

The  
GRILL  
*at The Dorchester*

SUNDAY ROAST

Starters

Green Heritage tomato and avocado gazpacho,  
crème fraîche, sourdough and basil oil

Terrine of Norfolk Black Leg chicken and trompettes de la mort  
mushrooms with lovage mayonnaise and rhubarb chutney

Haddock and salmon fish cakes with tartare sauce

Chicken or prawn Caesar salad with quail egg  
and crispy bacon

Sautéed seasonal vegetables with kale

Westcombe cheddar soufflé with herbs

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Main courses

Scottish salmon steak with Bearnaise sauce

Slow-cooked Black Suffolk pork belly

Braised lamb shoulder with cooking jus

Roasted Norfolk corn-fed chicken with herbs

Surrey Farm Black Angus cross rib of beef, 35-day aged

*Additional roast beef £7 or pork belly £6*

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Side dishes

Yorkshire pudding, roast potatoes  
and seasonal vegetables

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## Desserts and cheese

Eton mess with citrus and vanilla cream

Chocolate and tonka bean flan with pear 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)*

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## 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

£65 PER PERSON

£95 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.