

The  
GRILL  
*at The Dorchester*

DESSERT MENU

Desserts and cheese

Eton mess with citrus and vanilla cream £14

Chef's special £14

Coconut and exotic fruit 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 praline with vanilla

Sticky toffee with salted caramel ice cream

São Tomé chocolate 75% with cocoa bean granité

Candied fruits with brandy custard

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Hot drinks

Coffee £7.50

Hot chocolate £7.50

Tea and infusions £7.50

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Champagne

125ml

Laurent-Perrier, La Cuvée Brut, NV £14

Coates and Seely, Méthode Britannique, Hampshire, UK, NV £17

Thiénot, Cuvée Stanislas, Blanc de Blancs, 2007 £26

Dessert wine

100ml

Brauneberger Juffer Sonnenuhr, Riesling Spätlese,  
Fritz Haag, Germany, 2016 £12

Côteaux du Layon Saint Aubin, Les Clos,  
P&C Delesvaux, France, 2015 £14

Sauternes, Petit Guiraud, France, 2013 £13

Burgenland, Chardonnay/Welschriesling Beerenauslese,  
J. Umathum, Austria, 2015 £16

From our Coravin

Burgenland, Welschriesling No2 Trockenbeerenauslese,  
Zwischen den Seen, Kracher, Austria, 2008 £33

Fortified wine

100ml

Port, Taylor's, Quinta de Vargellas, 2002 £11.50

Maury, Mas Mudigliza, France, 2015 £12

Madeira, Blandy's, Malmsey, 10-Year-Old £12

Port, Graham's, Tawny, 10-Year-Old £13

Port, Croft, Vintage, 1985 £25