

THE BAR

at The Dorchester

FOOD MENU

MENU DEL BAR/BAR MENU

- Arancini ai funghi e tartufo nero £18
Mushroom and black truffle arancini
- Frittura di peperoni, zucchine e £18
melanzane in pastella
Pepper, courgette and aubergine tempura
- Tartare di salmone affumicato su crostini £24
Smoked salmon tartare on crostini
- Selezione di salumi £30
Artisan cold cuts with accompaniments
- Fiori di zuccina farciti con ricotta £22
affumicata, verdure e salsa al rafano
Smoked ricotta stuffed courgette flowers,
young vegetables and horseradish salad
- Polipo profumato alla paprika, lamelle di £28
finocchio e spicchi d'arancia
Paprika flavoured octopus, endive salad, raw fennel
shavings and orange segments
- Burrata e pomodori 'varietà antica' £24
Burrata with heirloom tomatoes
- Vitello tonnato, confit di carciofi e £33
capperi croccanti
Vitello tonnato with confit artichoke and crispy capers

PRIMI PIATTI/PASTA AND RISOTTI

- Trofie al pesto con fagiolini e patate £22
Trofie with pesto and string beans
- Ravioli ripieni di spinaci e ricotta, burro, £24
salvia e parmigiano
Spinach and ricotta ravioli with sage, butter
and Parmesan
- Linguine ai frutti di mare £39
Seafood linguini
- Risotto dello chef *from* £25
Chef's risotto

SECONDI PIATTI/MAIN COURSES

Polletto al mattone con verdure grigliate £29
Spatchcock grilled baby chicken with grilled vegetables

Filetto di branzino alla griglia con verdure stagionali £38
Grilled fillet of sea bass with seasonal vegetables

Gamberoni alla griglia su insalata di finocchio, radicchio ed indivia, pinzimonio £33
Grilled king prawns with fennel, radicchio and chicory salad with Mediterranean dressing

DOLCI E FORMAGGI/ DESSERTS AND CHEESE

Selezione di formaggi regionali, miele al tartufo £25
Italian cheese selection with truffle honey

Tiramisù £15
Tiramisu

Torta di mandorle con gelato al mascarpone £15
Almond cake with mascarpone ice cream

Torta caprese con gelato al caramello salato £15
Traditional chocolate and almond cake from Capri with salted caramel ice cream

ITALIAN SPARKLING WINE

	glass	bottle
Crede, Prosecco Superiore DOCG, Valdobbiadene, Bisol, Veneto, Italy, NV	£18	£90
Ca' del Bosco, Cuvée Prestige, Franciacorta DOCG, Lombardy, Italy, NV	£23	£115

Dress code applies.

A minimum charge of £30 per person will apply from 6pm.

A discretionary service charge of 14% will be added to your bill. All prices include VAT.

Wines are sold by the glass measured at 175ml as standard.

Wines are also available in 125ml measures upon request.

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