

THE BAR

at The Dorchester

Dress code applies.

A minimum charge of £20 per person will apply from 6pm.

A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.

This menu contains allergens. If you have any food/drink intolerances or allergies, please let a member of the bar team know and we can guide you accordingly.

HOW IT ALL STARTED

Nine thousand years ago, the Chinese mastered the art of distillation, which they used to make perfumes and essences. This knowledge spread across Asia and was introduced to the Greco-Egyptian culture of Alexander the Great, and consequently, the Roman Empire. However it was an Arab alchemist, Geber Al Jabir (721-815 AD), who invented a new type of distillation device: the al-ambiq, which could produce large quantities of pure alcohol. It was taken to Spain by the Moors and slowly began emerging from monasteries and universities, but it was not until the 16th century that most spirits were produced and consumed on a larger scale for recreational purposes.

Early settlers in America took their native drinks and distilling knowledge to the new continent. By the 17th century, punches, slings, toddies and other drinks were being consumed socially, and to prevent and cure various ailments. New evidence proves the earliest published use of the word 'cocktail' was in a 1798 London newspaper. There are several theories of its origin, one of the most likely being a 17th century English custom where horses of mixed blood had their tails docked and were known as 'cocktailed' horses.

Originally, cocktails were spirits with added bitters of all kinds (therefore cocktailed spirits). The introduction of vermouth to spirits was a major step in mixology, sparking the creation of such classics as the Martinez, our house special, and possibly the forefather of both the Manhattan and the martini.

MARTINI: THE EVOLUTION£17

When gin and vermouth meet, something magical happens. The proportions have and will continue to change to suit lifestyles, but the martini will remain the king of cocktails. Here is a little overview of its progression through the years...

Turf Club

The Dorchester Old Tom, Italian vermouth, Peruvian bitters. How to mix drinks, Barkeepers Handbook 1884

Martinez

First listed by the legendary bartender O H Byron in 1884, this could be the prototype of both the martini and the Manhattan. Dorchester Old Tom Gin, Punt e Mes, maraschino and Boker's bitters

Marguerite Cocktail

Harry Johnson 1887. Plymouth gin, French vermouth, three dashes of orange bitters, three dashes of anisette. Stirred, cherry and lemon twist

Dry Martini Cocktail£19

Gin and dry vermouth. Tell us how you like it!

Perfect 10£19

In a quest for the perfect classic martini, this was created by Giuliano Morandin, our Bar Manager. The orange nuances of Lillet blanc and bespoke grapefruit bitters mix perfectly with Tanqueray No. Ten

Vesper£22

Created by Ian Fleming and immortalised in his 1953 book Casino Royale. This is our luxurious version with Tanqueray No. Ten and Stolichnaya Elit vodka. Shaken, not stirred—naturally

THE FORGOTTEN CLASSICS£17

Some pre and post prohibition classics that time forgot. We feel they deserve to be re-discovered.

Corpse Reviver #2

Gin, Cointreau, Lillet blanc, lemon juice and a dash of absinthe. Harry Craddock's 1930s advice...four taken in swift succession will un-revive the corpse again

Adonis

A pre-prohibition classic, named after an 1894 Broadway hit. Created by A S Crockett at the Old Waldorf Astoria, New York. Sherry, Punt e Mes and orange bitters

Brooklyn

Rye whiskey, dry martini, Amer Picon and maraschino. Four cocktails were created for the boroughs of New York. We would like to pay tribute to the Brooklyn, a great classic and the brother of the Manhattan

The Delicious Sour

This is another forgotten recipe from legendary W Schmidt—1892. Laird's Applejack, peach brandy, lime juice and a splash of soda

Millionaire No. 1

There are several variations on this classic. We like Mr Craddock's 1930s version that combines Jamaican rum with sloe gin, apricot brandy, lime juice and grenadine

East India

A blend of Hennessy Fine and Rare, pineapple, orange curaçao, dashes of maraschino and Angostura bitters. In his 1882 Bartenders' manual, Harry Johnson writes that this drink is a favourite of the English living in East India

CLASSICS REVISITED£17

Classic recipes with a modern twist.

