

THE GRILL	BY	
		TOM BOOTON

SET LUNCH SAMPLE MENU

From November 11 - December 24, excluding Sundays

For tables up to six guests

Snacks to start

FRIED SHIMEJIS, MUSHROOM XO (v/vg)

SAGE & ONION BRIOCHE (v)

Starter

DUCK LIVER CUSTARD, PARFAIT, MANDARIN, HAZELNUTS

OR

PUMPKIN SOUP, LOBSTER CLAW, CHESTNUTS,

TROMPETTE MUSHROOMS (v)

Main

STUFFED CHICKEN, CABBAGE, LINGONBERRIES, PICKLED WALNUTS

OR

BRILL, JERUSALEM ARTICHOKE, SPROUTS, ONION BUTTER SAUCE

Dessert

MINCE PIE SOFT SERVE, RAISINS, PEDRO XIMÉNEZ (v)

OR

WARM CHEESE TART, APPLE & CIDER CHUTNEY, TÊTE DE MOINE (v)

THREE COURSES £65

If you or anyone in your party has an allergy or intolerance, please inform a member of our team.

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

THE GRILL

BY

TOM BOOTON

CHRISTMAS EVE DINNER SAMPLE TASTING MENU

Snacks to start

BEEF RAREBIT, HORSERADISH, TRUFFLE
SMOKED LOBSTER CLAW TACO, AVOCADO, LEMON
SAGE & ONION BRIOCHE (v)

First course

BEEETROOT, RICOTTA, SMOKED EEL, N25 CAVIAR, PECANS, APPLE (v)

Second course

ROASTED SCALLOP, ARTICHOKE, ONION BUTTER SAUCE, TRUFFLE

Third course

VEAL SWEETBREAD, LENTILS, CELERIAC, HEN-OF-THE-WOODS

Main course

BEEF FILLET, POTATO MOUSSELINE, CEP CHUTNEY, PICKLED WALNUTS

Pre-dessert

YOGHURT & MANDARIN (v)

Dessert

WARM CHOCOLATE CUSTARD TART, TOASTED MARSHMALLOW,
PAPUA NEW GUINEA VANILLA ICE CREAM (v)

SIX COURSES £215

Classic pairing (five glasses): £75

Prestige pairing (five glasses): £155

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

) (Dorchester *Collection*

THE GRILL

BY

TOM BOOTON

CHRISTMAS DAY LUNCH SAMPLE MENU

Snacks to start

BEEF DOUGHNUT, HORSERADISH, TRUFFLE
RAW SCALLOP TACO, PRESERVED MANDARIN
SAGE & ONION BRIOCHE (v)

First course

LOBSTER 'COCKTAIL', CUCUMBER, AVOCADO,
MARIE ROSE SAUCE, N25 CAVIAR

Second course

GLAZED VEAL SWEETBREAD, DELICA PUMPKIN, CEP JAM

Main course

NORFOLK BRONZE TURKEY WITH ALL THE TRIMMINGS

Pre-dessert

BUCK'S FIZZ SOFT SERVE (v)

Dessert

MINCE PIE TART, CUSTARD BRANDY,
PAPUA NEW GUINEA VANILLA ICE CREAM (v)

FIVE COURSES £290

Classic pairing (four glasses): £85

Prestige pairing (four glasses): £165

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THE GRILL	BY	
		TOM BOOTON

BOXING DAY LUNCH SAMPLE MENU

Snacks

FRIED SHIMEJIS, MUSHROOM XO (v/vg)	4
BEEF DOUGHNUT, HORSERADISH, TRUFFLE (each)	6
SMOKED LOBSTER CLAW TACO, AVOCADO, LEMON (each)	8
SAGE & ONION BRIOCHE	8

Small plates

BEEF TARTARE, RADISH, OXTAIL, CONFIT YOLK	28
ROASTED SCALLOP, ARTICHOKE, ONION BUTTER SAUCE, TRUFFLE	30
BETROOT, RICOTTA, SMOKED EEL, N25 CAVIAR, PECANS, APPLE (V)	26
GLAZED VEAL SWEETBREAD, DELICA PUMPKIN, CEP JAM	26
'WALDORF' SALAD (v)	21

Large plates

BEEF FILLET, POTATO MOUSSELINE, CEP CHUTNEY, PICKLED WALNUTS	75
TOM'S 'ALL THE CHICKEN', BEER-BATTERED STUFFED WING (for 2 or 4)	90/150
DUCK BREAST, SCRUMPET, CHICORY, HAZELNUTS	48
ROASTED BRILL, JERUSALEM ARTICHOKE, WARM TARTAR SAUCE	42
DELICA PUMPKIN TARTLET, BLUE CHEESE, CHANTERELLE MUSHROOMS (v)	36

