

The Dorchester

Dorchester Collection

All-day dining

Appetisers and salads

Appetisers

King prawn tempura, soya wasabi dressing and sweet chilli sauce	£45
Scottish oak-smoked salmon, served with traditional accompaniments	£29
Vitello tonatto with mixed leaves and caper berries	£22
Burrata, heritage tomato, basil and avocado	£24

Salads

McCarthy salad	£25
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Lettuce, chicken, beetroot, egg, tomato, avocado, smoked bacon, cheddar, balsamic vinaigrette

Seasonal garden salad	£21
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Served with extra virgin olive oil and balsamic vinegar

Classic Caesar salad	£21
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served with:

Herb-poached half lobster	£52
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Grilled king prawns	£36
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Grilled chicken	£26
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Main course

From the sea

Dorchester fish and chips with mushy peas	£26
Whole Dover sole (480g) grilled or Meunière	£56

From the land

Herb-crusted rack of lamb, quinoa and baby vegetables	£39
Wiener schnitzel with new parsley potatoes, side salad of mâche and banyuls truffle vinaigrette (veal or chicken)	£33
Aberdeen Angus fillet steak (180g)	£56
Aberdeen Angus striploin (280g)	£49
Arabic mixed grill	£55

Side dishes

Mashed potatoes	from £7
Creamed spinach	
Seasonal vegetables	
Asian vegetables	
French fries	

Vegetarian

Broad bean and pea risotto, parmesan	£25
Spaghetti Pomodoro	£23

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Sandwiches and soup

Sandwiches

All of our sandwiches are served with a choice of french fries or green salad.

Grilled Wagyu beef burger £42

Additional toppings:

Mushroom, onion jam, bacon, fried egg, guacamole or barbecue sauce

Black truffle – 1g (£19 supplement)

The Dorchester club sandwich £27

Also available as vegetarian £19

The Dorchester lobster club sandwich £56

Soup

Chilled gazpacho, croutons, basil oil, red pepper £15

Cream of chicken soup with dumplings £15

Soup of the day £15

World foods

Biryani

Classic biryani:

Prawn £36

Lamb £34

Chicken £32

Vegetables £26

Pizza

The Dorchester thin-crust pizza of your choice:

Seafood £28

Pepperoni £24

Margherita £20

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Children's menu

Starters and snacks

Crudités with dips	£14
Cream of chicken soup	£13
Grilled king prawn with Mary Rose sauce	£19

Main Courses

Fish fingers and chips with peas	£16
Mini beef burger or cheese burger and chips	£16
Pizza with toppings of your choice	£15
Wiener schnitzel with french fries	£15
Chicken nuggets with french fries	£16
Penne or spaghetti with tomato or bolognese sauce	£14

Sweets

Mixed berries with yoghurt	£10
Marshmallow and chocolate brownie sundae	£11
Selection of ice cream	£10
Banana boat	£9
Fruit salad	£9
Milkshakes	£8

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Desserts

Seasonal fruit platter	£21
A taste of British farmhouse cheeses with traditional accompaniments	£19
Espuma cheesecake, strawberries and elderflower sorbet	£13.50
Vanilla bavarois, cherry and tonka bean compote	£13.50
Yogurt panna cotta, Yorkshire rhubarb	£13.50
Tropical chocolate texture with coconut banana and lime sorbet	£13.50
Classic chocolate fondant with vanilla ice cream	£13.50
Sticky toffee pudding with toffee sauce and clotted cream ice cream	£13.50
Ice cream sundae <i>served with your choice of three toppings:</i> chocolate chips, nuts, marshmallows, tropical fruits	£12

Our suggested dessert wines to accompany your dessert:

	Glass	Bottle
Domaine de Grange Neuve Monbazillac, Perigord, France, 2010	£13	£52 (500ml)
Château d'Yquem, Sauternes, Bordeaux, France, 2004	£54	£216 (375ml)

Dessert wine is sold by the glass measured at 125ml as standard.

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Champagne and sparkling wines

By the glass

Quartz Reef Brut Methode Traditionnelle, New Zealand, NV	£12
Coates & Seely Brut Reserve, England, NV	£13
Laurent-Perrier Brut, France, NV	£14
Bruno Paillard Première Cuvée, France, NV	£17
Fleury Blanc de Noirs, France, NV	£18
Laurent-Perrier Brut Vintage, France, 2006	£18
Duval-Leroy Rosé Prestige 1er Cru, France, NV	£18
Laurent-Perrier Cuvée Rosé, France, NV	£23
Laurent-Perrier Ultra Brut, France, NV	£23
Eric Rodez Blanc de Noirs, France, NV	£24
Delamotte Blanc de Blancs, France, 2007	£25
Laurent-Perrier Grand Siècle, France, NV	£28
Dom Pérignon, France, 2006	£54
Krug Grand Cuvée, France, NV	£59