Dorchester of London

To honour Harry Craddock's recipe, we recreated the defunct Forbidden Fruit liqueur. We hope he would approve of our little changes to suit the modern palate

Our Cosmopolitan

Cranberry, blueberry, a dash of limoncello and lemon juice combined with Grey Goose Le Citron create this modern cosmopolitan

Clover Leaf

A pre-prohibition cocktail from the Bellvue-Stratford Hotel in Philadelphia. Our interpretation has City of London gin, lemon, raspberries, elderflower liqueur and basil leaves

Pisco Pasco

In 1856, the Pisco Punch debuted in San Francisco and was so potent that you were only allowed one in 24 hours! Our version is much friendlier with pisco, passion fruit, lime and Amargo Chuncho bitters

Malt Fig Sour

Glenlivet shaken with lemon juice and fig liqueur. A contemporary sour with a sweet smoky finish

Crushed Strawberry Fizz

This was a speciality of New York's St Nicholas Hotel in about 1880. Tanqueray gin, a dash of triple sec, shaken with lemon and fresh strawberries

Rosemary Mule

Vodka, lemon juice, maraschino, homemade rosemary syrup, topped with ginger beer. This is a mule with a difference

FANCY DRINKS.....£17

A name used by Jerry Thomas in 1862 to describe a drink that is a little more special.

Granny Smith

Polish Zubrówka vodka, organic apple juice, lemongrass and nettle cordial. One a day will keep the doctor away

George's Tipple

Mr Clooney's own tequila with refreshing coriander, cucumber, lime and a hint of spice

Mulito

7-year-old Flor de Caña rum, lime wedges, fresh mint guava and yerba mate topped with soda. Our version of the Mojito

Green with Envy

A refreshing Bacardi based drink with hints of apple and nettle cordial, dusted with gold powder

Il Conte

Our twist on the great classic created by Count Negroni

Perfect Pear

Slow-aged Flor de Caña 7-year-old rum shaken with pear liqueur, organic pear juice and homemade pineapple, ginger and lemongrass jam

Her Majesty's Cup

Our homage to Her Majesty on her Diamond Jubilee. Earl Grey infused berries, rhubarb, and Hendrick's gin, topped with champagne

TWINKLERS.....£19

Indulge, celebrate and bring a twinkle to your eye. Each of these beautiful drinks is topped with champagne or prosecco according to the balance of flavour.

The Dorchester Bellini

A luxurious interpretation of this classic Italian drink. Prosecco, fresh mango and our own secret ingredient

Strawberry Cup

Fresh strawberries, marinated with maraschino, limoncello, kaffir lime leaves, topped with champagne

The Casanova

Aperol, Punt e Mes, crème de pêche, strawberry, basil leaves and prosecco. Refreshing and lightly sparkling

The Hibiscus Royale

Vodka, rose liqueur, cranberry juice, hibiscus syrup and champagne. A delicately perfumed cocktail

Champagne Cocktail

Hennessy cognac, Angostura bitters, sugar and champagne. Created in 1889 by John Dougherty for a cocktail competition, originally called the 'Business Brace'

Dorchester 75th

Tanqueray gin, nettle cordial, fresh mint, Chegworth organic apple juice and champagne. Created to celebrate the 75th anniversary of The Dorchester

Champagne Shimmer.....£35

Snow Queen vodka, vanilla, cranberry juice, elderflower liqueur, champagne glittered with gold dust and our The Dorchester lip gloss

NIGHTCAPS.....£17

Smoking Diplomat

Diplomatico rum, cinnamon liqueur, Cynar, Canton liqueur and a hint of smoke

Black Spider

A sweet and spicy combination of tequila, blackberries and spicy agave

Golden Dream

A vintage classic. Cointreau, Galliano, cream and a dash of orange juice

XX Century

A 1930s cocktail named after the iconic 20th century limited train. Gin, Lillet blanc, crème de cacao white and lemon. Light, with a chocolate aftertaste

TEMPERANCE.....£10

A collection of simply delightful non-alcoholic drinks.

