

LUNCH

starters

Cornish crab salad
Crème fraîche, quail egg, caviar, parsley oil
32

Smoked salmon
Soda bread, crème fraîche, beetroot
35

Portland scallop
Sea beet, confit tomato, baby leek, saffron beurre blanc
32

Tuna tartare
Served with lemon, endive and soy
32

Beetroot tartare (v)
Fig, buckler sorrel, tarragon emulsion, rye crumb
26

Puglia burrata ✓
Heritage tomatoes, basil
28

Wye Valley asparagus ✓
Poached egg, brioche, truffle hollandaise
28

Duck terrine
Peach jelly, marinated turnip, grilled sourdough
32

Lobster cannelloni
Leaf spinach, sauce fleurette and truffle jus
34

desserts
and cheese

Tahitian Vanilla mille-feuille
Sea salted caramel, vanilla milk jam
22

Peach and verbena
Verbena granite, yoghurt ice cream
22

Tropical Pavlova
Mango and passion fruit, kiwi granite
22

The Dorchester signature chocolate
68% dark chocolate crèmeux, cacao nib ice cream
22

Strawberry and elderflower
*Vanilla cream, elderflower and lime sorbet,
strawberry consommé*
22

Coconut rice pudding
Poached pineapple, puffed wild rice, pineapple sorbet
22

Selected British farmhouse cheeses
Fig chutney, quince, fruit bread ✓
32

*Our menu contains allergens. If you suffer from a food allergy
or intolerance, please do let a member of the restaurant team know upon placing your order.*
A discretionary 15% service charge will be added to your bill.
All prices include VAT.

salad trolley

A delectable, seasonal salad prepared table side
on our signature salad trolley
*Lobster, celeriac, nasturtium, Marie Rose,
avocado, London lettuce*
40

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salad

Caesar	30
<i>Parmesan, bacon, croutons, anchovy</i>	
Cobb ▼	35
<i>Gem lettuce, Roquefort, tomato, egg, avocado</i>	
Superfood (v)	30
<i>Miso, sweet potato, tahini, grilled broccoli, cider vinegar</i>	
<i>All salads can be served with the following:</i>	
Grilled prawns	16
Grilled chicken	16
Crispy tofu (v)	16

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side dishes

Green avocado salad (v)	12
Heritage tomatoes, artichoke and rocket (v)	12
Fine French beans (v)	12
Broccoli with almonds (v)	12
Roast heritage carrots with pumpkin seeds (v)	12
Brown rice (v)	12
Truffle and wild mushroom mac n’ cheese	16
Mashed potatoes ▼	12
New potatoes	12
Hand-cut chips or french fries (v)	12
Truffle french fries (v)	16

sauces

Red wine jus, peppercorn, hollandaise ▼, Béarnaise ▼	7
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vegetables and grains

Spaghetti Basilico (v)
San Marzano tomato, basil
32

Truffle risotto (v)
Courgette flower
34

Parmesan gnocchi
Peas, broad beans with mint, tomato, lemon
36

Roast cauliflower (v)
Lyonnais onion, chickpeas, red quinoa
38

pizza

Margherita pizza
San Marzano tomato, mozzarella, basil
29

Truffle pizza
Smoked mozzarella, shaved Périgord truffle
38

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soup

San Marzano tomato soup (v)
Burrata, olive, balsamic vinegar
22

Consommé of roast chicken
Courgette, fregola, basil and tomato
24

Lobster bisque
Lobster tortellini, rock samphire
24

sandwiches

Club ✓
Chicken, bacon, tomato, egg, lettuce, mayonnaise, french fries
32

Toasted crab and avocado
Rye bread, crème fraîche, lemon, crisps
32

Park Lane burger (v)
Angus beef, cheese, tomato, smoked mayonnaise, onion rings, hand-cut chips
40

Truffle croque monsieur
Brioche, Dorrington ham, Gruyère, Parmesan
38

Open heritage tomato (v)
Grilled sourdough, vegan feta-style cheese, basil
32

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grill

All meat dishes will be served with seasonal grill garnish and sauce bearnaise, all fish dishes are served with seasonal garnish and tartare sauce.

Scottish salmon 180g	40
Whole lobster thermidor	85
Aberdeen Angus sirloin 280g	55
Rose veal loin 190g	62
Scottish halibut 180g	44
Chicken breast 170g	40
Aberdeen Angus fillet steak 200g	65
Lamb cutlets 180g	54

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main courses

fish and shellfish

Dover sole
Grilled or meunière, leaf spinach, new potatoes
62

Scottish halibut
Jerusalem artichoke, courgette ribbons, tomato and basil compote
46

Roast salmon
Romesco, tenderstem broccoli, toasted almonds, nantaise, parsley oil
42

meat and poultry

Chicken and langoustine pie
Mousseline potato, carrots, kale, bacon
45

Veal Viennoise
Duck egg, capers, creamed spinach
47

Roast rack of lamb
Rosemary jus, Jersey Royals, pea purée, heritage carrots, morels
52

Tournedos Aberdeen Angus beef
Mousseline potato, ox cheek croutons, Charon onions, parsley purée, beetroot horseradish gratin
52

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