

In-room dining

We're delighted to share our in-room dining menu, featuring all our fresh, seasonal dishes to enjoy from the comfort of your room, at any time of day or night. If you have any allergies or dietary requirements, please speak to our in-room dining team.

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Traditional afternoon tea	11.30am – 6pm	6
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Champagne		15
Wine		16 – 17

✓ Vegetarian option (v) Vegan option available * Gluten-free

To place your order, please call in-room dining.

Our menu contains allergens. If you have any allergies or intolerances, please do let a member of the team know upon placing your order.

A delivery charge of £5 will be applied to every in-room dining order and a cover charge of £25 per head will be applied for any food orders brought in from outside the hotel. Please note that a discretionary service charge of 15% will be added to the total bill.

All prices include VAT.

Breakfast *24 hours*

Continental £38

Freshly-squeezed orange or grapefruit juice

Choice of cereal or sliced seasonal fruit

Choice of handmade Alston Dairy yoghurt (*natural, fruit or low-fat*)

Basket of homemade pastries and toast with fruit preserves and butter

Tea or coffee

Add:

A glass of Veuve Clicquot Yellow Label Brut NV £23

Traditional English £42

Freshly-squeezed orange or grapefruit juice

Choice of cereal or sliced seasonal fruit

Choice of handmade Alston Dairy yoghurt (*natural, fruit or low-fat*)

Basket of homemade pastries and toast with fruit preserves and butter

Two eggs cooked to your preference, with a choice of bacon, sausage, hash brown, black and white pudding, black mushrooms and roasted vine tomato

Tea or coffee

Add:

A glass of Veuve Clicquot Yellow Label Brut NV £23

Healthy £42

Vegan and gluten-free

Super greens from the garden of Kent

Silk tofu scramble

Turmeric, kale and Shimeji mushroom with micro coriander and Alfalfa sprout on gluten-free toast

A choice of fresh herbal tea

Green tea or fresh ginger tea

Middle Eastern £55

Freshly-squeezed orange, watermelon or juice of the day

Shakshouka

Foul moudamas with Arabic bread

Grilled halloumi with roasted tomatoes

Labneh and olives

Sliced seasonal melon and tropical fruit plate

Fresh mint tea or coffee

Yoghurt, fruit, cereal and porridge
Handmade Alston Dairy yoghurt (*natural, fruit or low-fat*) £10Coconut yoghurt (*v*) ✓ £14Sliced seasonal fresh fruit and mixed berry platter £22Choice of cereal served with banana or seasonal berries £12Bircher muesli topped with walnuts and berries * ✓ £16Coconut yoghurt, homemade granola, honey mango and seasonal berries * ✓ £17Jumbo oat porridge * £16*With seasonal berries, honey and brown sugar (prepared with milk or water)*

Oats milk chia bowl

*Gluten-free oats, mixed berries and seeds*Açaí bowl £17*Blended mixed berries, Greek yoghurt, sliced banana, almonds, chia seeds, goji berries and bee pollen*Rice congee £16*With ginger, choice of plain chicken or beef topped with poached egg, tofu and soya bean, served with homemade chilli oil and crispy shallots*

Bakery
Basket of homemade pastries and toast with fruit preserves and butter £18Choice of toast £9*White, wholemeal, seven-grain, sourdough or gluten-free*Choice of bagel £9*White or gluten free with cream cheese*With cream cheese and oak-smoked salmon £26With tomato and basil £19

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Breakfast à la carte 24 hours

The Dorchester favourites

The Dorchester's blue lobster egg casserole <i>Blue lobster, Maldon cure salmon, Isle of Mull cheddar, topped with lemon hollandaise</i>	£57
Superfood egg-white omelette <i>Green heritage kale, sprouting broccoli, seaweed, edamame and basil served with spicy avocado</i>	£24
Caviar scrambled eggs <i>Brioche, crème fraîche and caviar</i>	£75
Poached eggs <i>Spicy crushed avocado, pomegranate and coriander on home-baked sourdough bread</i>	£25
French toast <i>Madagascan bourbon vanilla custard brioche served with seasonal berries, maple syrup and clotted cream</i>	£22
Buttermilk pancakes <i>Served with seasonal berries and clotted cream</i>	£23
Belgian waffles <i>Served with banana, caramel, pecans and chocolate sauce</i>	£22

Hot beverages

Filter coffee, cappuccino, espresso, double espresso, latte, Americano	£9
The Dorchester hot chocolate 'Valrhona'	£12
The Dorchester Breakfast tea blend <i>Classic and robust, this rich blend makes a strong cup to start the day and is best enjoyed with milk</i>	£9
Speciality tea from the JING Tea Company <i>We're delighted to offer a range of selected grand and rare teas and infusions from around the world</i>	£9
Fresh ginger tea	£9

