

The
GRILL
at The Dorchester

SUNDAY ROAST

Starters

- Parsnip soup with black truffle and toasted brioche
Ham hock and foie gras terrine with caramelised red onion
Haddock and salmon fish cakes with tartare sauce
Chicken or prawn Caesar salad with quail egg
and crispy bacon
Sautéed seasonal vegetables with kale
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Main courses

- Scottish salmon steak with shellfish sauce
Slow-cooked Black Suffolk pork belly
Braised lamb shoulder with cooking jus
Roasted Norfolk corn-fed chicken with herbs
Surrey Farm Black Angus cross rib of beef, 35-day aged

Additional roast beef £7 or pork belly £6

Side dishes

- Yorkshire pudding, roast potatoes
and seasonal vegetables
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Desserts and cheese

Eton mess with citrus and vanilla cream

Chocolate and tonka bean flan with pear sorbet

Sticky toffee soufflé with salted caramel ice cream
(Please allow 20 minutes)

Chocolate pudding with vanilla custard

Homemade ice cream and sorbet selection

Selection of artisanal British cheeses
with fruit chutney and crackers
(£5 supplement)

Wine pairing

White

Zephyr, Sauvignon Blanc,
Marlborough, New Zealand, 2017

Red

Baroncini, Chianti Riserva 1486,
Tuscany, Italy, 2014

Sweet

Domaine de Grange Neuve, Monbazillac,
South West France, 2015

£65 PER PERSON

£95 PER PERSON, INCLUDING WINE PAIRINGS

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.