



THE GRILL

AT THE DORCHESTER

MENU SAMPLE MENU

Black truffle (£15 supplement)

Mackerel, kohlrabi, buttermilk	£24
Battered cod cheek, tartar, citrus, kosho	£26
Cumbrian beef tartare, radish, oxtail jelly, beef fat yolk, lavosh	£26
Duck liver custard, chutney, hazelnuts, toast	£26
Pork jowl, Yorkshire rhubarb, onion Lyonnaise	£26
Confit potatoes, cheese fondue, pearl onions, Jamón Ibérico	£22
Broccoli soup, almonds, cheese, decana pear (v)	£22

Cod Kiev, brown shrimps, celeriac, grapes, hazelnuts	£46
Brill, mussels, lardo, white asparagus, ceps	£52
Beef fillet 'Rossini', liver, bubble & squeak, truffle	£85
Ribeye for two, beef shin tart, shallots, chives, bone marrow sauce	£105
Lamb, wild garlic, preserved cabbage, morels, herb sauce	£49
Hunter's chicken, black pudding, Savoy cabbage, coleslaw	£45
Artichoke, barigoule, black walnuts, tarragon (v) (vg)	£38
Roasted cauliflower, potato risotto, pickled cabbage (v) (vg)	£38

Sides

<i>The Grill's</i> bacon & cheese chips	£9
Castelfranco 'Caesar' salad, cured salami	£12

The Cheese Merchants' selection, homemade chutney, fruit & nut bread	£25
Rhubarb & custard soft serve, rhubarb pie	£16
Chocolate, brownie, orange, caramel	£18
Pink grapefruit, white chocolate, granola	£16
White snickers, salted milk ice cream	£18
Egg custard tart, nutmeg soft serve	£18

(v) vegetarian / (vg) vegan

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 discretionary service charge of 15% will be added to your bill. All prices include VAT.