

The  
GRILL  
*at The Dorchester*

À LA CARTE

Starters

- Westcombe cheddar soufflé with herbs £15  
Native lobster bisque, herb ravioli and lemon caviar £24  
Cold dressed Dorset crab with basil mayonnaise £22  
Haddock and salmon fish cake with seasonal salad and fennel £20  
Prawn cocktail with avocado, baby gem lettuce and citrus £18  
From head to tail, the story of Forman and Son smoked salmon £18  
Oscietra caviar 1oz (30g) with blinis and cream £155  
Traditional Scotch egg with rosemary and caramelised red onion £17  
Chicken Caesar salad with quail egg and country bacon £18/£22

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Main courses

- Scottish salmon steak with béarnaise £28  
Fish and chips with mushy peas and tartare sauce £26  
Lamb shoulder shepherd's pie £32  
Surrey Farm Black Angus cross ribeye steak 35-day aged, 10oz £39  
The Grill burger with smoked bacon and mature cheddar  
on a sesame bun with french fries or mixed salad leaves £41  
Hereford beef fillet 28-day dry-aged with peppercorn sauce £49  
Roast game of the day with cabbage, celeriac purée and cranberries £32  
(Please be aware, game may contain shot)  
Beetroot, kale, organic spelt and goat's curd salad £17  
Sautéed seasonal vegetables with kale £14  
Gemellini pasta with mushrooms, parsley and black pepper £22  
Dish of the day £32

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From the trolley

(Carved at your table - for one/for two)

- Dover sole grilled or meunière with  
lemon, capers and croutons £59/£98  
Surrey Farm Black Angus cross ribeye steak 35-day aged, 25oz £79  
Black Suffolk pork rib with mustard sauce £22/£40  
Roast Norfolk corn-fed chicken with herbs £26/£50

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Side dishes £7

Creamy mashed potato  
Sautéed baby spinach  
French fries  
Seasonal vegetables  
Macaroni cheese

Seasonal salad leaves  
Confit new potatoes  
Savoy cabbage with country bacon  
Roasted broccoli with garlic butter

Sauces £4

Peppercorn, béarnaise, chicken or beef jus

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Desserts and cheese

Eton mess with citrus and vanilla cream £14  
Chef's special £14  
Coconut and exotic baked Alaska £15  
(flambéed at your table)  
Apple and quince with granola crumble £14  
Chocolate pudding with vanilla custard £13  
Homemade ice cream and sorbet selection £12  
Selection of artisanal British cheeses  
with fruit chutney and crackers £14

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Sweet soufflés £14

*We're proud to present our selection of sweet dessert soufflés, made with ingredients from around the world*  
(Please allow 20 minutes)

Almond praliné with vanilla  
Sticky toffee with salted caramel ice cream  
São Tomé chocolate 75% with cocoa bean granité  
Candied fruits with brandy custard

Vegetarian and vegan options available on request

Our menu contains allergens. If you suffer from any food intolerances or allergies, please let a member of the restaurant team know upon placing your order. A discretionary 14% service charge will be added to your bill. Prices include VAT.