Champagne flights

Sparkling Around the World	£20
Coates & Seely Brut Reserve, England, NV	
Quartz Reef Brut Methode Traditionnelle, New Zealand, NV	
Laurent-Perrier Brut, France, NV	
Non Vintage-Essence of Champagne	£25
Laurent-Perrier Brut, France, NV	
Bruno Paillard Première Cuvée, France, NV	
Duval-Leroy Rosé Prestige 1er Cru, France, NV	
Introduction to Champagne	£30
Bruno Paillard Bruno Paillard Première Cuvée, France, NV	
Delamotte Blanc de Blancs, France, 2007	
Fleury Blanc de Noirs, France, NV	
Vintage Champagne	£45
Delamotte Delamotte Blanc de Blancs, France, 2007	
Dom Pérignon Dom Pérignon, France, 2006	
Laurent-Perrier Brut Vintage, France, 2006	
Prestige Cuvée	£55
Krug Grand Cuvée, France, NV	
Dom Pérignon, France, 2006	
Laurent-Perrier Grand Siècle, France, NV	

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Champagne

White non-vintage

Laurent-Perrier Brut	£85
Laurent-Perrier Ultra Brut	£145
Bruno Paillard Première Cuvée	£100
Bollinger Special Cuvée	£135
Louis Roederer Brut Premier	£150
Ruinart Blanc de Blancs	£180
Fleury Blanc de Noirs	£110
Eric Rodez Blanc de Noirs	£145
Laurent-Perrier Grand Siècle	£170
Krug Grand Cuvée	£355

Rosé non-vintage

Duval-Leroy Prestige 1er Cru	£110
Billecart-Salmon Brut Rosé	£145
Laurent-Perrier Cuvée Rosé	£135
Bollinger Rosé	£135
Ruinart Rosé	£180
Ayala Cuvée Rosé Nature	£185
Lanson Extra Age	£200
Krug Rosé	£720

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Champagne

White vintage

Delamotte Blanc de Blancs, 2007	£150
Ayala Blanc de Blancs, 2007	£160
Laurent-Perrier Vintage, 2006	£110
Dom Pérignon, 2006	£320
Dom Pérignon P2, 1998	£750
Louis Roederer Cristal, 2007	£590
Bollinger La Grande Année, 2005	£290
Salon Blanc de Blancs, 2002	£990
Krug Vintage, 2002	£595
Krug Vintage, 2000	£610
Krug Vintage, 1998	£650
Krug Clos d'Ambonnay, 1998	£3,950
Dom Ruinart, 2004	£410

Rosé vintage

Louis Roederer Cristal, 2007	£1,250
Louis Roederer Cristal, 2000	£1,850
Laurent-Perrier Cuvée Alexandra, 2004	£550
Dom Pérignon, 2004	£750
Billecart-Salmon Cuvée Elisabeth Salmon, 2002	£430
Pol Roger, 2000	£495

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Champagne magnums

White

Laurent-Perrier Brut, NV	£160
Bollinger Special Cuvée, NV	£270
Krug Grande Cuvée, NV	£895
Laurent-Perrier Vintage, 2006	£330
Bollinger La Grande Année, 2004	£495
Dom Pérignon, 2004	£795

Rosé

Laurent-Perrier Cuvée Rosé, NV	£270
Bollinger Rosé, NV	£280
Louis Roederer Cristal Rosé, 2007	£2,700
Dom Pérignon Rosé, 2003	£1,800

Champagne half bottles

White

Billecart-Samon Brut Réserve, NV	£85
Laurent-Perrier Brut, NV	£49
Ruinart, NV	£69
Krug Grande Cuvée, NV	£170

Rosé

Duval-Leroy Prestige 1er Cru, NV	£70
R de Ruinart Rosé, NV	£69
Krug Rosé, NV	£335
Billecart-Salmon Rosé, NV	£70

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Wine

	Glass 175ml	Bottle 75cl
White		
Domäne Wachau Grüner Veltliner, Federspiel Terrassen, Wachau, Austria, 2015	£12	£48
Iona, Sauvignon Blanc, Elgin, South Africa, 2016	£14	£56
Chablis, B. Defaix, Burgundy, France, 2015	£18	£72
Chassagne-Montrachet, Les Chaumes, Roux Père & Fils Burgundy, France, 2014	£29	£116
Rosé		
St. Clair, Pinot Gris Rosé Marlborough, New Zealand, 2014	£14	£56
Red		
Bodegas Cair, Cuvée de Cair Crianza Ribera del Duero, Spain, 2014	£16	£64
Craggy Range, Gimblett Gravels, Syrah, Hawke's Bay, New Zealand, 2013	£19	£76
Gevrey-Chambertin Vieilles Vignes, F. Magnien, Burgundy, France, 2013	£30	£130
Pauillac, Moulin de Duhart, Bordeaux, France, 2014	£28	£110
Sweet		
Monbazillac Domaine de Grange Neuve, South West France, 2011	£13	£52

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Cocktails

Dorchester Flower £28

A floral, perfumed cocktail with vodka, lychee liqueur, Passoã, fresh lime and violet liqueur, finished with Laurent-Perrier Brut Rosé.

Cancun Fizz £19

Tequila, elderflower and bergamot liqueur topped with Laurent-Perrier Brut Champagne, crisp and refreshing.

The Big Apple of Reims £21

A blend of tradition and innovation, a cherry-infused Manhattan topped with rosé champagne and rose water.