Juices and smoothies

Freshly-squeezed juices: orange, carrot, mango, pineapple	£12
Freshly-squeezed grapefruit juice	£14
Super greens from the garden of Kent	£15
Carrot, turmeric, ginger and apple	£15
Blueberry, almond, banana smoothie	£15
Avacado, coconut water, apple smoothie	£15
Ginger shot	£9

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Wine

Red by the glass (175ml)

Beaujolais-Villages, Lantignié, Domaine Alexandre Burgaud, Beaujolais, France, 2019	£17
Rioja DOCa, Reserva, Terruño Centenario, Viña Pomal, Rioja, Spain, 2015	£19
Château Veyry, Castillon-Côtes de Bordeaux, Bordeaux, France, 2016	£25

Red by the half bottle (375ml)

Côtes du Rhône Rouge, La Gerbaude, Domaine Alary, Rhône Valley, France, 2017	£48
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Red by the bottle (750ml)

Beaujolais-Villages, Lantignié, Domaine Alexandre Burgaud, Beaujolais, France, 2019	£78
Rioja DOCa, Reserva, Terruño Centenario, Viña Pomal, Rioja, Spain, 2015	£76
Château Veyry, Castillon-Côtes de Bordeaux, Bordeaux, France, 2016	£100
Chianti Classico DOCG Riserva, Casale dello Sparviero, Tuscany, Italy, 2016	£88
Pinot Noir, La Crema, Sonoma Coast, California, USA, 2018	£114
Château Moulin de la Rose, St-Julien, Bordeaux, France, 2015	£164

Please note our wine cellar features an ever-changing selection. Wines and vintages may be subject to change.

Wine

White by the glass (175ml)

Falaghina IGP, Roccaleoni, Villa Matilde Avallone, Campania, Italy, 2019	£16
Meltwater Sauvignon Blanc, Corofin, Marlborough, New Zealand, 2018	£18
Chablis, Domaine du Chardonnay, Burgundy, France, 2018	£21

White by the half bottle (375ml)

Chardonnay, La Crema, Sonoma Coast, USA, 2018	£52
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White by the bottle (750ml)

Falaghina IGP, Roccaleoni, Villa Matilde Avallone, Campania, Italy, 2019	£68
Meltwater Sauvignon Blanc, Corofin, Marlborough, New Zealand, 2018	£78
Chablis, Domaine du Chardonnay, Burgundy, France, 2018	£84
Soave Classico DOC, Cantina del Castello, Veneto, Italy, 2018	£69
Pinot Grigio, Kaltern, Sud Tirolo DOC, Alto Adige, Italy, 2018	£74
Condrieu, E. Guigal, Rhône Valley, France, 2017	£180

Rosé by the glass (175ml)

Côtes de Provence, Léoube, Provence, France, 2019/20	£19
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Rosé by the bottle (750ml)

Côtes de Provence, Léoube, Provence, France, 2019/20	£76
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Children's breakfast 24 hours

Children's breakfast

Soft-boiled barn eggs with toast soldiers	£10
Cheesy scrambled eggs with English muffin	£12
Wholemeal rolled oat porridge Choice of two toppings: <i>Sliced banana, seasonal berries, brown sugar, raisins, honey</i>	£12
Buttermilk pancakes <i>Served with seasonal berries and clotted cream</i>	£14
Belgian waffles <i>Served with banana, caramel, pecans and chocolate sauce</i>	£14
French toast <i>Madagascan Bourbon vanilla custard brioche served with seasonal berries maple syrup and clotted cream</i>	£14
Sliced seasonal fruit platter	£14

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Traditional afternoon tea *11.30am – 6pm*

The British love affair with ‘a cup of tea’ is enacted daily in homes throughout the land. Afternoon tea at The Dorchester is the definitive experience, full of tradition, celebration and a tremendous amount of cake. This is an indulgently warm and delicious occasion and one not to be missed.

A selection of homemade finger sandwiches on artisan bread

Warm raisin and plain scones from our bakery, served with homemade strawberry jam, a seasonal jam and Cornish clotted cream

A selection of homemade seasonal pastries

A choice of our specially selected grand and rare teas

Traditional afternoon tea	£70 per person
Served with a glass of Veuve Clicquot Yellow Label Brut NV	£85 per person
<i>Additional glass of Veuve Clicquot Yellow Label Brut Champagne NV (125ml)</i>	£23
Served with a glass of Veuve Clicquot Rosé Brut NV	£90 per person
<i>Additional glass of Veuve Clicquot Rosé Brut Champagne NV (125ml)</i>	£27
Served with a glass of Dom Pérignon Vintage, 2012	£145 per person
<i>Additional glass of Dom Pérignon Vintage, 2012 (125ml)</i>	£75

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Champagne

Champagne by the glass (125ml)

Veuve Clicquot Yellow Label Brut NV	£23
Veuve Clicquot Rosé Brut NV	£27
Bollinger La Grande Année	£60