Passion and Raspberry Colada

A modern colada with fresh passion fruit and raspberries

Minted Açai

A healthy Virgin Mojito with açai

Thai Lemonade

Coriander, lime, orgeat and ginger beer

Green Basil

Freshly-blended basil, celery, apple, ginger, nettle cordial and lime

Mango Crush

Fresh mango, pineapple, peach and passion fruit juice

CHAMPAGNE

Tsar Alexander II enjoyed Cristal, Winston Churchill adored Pol Roger, and in Casino Royale, James Bond drinks Bollinger

BY THE GLASS	150ml
2006 Laurent-Perrier Brut	£19
Laurent-Perrier Rosé	£25
2006 Dom Pérignon	£59

BOTTLES

Non Vintage

Billecart Salmon Brut Réserve	£90
Laurent-Perrier Ultra Brut	£120
Veuve Clicquot Brut	£125
Bollinger Special Cuvée	£125
Louis Roederer Brut Premier	£135
Ruinart Blanc de blancs	£165
Krug Grande Cuvée	£315

Rosé

Laurent-Perrier Cuvée Rosé NV	£125
Billecart Salmon NV	£125
Ruinart Rosé NV	£165
Krug Rosé NV	£670
2005 Bollinger Grande Année Rosé	£275
2004 Laurent-Perrier Cuvée Alexandra	£550
2004 Dom Pérignon Rosé	£750
2006 Louis Roederer Cristal Rosé	£1,150

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Vintage

2007 Delamotte Blanc de Blancs.....	£145
2005 Bollinger Grande Année	£220
2006 Dom Pérignon	£295
2006 Taittinger Comtes de Champagne, Blanc de Blancs	£360
2007 Louis Roederer Cristal	£520
2002 Krug	£595
1998 Dom Pérignon Oenothèque	£700
1998 Krug Clos d' Ambonnay	£3,950

MAGNUMS

Non Vintage

Billecart Salmon Brut Réserve NV	£185
Bollinger Special Cuvée NV	£260
Krug Grande Cuvée NV	£630

Vintage

2005 Louis Roederer Brut Vintage	£330
2005 Bollinger Grande Année	£450
2005 Dom Pérignon	£750
2007 Louis Roederer Cristal	£1,100

Rosé

Laurent-Perrier Rosé NV	£250
Bollinger Special Cuvée Rosé NV	£250
2004 Dom Pérignon Rosé	£1,600
2007 Louis Roederer Cristal Rosé	£2,500

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WINE

White

2015 Verdicchio dei Castelli di Jesi, Sartarelli,
Marche, Italy

Glass £14Bottle £56

2015 Soave Classico, Pieropan, Veneto, Italy

Glass £15Bottle £60

2014 Harwood Hall, Sauvignon Blanc, Marlborough,
New Zealand

Glass £16Bottle £64

2015 Chablis, B. Defaix, Burgundy, France

Glass £17Bottle £68

2014 Chassagne-Montrachet, B. Moreau,
Burgundy, France

Glass £29Bottle £116

Rosé

2014 St Clair Pinot Gris Rosé, Marlborough, New Zealand

Glass £14Bottle £56

Red

2013 Bodegas Luis Caña, Crianza, Rioja, Spain

Glass £15Bottle £60

2013 Barbera d'Alba, Sovrana, Batasiolo, Piedmont, Italy

Glass £16Bottle £64

2011 Les Cadrans de Lassègue, Saint Emilion,
Bordeaux, France

Glass £19Bottle £76

2014 Le Difese, Tenuta San Guido, Tuscany, Italy

Glass £21Bottle £84

2012 Gevrey-Chambertin, Vieilles Vignes, F. Magnien,
Burgundy, France

Glass £27Bottle £108

Sweet

2011 Domaine Grange Neuve, Monbazillac,
South West, France

Glass (125ml) £13 Bottle (500ml) £52

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

Wines can also be ordered by the glass measured at 125ml.

