les Cadrans de Lassègue, Chateau Lassègue, Saint-Émilion, France, 2012	£19
Domaine Taupenot-Merme, Chambolle-Musigny, France, 2011	£32

Red by the half bottle (375ml)

Dominique Morel, Fleurie, Beaujolais, France, 2016	£37
La Crema, Pinot Noir, Sonoma Coast, USA, 2014	£45
Domaine Grand Romane, Pierre Amadieu, Gigondas, Rhône, France, 2016	£50
Fontodi, Chianti Classico, Tuscany, Italy, 2015	£53
Château Barrail du Blanc, Saint-Émilion, France, 2015	£60
Château Le Boscq, Saint-Estèphe, France, 2014	£66

Red by the bottle (750ml)

Lan Reserva, Rioja, Spain, 2011	£59
Barone Ricasoli, Chianti Classico, Tuscany, Italy, 2016	£68
M. Chapoutier, Les Meysonniers, Crozes-Hermitage, Rhône Valley, France, 2016	£70
Les Cadrans de Lassègue, Chateau Lassègue, Saint-Émilion, France, 2012	£75
Domaine Delon, Château Potensac, Medoc, Bordeaux, France, 2011	£95
Domaine Taupenot-Merme, Chambolle-Musigny, France, 2011	£125
Castello Banfi, Summus IGT, Tuscany, Italy, 2014	£150
Château Cantenac-Brown, Margaux, France, 2012	£215
Château Petit-Village, Pomerol, France, 2014	£300