Pudding

MINCE PIE SOFT SERVE, RAISINS, PEDRO XIMÉNEZ	16
WARM CHOCOLATE CUSTARD TART, TOASTED MARSHMALLOW, PAPUA NEW GUINEA VANILLA ICE CREAM	18
BREAD & BUTTER PUDDING, CINNAMON ICE CREAM	18
WARM CHEESE TART, APPLE & CIDER CHUTNEY, TÊTE DE MOINE	18
FIG TARTE TATIN, ROASTED VANILLA CHANTILLY (for 2 or 4)	30

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THE GRILL	BY	
		TOM BOOTON

NEW YEAR'S EVE SAMPLE SET MENU

6 - 7:30pm

Snacks to start

BEEF DOUGHNUT, HORSERADISH, TRUFFLE
SMOKED LOBSTER CLAW TACO, AVOCADO, LEMON
SAGE & ONION BRIOCHE (v)

Starter

BEETROOT, RICOTTA, SMOKED EEL, N25 CAVIAR, PECANS, APPLE (v)

OR

VEAL SWEETBREAD, LENTILS, CELERIAC, HEN-OF-THE-WOODS

Main

BEEF FILLET, POTATO MOUSSELINE, CEP CHUTNEY, PICKLED WALNUTS

OR

BRILL, JERUSALEM ARTICHOKE, SPROUTS, ONION BUTTER SAUCE, TRUFFLE

Dessert

RHUBARB & CUSTARD SOFT SERVE, TARRAGON,
DUCHESS RAPESEED OIL, RHUBARB PIE (v)

OR

WARM CHOCOLATE CUSTARD TART, TOASTED MARSHMALLOW,
PAPUA NEW GUINEA VANILLA ICE CREAM (v)

THREE COURSES £160

Classic pairing (three glasses): £50

Prestige pairing (three glasses): £130

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THE GRILL

BY

TOM BOOTON

NEW YEAR'S EVE SAMPLE TASTING MENU

From 8pm

Snacks to start

BEEF DOUGHNUT, HORSERADISH, TRUFFLE
SMOKED LOBSTER CLAW TACO, AVOCADO, LEMON
SAGE & ONION BRIOCHE (v)

First course

BEETROOT, RICOTTA, SMOKED EEL, N25 CAVIAR, PECANS, APPLE (v)

Second course

ROASTED SCALLOP, ARTICHOKE, ONION BUTTER SAUCE, TRUFFLE

Third course

VEAL SWEETBREAD, LENTILS, CELERIAC, HEN-OF-THE-WOODS

Main course

BEEF FILLET, POTATO MOUSSELINE, CEP CHUTNEY, PICKLED WALNUTS

Pre-dessert

RHUBARB & CUSTARD SOFT SERVE (v)

Dessert

WARM CHOCOLATE CUSTARD TART, TOASTED MARSHMALLOW,
PAPUA NEW GUINEA VANILLA ICE CREAM (v)

SIX COURSES £290

Classic pairing (five glasses): £85

Prestige pairing (five glasses): £165

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THE GRILL**BY****TOM BOOTON****NEW YEAR'S DAY LUNCH SAMPLE MENU****Snacks**

FRIED SHIMEJIS, MUSHROOM XO (v/vg)	4
BEEF DOUGHNUT, HORSERADISH, TRUFFLE (each)	6
SMOKED LOBSTER CLAW TACO, AVOCADO, LEMON (each)	8
SAGE & ONION BRIOCHE	8

Small plates

DUCK LIVER CUSTARD, PARFAIT, MANDARIN, HAZELNUTS	26
ROASTED SCALLOP, ARTICHOKE, ONION BUTTER SAUCE, TRUFFLE	30
BETROOT, RICOTTA, SMOKED EEL, N25 CAVIAR, PECANS, APPLE (V)	26
GLAZED VEAL SWEETBREAD, LENTILS, CELERIAC, HEN-OF-THE-WOODS	28
PUMPKIN SOUP, LOBSTER, CHESTNUTS, TROMPETTE MUSHROOMS (v)	24

Large plates

BRAISED BEEF, 'STEAK & OYSTER PIE', POTATO MOUSSELINE	75
TOM'S 'ALL THE CHICKEN', BEER-BATTERED STUFFED WING (for 2 or 4)	90/150
DUCK BREAST, SCRUMPET, CHICORY, HAZELNUTS	48
BRILL, JERUSALEM ARTICHOKE, WARM TARTAR SAUCE	42
ROASTED CAULIFLOWER, BLACK GARLIC, GIROLLE MUSHROOMS (v)	36

Pudding

RHUBARB & CUSTARD SOFT SERVE, TARRAGON, RHUBARB PIE	16
CHEESE TART, APPLE & CIDER CHUTNEY, TÊTE DE MOINE	18
BREAD & BUTTER PUDDING, CINNAMON ICE CREAM	18
WARM CHOCOLATE CUSTARD TART, TOASTED MARSHMALLOW, PAPUA NEW GUINEA VANILLA ICE CREAM	18
FIG TARTE TATIN, ROASTED VANILLA CHANTILLY (for 2 or 4)	30

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