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PAYING HOMAGE TO THE GIN AND TONICfrom £16

Take your gin and tonic to another level by adding one of The Dorchester's own bespoke bitters.

Please specify: cardamom, ginger, grapefruit, peppermint, lavender, coriander

Dorchester 'Old Tom'

Old Tom gin has been specially recreated for The Bar at The Dorchester from the original early 17th century recipe by the City of London Distillery

Sipsmith Gin

Handcrafted in small batches of less than 500 bottles, in London's first copper still for 190 years

Plymouth

The distillery, once a monastery, has been making gin since 1793 using soft water from Dartmoor National Park and sweet botanicals to create the unique Plymouth style

Beefeater

A classic example of London dry gin. Its heritage can be traced back to 1820 and is still made using the original recipe perfected by pharmacist James Burrough in 1863

Whitley Neill

Made in England and inspired by Africa with signature botanicals of baobab fruit and cape gooseberries. A small batch production from an antique copper still, and winner of 'Gin of the Year 2011'

City of London

A new London dry gin, made in the heart of the city and flavoured with botanicals, like fresh orange, lemon and grapefruit

Greenhook American Dry Gin,

Brooklyn NY£18

Founded by the DeAngelo brothers in 2012, this artisan distillery in Greenpoint, Brooklyn uses a vacuum distillation process to distil the spirit at low temperatures, maintaining its delicate flavour

Tanqueray No. Ten£19

This superb premium gin uses whole fresh citrus fruit, including grapefruit, and camomile to balance the flavour

Monkey 47£21

Winner of many accolades, the recipe for this Black Forest gin is credited to wing commander, Montgomery-Collins, born 1909 in Madras, India. It packs a punch with 47 botanicals at 47% abv

SINGLE MALT WHISKY

The Highland

Glenmorangie Quinta Ruban 12 yrs	£14
Oban Distillers Edition	£21
Balblair 1989	£34
Glengoyne 21 yrs	£35
Dalmore 1973 Cabernet Sauvignon	£300

Speyside

Strathisla 12 yrs	£15
Glen Rothes 1998	£18
Aberlour 18 yrs	£24
Mortlach 16 yrs	£34
Glenlivet Archive 21 yrs	£35
Balvenie Port Finish 21 yrs	£35
Glenfiddich 19 yrs Age of Discovery	£40
Glenfarclas 40 yrs	£90
Glenfarclas 1966	£125
Macallan 25 yrs	£190
Macallan 1971	£700
Macallan 1966	£800
Macallan 1950	£900

Lowland

Glenkinchie Distillers Edition 1999	£16
Auchentoshan 21 yrs	£31

Campbeltown

Springbank 15 yrs	£18
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Islay

Laphroaig Quarter cask	£13
Caol Ila 18 yrs	£22
Bunnahabhain 18 yrs	£24
Ardbeg Airigh Nam Beist 1990	£60
Bowmore 25 yrs	£75

Skye

Talisker 25 yrs	£74
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Mull

Tobermory 10 yrs	£13
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Orkney

Highland Park 25 yrs	£65
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Spirits may also be ordered by the glass measured at 25ml.

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BLENDED WHISKY

Johnnie Walker Black Label	£12
Chivas Regal 25 yrs.....	£57
Royal Salute '62 Gun Salute'	£350

IRISH

Redbreast	£13
Jameson Select Reserve	£15
Midleton Rare	£46

JAPANESE

Hakushu 12 yrs	£25
Nikka Yoichi 10 yrs	£29
Yamazaki 18 yrs	£75

BOURBON & RYE

Woodford Reserve	£13
Sazerac Straight Rye	£14
Wild Turkey, Rare Breed	£16
Blanton's Gold	£22
Hudson Baby Bourbon	£25
Russell's Rye 6 yrs	£28

RUM

Chairman's Spiced Reserva	£11
Flor de Caña 7 yrs	£11
Diplomatico Reserva 8 yrs	£14
El Dorado 15 yrs	£14
Mount Gay Extra Old	£14
Flor de Caña Centenario 18 yrs	£23
Zacapa 23 yrs	£27
Appleton 21 yrs	£40