Golden Tulip £22

White Bacardi rum, fresh pineapple, and Galliano are topped with champagne for a warm, elegant drink.

Forest Kiss £26

Red fruit and Beefeater 24 gin, with orange liqueur and silky champagne foam, for a different way to enjoy champagne.

Erte N°9-Perlage £25

Our re-interpretation of the classic champagne cocktail, with Grand Marnier infused with Columbian coffee, bitter cacao beans, and a touch of gold dust.

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Non-alcoholic cocktails

Berry Love	£10
Fresh blueberry and raspberry with lychee, lime and lavender.	
Exotic Passion	£10
Mango and passion fruit blended with fresh lime, cloves and almond syrups.	
Rose Delight	£10
Strawberry, fresh lemon, rosewater with mango and cream.	
Sweet Ending	£10
Fresh avocado with milk, honey and vanilla, finished with a ground nut drizzle.	
Passion Punch	£10
Orange and fresh passion fruit with grenadine.	
Minted Apple Mojito	£10
Fresh lime juice, mint leaves with sugar and apple.	

Spirits

Gin

Bombay	£12
The Dorchester Old Tom	£13
Martin Miller's	£16

Vodka

Grey Goose	£12
Tito's Handmade	£12
Stolichnaya Elit	£16

Tequila

Cuervo Tradicional	£12
Casamigos Reposado	£19
Don Julio 1942	£40

Rum

Diplomatico Mantuano	£14
El Dorado 15 yrs	£16
Zacapa 23 yrs	£18
Appleton 21 yrs	£25

Spirits are sold by the glass measured at 50ml as standard. Spirits may also be ordered by glass measured at 25ml.

Whisky & Whiskey

The Highland & Speyside

Aberlour 18 yrs	£26
Glengoyne 21 yrs	£35
Glenlivet Archive 21 yrs	£38
Craigellachie 23 yrs	£95
Macallan Reflexion	£225
Dalmore 1973	£300

Islay & Skye

Talisker 10 yrs	£12
Bruichladdich Islay Barley 2007	£15
Kilchoman 100% Islay	£24
Caol Ila 25yrs	£50

Blended

Johnnie Walker Blue Label	£43
Chivas Regal Royal Salute 62 Gun Salute	£350

Irish

Jameson Black Barrel	£15
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Japanese

Yamazaki 12 yrs	£26
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Bourbon & Rye

Woodford Reserve	£13
Sazerac Straight Rye	£14
Blanton's Gold	£22

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Cognac

Rémy Martin XO	£35
Hennessy Paradis	£150
Hennessy Paradis Imperial	£260
Rémy Martin Centaure de Diamant	£270
Rémy Martin Louis XIII	£275

Armagnac

Baron de Sigognac 1966	£55
Laberdolive 1935	£200

Calvados

Roger Groult Pays d’Auge	£34
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Port

Graham’s LBV 2007	£11
Fonseca Guimarães 1996	£16
Warres 1977	£40

Aperitifs & Liqueurs	from £11
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Beer

Asahi, London Pride	from £9
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Soft drinks

Fruit juice	from £7
Juice	from £7
Mineral water	from £5
Soft drink	from £4
Mixer	from £4
Coffee, tea, infusion	from £6.50

Flowering teas

£10

Mango splash

High quality Mao Feng green tea, lily flowers and fragrant jasmine combine to create this handcrafted flowering tea from Yunnan, China. The light, delicate taste is naturally accented with a hint of fresh mango. Handpicked in early spring, our flowering green teas are high in antioxidants.

Vanilla dreams

High quality Mao Feng green tea, beautiful light pink peony and lily flowers combine with a pink rosebud to create this handcrafted flowering tea from Yunnan, China. The delicate taste is naturally accented with a hint of vanilla.

Dancing lovers

Two strands of white jasmine slowly unfurl from a bed of peony and chrysanthemum flowers like dancing lovers. The silver needles give a mild taste of quality green tea with a hint of jasmine, which is perfect for entertaining guests at any time of the day. Our flowering green tea is naturally very low in caffeine.

Peachy rose

High quality Mao Feng green tea, rose and marigold flowers are carefully tied together to create this handcrafted flowering tea from Yunnan, China. The light, delicate taste is naturally accented with a hint of peach.

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Alcohol by volume

Champagne	12.0% – 13.0%
White wine	12.0% – 13.0%
Red wine	12.0% – 13.5%
Beer	34.0% – 6.5%
Vermouth	14.7% – 18.0%
Campari	25.0%
Pernod	40.0%
Ricard	45.0%
Sherry	15.5% – 17.5%
Gin	37.5% – 49.3%
Vodka	37.5% – 40.0%
Rum	37.5% – 43.0%
Whisky	40.0% – 60.0%
Cognac	40.0% – 44.0%

In accordance with the Weights and Measures Act 1985, the measure for the sale of gin, vodka and whisky in these premises is 25ml or multiples thereof.

Wines are sold by the glass measured at 175ml.

Dress code applies.

A minimum charge of £30 per guest will apply after 6.30pm. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.

Why not share the moment

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