



THE GRILL  
AT THE DORCHESTER

SET MENU

Colchester crab, kohlrabi, dill, horseradish

Beetroot, ketchup, ricotta, pecans, smoked sturgeon

Castelfranco, walnuts, pear, Leeds blue snow

Cumbrian beef tartare, radish, oxtail jelly, yesterday's bread, beef fat yolk

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Prawn Scotch egg, warm tartare sauce, pickled gherkin

Cornish mackerel, bouillabaisse, fennel salad

Glazed veal sweetbread, lentils, maitake, celeriac

Mushroom soup, potato dumpling, crème fraîche, tarragon

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Grilled brill, broccoli, brown butter, brazil nuts

The Grill's lobster thermidor tart (£20 supplement)

Herdwick rack of lamb, ratatouille, Boulangère potatoes

Ribeye, beef roll, tarragon, shallot rings

Beef Wellington for two (£40 supplement)

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Rhubarb and custard soft serve, doughnuts

Blood orange tartlet, vanilla

Pineapple tarte tatin, rum & raisin ice cream

'Double Decker'

The Cheese Merchants' selection, homemade chutney, crackers (£9 supplement)

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*Three courses £60*

*Four courses £75*

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*Sides £7*

Hispi cabbage, crispy ham hock

The Grill's chips, Béarnaise

Cauliflower, sunflower seeds, crème fraîche

## VEGETARIAN MENU

Beetroot, ketchup, ricotta, pecans

Castelfranco, walnuts, grapes, pear

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Glazed celeriac, lentils, maitake

Mushroom soup, potato dumpling, crème fraîche, tarragon

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Cheddar and onion tart, thermidor, onion broth

Pot-roasted cauliflower, black garlic, grapes, hazelnuts

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Soft serve fig leaf ice cream, doughnuts

Blood orange tartlet, vanilla

Pineapple tarte tatin, rum & raisin ice cream

'Double Decker'

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*Three courses £60*

*Four courses £75*

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*Sides £7*

Steamed hispi cabbage

The Grill's chips, Béarnaise

Cauliflower, sunflower seeds, crème fraîche

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 14% will be added to your bill. Prices include VAT.