Champagne by the half bottle (375ml)

Veuve Clicquot Yellow Label Brut NV	£60
Bollinger Special Cuvée NV	£95
Billecart Salmon Rosé NV	£95
Krug Grande Cuvée NV	£250

Non-alcoholic sparkling wine (750ml)

So Jennie, Le Manoir des Sacres, Sparkling Wine, France	£75
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Champagne by the bottle (750ml)

Veuve Clicquot Yellow Label Brut NV	£110
Veuve Clicquot Rosé Brut NV	£160
Larmandier-Bernier, Latitude, Blanc de Blancs, Extra Brut NV	£200
Bollinger Special Cuvée NV	£180
Billecart Salmon Rosé NV	£180
Bollinger Grande Année, 2012	£320
Dom Pérignon, 2012	£450
Krug Grande Cuvée NV	£480
Louis Roederer Cristal, 2013	£750
Louis Roederer Cristal Rosé, 2012	£1,800
Rathfinny Estate, Blanc de Noirs, Sussex, UK, 2017	£120

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Through-the-night dining 10.30pm – 7am

Desserts

Sticky toffee pudding <i>Date purée, milk ice cream</i>	£18
Lemon meringue tart <i>Yuzu and lemon confit, lemon cream</i>	£18
Ice cream selection Choice of three scoops: <i>chocolate, vanilla, strawberry, pistachio</i>	£18
Sorbet selection Choice of three scoops: <i>mango, yogurt, lemon, coconut and lime</i>	£18
Freshly cut selection of fruits and berries (v) <i>With strawberry sorbet</i>	£22
British farmhouse cheese <i>With toasted walnut and raisin bread served with traditional condiments and quince marmalade</i>	£26

All-day dining 10.30pm – 7am

Caviar

Royal Baerii 30g	£125
Oscietra Prestige 30g	£170
Beluga 30g	£700

First course

Smoked salmon <i>Soda bread, crème fraîche, radish and capers</i>	£35
Burrata <i>Artichoke, wild mushrooms, walnut</i>	£30
Caesar <i>Parmesan, bacon, croutons, anchovy</i>	£26
Cobb <i>Gem lettuce, Roquefort, tomato, egg, avocado, bacon</i>	£35
Superfood <i>Miso, sweet potato, tahini, grilled broccoli, cider vinegar</i>	£26
<i>All salads are available with the choice of:</i>	
Tofu	£8
Grilled chicken	£15
King prawns	£17

Soup

San Marzano tomato soup ✓ <i>Burrata, olives</i>	£17
Consommé roast chicken <i>Spelt barley, root vegetables</i>	£17
Lentil (v) <i>Pitta crisps, shallots, lemon</i>	£17

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All-day dining 7am – 10.30pm

Sandwiches, burgers and pizzas

The Dorchester club £35
Grilled chicken, lettuce, tomato, bacon and egg, served with fries

Toasted crab and avocado on rye £37
Crème fraîche, lemon

Truffled croque monsieur £35
Brioche, Dorrington ham, Gruyere and Parmesan

Open heritage tomato (v) £32
Basil, vegan feta-style cheese

The Dorchester burger (vegan option available) £37
Angus beef, lettuce, tomato, gherkin and smoked mayonnaise, served with fries

Choice of pizza:

Margherita (vegan option available) £25
San Marzano, mozzarella, basil

Truffle £38
Smoked mozzarella, shaved perigourd truffle

All pizzas are available with the choice of:

Serrano ham
Pepperoni

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Through-the-night dining 10.30pm – 7am

Mains

Dover sole £68
Grilled or meunière, spinach and new potatoes

The Dorchester club £35
Grilled chicken, lettuce, tomato, bacon and egg, served with fries

The Dorchester burger (vegan option available) £37
Angus beef, lettuce, tomato, gherkin and smoked mayonnaise, served with fries

Fish and chips £32
Battered cod, chunky chips, pea purée served with tartar sauce

Spaghetti Basilico (v) (gluten-free on request) £31
San Marzano tomato and basil

Rigatoni Bolognese (v) (gluten-free on request) £35
Beef ragu

Grilled

Scottish salmon 180g £38

Chicken breast 170g £36

Aberdeen Angus sirloin 280g £55

Side dishes

Green avocado salad £10

Heritage tomatoes, artichoke and rocket £10

Fine French beans £10

Broccoli and almonds £10

Rice £10

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Through-the-night dining 10.30pm – 7am

Caviar

Royal Baerii 30g	£125
Oscietra Prestige 30g	£170
Beluga 30g	£700

Salad

Caesar <i>Parmesan, bacon, croutons, anchovy</i>	£26
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Cobb <i>Gem lettuce, Roquefort, tomato, egg, avocado, bacon</i>	£35
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All salads are available with the choice of:

