

THE BAR

A Minimum charge of £15.00 will apply from 6pm.
A discretionary service charge of 12.5% will be added to your bill.
All prices include VAT

A BRIEF HISTORY OF THE COCKTAIL

Ancient Egyptians used to brew and flavour alcohol with herbs and fruits. Pythagoras and Socrates were pretty good at mixing herb infused wine for medicinal purposes. The Roman army was issued with wormwood infused wine; however it was Mr Geber an Arab scientist (721-803 AD) who got things started by discovering alcohol and the distillation process. It was taken to Europe via Spain by the Moors and slowly began to emerge from monasteries and universities but it wasn't until the 16th century that most spirits started to be 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 a large amount of alcohol were being consumed not only as a social drink but also to prevent and cure all sorts of ailments.

The word cocktail was first recorded in 1806 and there are several theories on its origin. One of the most likely is the reference to a 17th century English custom where horses of mixed blood had their tails docked and were known as cocktailed horses.

It wasn't long before people started referring to mixed drinks as cocktails. It was around 1860 that our house classic The Martinez appears, invented possibly by the legendary bartender Jerry Thomas, working at the time in the Occidental Hotel in San Francisco. The introduction of vermouth to spirits was a major step in mixology that sparked the creation of a new generation of cocktails out of which the Martini emerged and has remained the undisputed King. We have chosen a few recipes for you to enjoy and share their journey through time.

CHAMPAGNE

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

Champagne is the ultimate statement of celebration and enjoyed by many. Whether for celebration or simple self indulgence, we invite you to sip and enjoy.

BY THE GLASS

Louis Roederer Brut Premier 'en Magnum' £16.50

Laurent Perrier Cuvée Rosé Brut £23.00

Dom Pérignon 2000 £58.00

Krug Grand Cuvée £65.00

Louis Roederer Cristal 2002 £70.00

BOTTLES

Non Vintage

Louis Roederer Brut Premier £80.00

Bollinger Special Cuvée £110.00

Veuve Clicquot Brut Yellow Label £105.00

Laurent Perrier Ultra Brut £85.00

Laurent Perrier Grande Siècle 'La Cuvée' £290.00

Krug Grande Cuvée £315.00

Vintage

Bollinger Grande Année 1999 £185.00

Dom Pérignon 2000 £280.00

Perrier Jouët Belle Epoque 1999 £290.00

Krug 1995 £450.00

Bollinger R.D. 1995 £290.00

Louis Roederer Cristal 2002 £350.00

Dom Pérignon Oenothèque 1995 £390.00

Krug Collection 1982 £950.00

Krug 'Clos d' Ambonnay' 1995 £4,500.00

Blanc de Blanc

Pehu-Simonet Grand Cru, nv £97.00

Taittinger Comtes de Champagne 1998 £325.00

Blanc de Noir

Pehu-Simonet Grand Cru, nv £110.00

Rosé

Laurent Perrier Rosé nv £115.00

Billecart Salmon £145.00

Krug Rosé nv £490.00

Dom Pérignon Rosé 1998 £650.00

Louis Roederer Cristal Rosé 2002 £950.00

MAGNUMS

Non Vintage

Louis Roederer Brut Premier £180.00

Krug Grande Cuvée £650.00

Vintage

Louis Roederer Brut Vintage 2000 £280.00

Bollinger Grande Année 1999 £390.00

Dom Pérignon 2000 £570.00

Louis Roederer Cristal 2002 £850.00

Rosé

Laurent Perrier Rosé nv £230.00

Louis Roederer Cristal Rosé 2000 £2,100.00

Dom Pérignon Rosé 1998 £1,600.00

JEROBOAM

Louis Roederer Brut Premier nv £560.00

Perrier Jouët Belle Epoque 1995 £1,100.00

Louis Roederer Cristal 1999 £4,000.00

PAYING HOMAGE TO THE GIN AND TONIC

£12.50

To take a classic Gin and Tonic to another level, add one of
The Dorchester's own bespoke bitters

Dorchester 'Old Tom'

*Old Tom Gin has been specially recreated for The Bar at
The Dorchester from the original early 17th century recipe*

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 James
Burrough a pharmacist in 1863*

Blackwoods

*A vintage gin from the Shetlands. Local botanics of wild water mint and
sea pink flowers make this reminiscent of the North Sea with its natural
pale green colour*

Hendrick's

*This Scottish small batch distilled gin uses traditional botanicals plus
highly unusual Bulgarian rose petals and cucumber, creating a modern
adventurous gin*

