

The
GRILL
at The Dorchester

FATHER'S DAY
SUNDAY ROAST

Starters

Green heritage tomato and avocado gazpacho
with smoked rainbow trout, Ossetra caviar and dill crème fraîche

Scottish diver scallops with English Coppa,
sapphire, garden peas and confit lemon

Lobster tortellini with marinated fennel,
sea beans and aniseed bisque

Roast quail breast and confit leg with pan-fried foie gras
and black pudding with cherry coulis

Cep and baby artichoke tart with summer truffle
and Wigmore cheese

Main courses

Ballotine of Dover sole and scallop mousse with charred baby
gem, Jersey Royal potatoes, poached grapes, elderflower
and a lemon and caviar beurre blanc

Grilled Wye Valley asparagus with pan-fried herb gnocchi,
morels, beurre noisette and chervil sauce

Stuffed saddle of salt marsh lamb

Surrey Farm Black Angus rib

Slow-cooked Surrey Farm Black Angus short rib

Confit pork belly and crackling

Additional roast beef £7 or pork belly £6

Side dishes

Yorkshire pudding, roast potatoes, seasonal vegetables
and braised spring greens with bacon

Desserts and cheese

Yorkshire rhubarb cheesecake, vanilla custard ice cream

Eton mess, alphonso mango and tropical sorbet

Sticky toffee soufflé with salted caramel ice cream
(Please allow 20 minutes)

Chocolate pudding with vanilla custard

Homemade ice cream and sorbet selection

Selection of artisanal British cheeses
with fruit chutney and crackers
(£5 supplement)

Wine pairing

White

Zephyr, Sauvignon Blanc,
Marlborough, New Zealand, 2017

Red

Baroncini, Chianti Riserva 1486,
Tuscany, Italy, 2014

Sweet

Domaine de Grange Neuve, Monbazillac,
South West France, 2015

£95 PER PERSON, including a welcome glass of champagne

£125 PER PERSON, including wine pairings

Our menu contains allergens. If you suffer from any food intolerances or allergies, please let a member of the restaurant team know upon placing your order. A discretionary 14% service charge will be added to your bill. Prices include VAT.