TEQUILA

Cuervo Tradicional	£11
Don Julio Reposado	£14
Casamigos Añejo	£20
Mezcal, Tobala, Del Maguey	£30
Don Julio 1942	£40
Cuervo Reserva de la Familia	£28
Patron Platinum	£58

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COGNAC

Courvoisier XO	£28
Hine Antique	£32
Remy Martin XO	£35
Hennessy XO.....	£39
Hennessy Paradis	£150
Louis XIII de Rémy Martin	£250
Hennessy Richard	£275
L'Or de Jean Martell	£430
Louis XIII de Rémy Martin Rare Cask 42.6	£1,600

ARMAGNAC

Janneau VSOP	£15
Janneau XO	£27
Baron de Sigognac 1966	£55
Laberdolive d'Escoubès 1935	£200

CALVADOS

Dupont VSOP	£15
Doyen d'Age, Roger Groult	£34
Le Morton 1955	£120

EAUX DE VIE & LIQUEURS.....from £11

GRAPPA

Capovilla Amarone	£14
Jacopo Poli Vespaiolo	£18
Nonino Picolit	£40

PORT & SHERRY 75ml

Lustau Manzilla Papirusa	£11
Lustau Palo Cortado de Jerez	£11
Lustau Oloroso Pata de Gallina	£11
Graham's LBV	£11
Graham's 10 year old Tawny	£13
Warre's 1977	£40

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VODKA£12

Grey Goose

Belvedere

Snow Queen

Konik's Tail

Karlsson's Gold

Tito's

Zubrówka

Imperia £16

Stoli Elit £16

Kauffman £19

Beluga Gold Line £35

BEER & CIDER.....£8

Peroni Nastro Azzurro

Pilsner Urquell

London Pride

Hiver - Organic Honey

Kaliber

Aspall

FRESH JUICE..... from £6

Chegworth Valley organic pear or apple juice £6

Coconut water £6

MINERAL WATER from £6

SOFT DRINKS & MIXERS..... from £4

COFFEE, TEA, INFUSIONS..... from £6.50

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Louis XIII Dorchester Experience £2,500

Created in 1874, Louis XIII is a blend of 1,200 eaux de vie aged from 40 to 100 years and created exclusively with grapes from Grande Champagne, the most prestigious region in Cognac.

Discover the Louis XIII collection in one extraordinary flight, which includes personally engraved Louis XIII glass and an invitation for you and three guests to visit Cognac, where you will be personally welcomed by the Louis XIII Ambassador.

After a private tour of the family estate, executive chef, Philippe Saint-Romas, 'Maître Cuisiner de France', will prepare lunch for you and your guests.



DISCOVER THE LOUIS XIII LEGACY

Exclusive to The Dorchester.

Only 20 flights available in the world



Rich in aromas of myrrh, plum, honey and jasmine, with a complex, warm, harmonious and spicy palate culminating in an extremely long finish of one hour or more, Louis XIII is the King of Cognacs.



Launched in 2007, Louis XIII Black Pearl is an ultra limited edition produced from a century old tierçon, one of the oldest casks from Hériard Dubreuil's family's private reserve.



Louis XIII Rare Cask 43,8 reveals notes of wild mushroom and candied fruit. The balance between harmony and aromatic intensity borders on perfection.



Louis XIII Rare Cask 42,6 declares its distinction with notes of plum and date, mingling with flavours of gingerbread, prune stone and ginger, punctuated by a final touch of tobacco leaf.

ALCOHOL BY VOLUME

Champagne	12%-13%
White wine	12%-13%
Red wine	12%-13.5%
Beers	3.4%-6.5%
Vermouth	14.7%-18%
Campari	25%
Pernod	40%
Ricard	45%
Sherry	15.5%-17.5%
Gin	37.5%-49.3%
Vodka	37.5%-40%
Rum	37.5%-43%
Whisky	40%-60%
Cognac	40%-44%

