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## Juices

Green juice, green apple, kale, spinach, cucumber, celery, ginger (147 Kcal)	£15
Carrot, ginger, turmeric (137 Kcal)	£12
Watermelon, strawberry, pineapple (130 Kcal)	£15

## Smoothies

Cherry, almond, flax seed, kefir, protein (355 Kcal)	£15
Avocado, spinach, pear, coconut water (133 Kcal)	£15

## Hot Drinks

Speciality tea from Jing (2 Kcal)	£9
Espresso (2 Kcal) Short sharp shot of coffee	£9
Cappuccino (74 Kcal) Shot of espresso with frothy milk	£9
Caffè latte (101 Kcal) Shot of espresso with hot milk	£9
Macchiato (13 Kcal) Shot of espresso with a drop of milk froth	£9
Mocha (394 Kcal) A smooth mixture of coffee and chocolate	£9
Filter coffee (78 Kcal) Artfully roasted and freshly brewed	£9
The Dorchester hot chocolate (340 Kcal) Thick, creamy hot chocolate	£9

# THE DORCHESTER SPA

## THE SPATISSERIE

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## Breakfast

White omelette (82 Kcal) Edamame beans, seaweed, soy sauce, avocado	£25
Oat milk chia bowl (530 Kcal) Berries, bee pollen	£17
Fruit platter (104 Kcal)	£18

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## Main courses

Yellow fin tuna tartare (264 Kcal) Lemon soy, shallot bottarga	£32
Avocado tahini (280 Kcal) Toasted rye, chilli, dukka	£25
Roast chicken consommé (101 Kcal) Spelt barley, root vegetables	£24
Grilled prawns (201 Kcal) Asparagus, romesco sauce	£24
Roast halibut (400 Kcal) Red quinoa, spinach, tomato and basil compote	£46
Fillet of Aberdeen angus beef (573Kcal) Roast broccoli, wild mushrooms, brown rice	£52
Superfood salad (570 Kcal) Miso, sweet potato, tahini, grilled broccoli, cider vinegar (v)	£30
<b>All salads can be served with the following:</b>	
Grilled prawns (96 Kcal)	£16
Grilled chicken (216 Kcal)	£16
Crispy tofu (v) (127 Kcal)	£16

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## Desserts

Seasonal fruits Chilled yuzu-verbena infusion	£16
Poached pineapple Coconut Chantilly, exotic sorbet	£15

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## Afternoon tea

Asparagus and avocado tart with lemon crème fraîche

### A selection of homemade finger sandwiches:

- Poached salmon, tarragon mayonnaise on rye bread
- Roast beef with horseradish and watercress on onion bread
- Roast chicken, gem lettuce, sage and onion on malt bread
- English cucumber with sorrel and chamomile on white bread
- Clarence Court egg mayonnaise with mustard cress on white bread

### A seasonal pre-dessert dessert from the chef

Warm raisin and plain scones from our bakery, served with a selection of seasonal preserves and clotted cream

### A selection of pastries:

- Honey choux  
Bee pollen caramel with honey and meadowsweet pastry cream
- Lemon drizzle cake  
Chantilly and confit lemon
- Signature Dorchester chocolate  
Salted caramel with vanilla crèmeux
- Rhubarb strawberry Bakewell  
Frangipane with rhubarb compote and vanilla cream

(2,726 Kcal)

\* *gluten-free option*   *✓ vegetarian option*   (v) *vegan*

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Our menu contains allergens. If you have any allergies or intolerances, please let a member of The Spatisserie team know upon placing your order. A discretionary service charge of 15% will be added to your bill. All prices include VAT.