Tofu	£8
Grilled chicken	£15
King prawns	£17

Soup

San Marzano tomato soup ✓ <i>Burrata, olives</i>	£17
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Consommé roast chicken <i>Spelt barley, root vegetables</i>	£17
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Lentil (v) <i>Pitta crisps, shallots, lemon</i>	£17
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All-day dining 7am – 10.30pm

Mains

Dover sole <i>Grilled or meunière, spinach and new potatoes</i>	£68
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Fish and chips <i>Battered cod, chunky chips, pea purée served with tartar sauce</i>	£32
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Veal Viennoise <i>Duck egg, capers, creamed spinach</i>	£47
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Roasted rack of lamb <i>Pommes Anna, Jerusalem artichoke purée, rosemary jus</i>	£54
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Spaghetti Basilico (v) <i>(gluten-free on request)</i> <i>San Marzano tomato and basil</i>	£31
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Delica pumpkin and sage risotto (v) <i>(vegan on request)</i>	£31
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Rigatoni Bolognese (v) <i>(gluten-free on request)</i> <i>Beef ragu</i>	£35
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Grilled

Scottish salmon 180g	£38
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Scottish halibut 180g	£42
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Cornish lobster	£68
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Chicken breast 170g	£36
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Aberdeen Angus sirloin 280g	£55
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Aberdeen Angus beef fillet steak 200g	£65
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Veal loin 190g	£47
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Side dishes

Green avocado salad	£10
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Heritage tomatoes, artichoke and rocket	£10
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Fine French beans	£10
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Broccoli and almonds	£10
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Roast heritage carrots with pumpkin seed	£10
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Truffle wild mushroom mac n' cheese	£14
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Mashed potatoes	£10
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Hand-cut chips, french fries	£12
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Truffle fries	£16
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Dauphinoise potatoes	£12
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Asian specials

Oriental platter <i>Selection of steamed dim sum, prawn tempura, mini vegetable spring rolls served with yuzu soya and sweet chilli sauce</i>	£37
Murgh biryani <i>Suffolk corn-fed chicken, basmati rice, crispy onions, fresh mint</i>	£44
Sri Lankan-style cashew nut curry with sweet pea <i>Cashew nut cooked with coconut milk, turmeric, cinnamon, light spicy raw curry powder and peas served with steamed basmati rice</i>	£39
Makhani chicken <i>Tandoori spiced and fresh tomato masala, served with steamed basmati rice and naan bread</i>	£46

All curries and biryanis are served with poppadums, homemade seasonal fruit chutney, achari and homemade raita

Middle Eastern specials

Cold mezze		Hot mezze			
Hummus	£13	Cheese Sambousek	£15	Shisk touk	£36
Moutabbal	£11	Falafel	£16	Grilled lobster	£68
Labneh	£9	Halloumi meshwi	£9	Royal mixed grill	£100
Tabbouleh	£13	Foul Medames	£20		
Arabic bread	£8	Shakshouka	£20		

Desserts and cheese

The Dorchester signature 68% chocolate fondant <i>Almond crunch layer, cocoa nib ice cream</i>	£22
Sticky toffee pudding <i>Date purée, milk ice cream</i>	£22
Lemon meringue tart <i>Yuzu and lemon confit, lemon cream</i>	£22
Tahitian vanilla ice cream profiterole <i>Sea salted caramel sauce</i>	£22
Ice cream selection Choice of three scoops: <i>chocolate, vanilla, strawberry, pistachio</i>	£18
Sorbet selection Choice of three scoops: <i>mango, yogurt, lemon, coconut and lime</i>	£18
Freshly cut selection of fruits and berries (v) <i>With strawberry sorbet</i>	£22
British farmhouse cheese <i>With toasted walnut and raisin bread served with traditional condiments and quince marmalade</i>	£26

Small plates

Carrot, cheese and cucumber sticks with houmous ✓	£15
Crushed avocado and mozzarella stack ✓	£15
Vegetable sushi, soy sauce (v)	£15
Melon with berries and yogurt	£15
Tomato soup with croutons ✓	£15

Hungry tummy plates

Sole goujons & chips	£19
Teriyaki salmon broccoli sweet potato fries	£19
Mini meat balls spaghetti and tomato sauce	£19
Creamy chicken penne with peas	£19
Green vegetable and cheese risotto	£19

Sweet treats

Sticky toffee pudding <i>Date purée, milk ice cream</i>	£13
Tahitian vanilla ice cream profiterole <i>Sea salted caramel sauce</i>	£14
Ice cream selection Three scoops: <i>chocolate, vanilla, strawberry, pistachio</i>	£14
Sorbet selection Three scoops: <i>mango, yogurt, lemon, coconut and lime</i>	£14
Freshly cut selection of fruits and berries (v) <i>With strawberry sorbet</i>	£15

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