

DINNER

*a selection
of canapés*

Asparagus, pea and truffle barquettes ▼

Foie gras, peppered raspberry

Datterini tomato, olive and basil ▼

Goats' cheese, apple, walnut ▼

26

Crudités and tarragon mayonnaise ▼

16

Lobster arancini and sauce murray

20

Truffle eclairs

16

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

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*

35

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

37

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

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 crémeux, 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

Old Tom crêpe ✓
London gin, grapefruit, Madagascan vanilla ice cream

38

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

32

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

sauc

Red wine jus, peppercorn, hollandaise ▼, béarnaise ▼	7
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Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know on placing your order.

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	42
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
68

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

vegetables and grains

Spaghetti Basilico (v)
San Marzano tomato, basil
32

Courgette flower truffle risotto
Roasted onion, parmesan, chestnut
34

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

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

pizza

Margherita pizza
San Marzano tomato, mozzarella, basil
29

Truffle pizza
Smoked mozzarella, shaved Périgord truffle
38