Right Gin

*A Swedish gin using American corn which is distilled 5 times and then
softened with Arctic water from Lake Bolmen in Malmo*

Plymouth

*The distillery was once a monastery and has been making gin since
1793 using the soft water from the Dartmoor national park and sweet
botanicals to create the unique Plymouth style*

Nº 209

*This gin comes from Distillery 209 in San Francisco, it has taken the juniper
heritage a step further by combining it with citrus and exotic fruits*

Whitley Neill

*Made in England and inspired by Africa. The signature botanicals are
baobab fruit and cape gooseberries. A small batch production from an
antique copper still*

Van Wees Roggenaer Genever

*Established in 1782 Van Wees claims to being the last authentic
distillery left in Amsterdam. An eau de vie of malt wine of great finesse
partly matured in oak casks for at least 3 years*

Sipsmith Gin

*Hand crafted in small batches of less than 500 bottles, in London's
first copper distillery for 190 years.*

Tanqueray No. Ten £16.50

*This superb premium gin uses whole fresh citrus fruits including
grapefruit and camomile which balances the flavour*

THE EVOLUTION OF THE MARTINI

£15.50

The Martinez

The Dorchester 'Old Tom', Punt e Mes, Maraschino, and Bokers bitters, shaken and not stirred. This is the original Martini dating as far back as 1862.

Turf Club Cocktail

As described by Harry Johnson in his 1882 manual. Half French vermouth, half Plymouth gin with dashes of orange bitter, maraschino and absinthe stirred in shaved ice and served with an olive.

Could this be the predecessor of the dry martini?

Gibson Cocktail

Developed in San Francisco around 1900, named after the great American artist Charles Dana Gibson. Equal parts gin and French vermouth. The onion didn't appear until later, possibly to distinguish this "modern" martini from the classic which contained orange bitters.

Our Martini

This is our special mix: Old Tom gin, Extra dry Martini and a dash of rose elixir

Perfect Ten

In the quest for the perfect classic martini, this was created by Giuliano Morandin our Bar Manager. The orange nuances of Lillet Blanc and the bespoke grapefruit bitters mixes perfectly with Tanqueray Ten

Gold Finger

Created by Paolo Lilliu our Head Bartender, this is an outstanding example of a modern twist on the classic martini. Tanqueray export strength gin a dash of Galliano, Noilly Ambre, bitters and gold dust

The Vesper £18.00

Created by Ian Fleming and immortalised in his 1953 Casino Royale book. This is our luxurious version with Tanqueray 10 and Stolichnaya Elite, shaken not stirred naturally

Prudence

Created to celebrate the first copper distillery in London since 1800. Sipsmith Gin, Noilly Ambre, Manzanilla and bitters

TIMELESS CLASSICS

£15.50

Forgotten classic cocktails from the golden years. Each cocktail pivots around a particular spirit or vermouth bringing a timeless balance of flavours.

Affinity

Chivas Regal, Lillet Blanc, Punt e Mes and Angostura bitters. Extremely popular in the 1920's, this is a purists drink that truly demonstrates the supreme combination of vermouth and Scotch whisky

Brooklyn

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

Millionaire No1

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

East India

A blend of Courvoisier Exclusif, pineapple syrup, orange curaçao, dash of Angostura bitters. Harry Johnson in his 1882 Bartenders manual writes that this drink is a great favourite with the English living in different parts of East India

Blood and Sand

Chivas Regal, Cherry Heering, Noilly Rouge and orange juice. This fantastic cocktail was named after the Valentino silent movie based on bullfighting.

Ramos Fizz

Lemon, lime, Old Tom gin, cream and our bespoke orange flower water shaken to a sherbet consistency. First created in New Orleans 1888 by the Ramos brothers, this is a classic that has survived the test of time

Pegu Club Cocktail

Created and served in the Pegu Club, British Colonial Burma 1920. A most refreshing combination of lime, gin, orange curaçao with dashes of Angostura and orange bitters

Mary Pickford

Bacardi, pineapple juice, Maraschino and grenadine. Created at the Hotel National de Cuba during prohibition for the famous American film star.

CLASSICS REVISITED

£15.50

Classic recipes revisited with a modern twist.

Jack Rose

One of the very few apple jack classics. Possibly named after the Jacqueminot Rose. We are using calvados, Rock and Rye, a dash of lemon and pomegranate juice

Ketel One Citroen Cosmopolitan

Cranberry, blueberry, a dash of Limoncello and lemon juice combined with Ketel One Citroen to create this modern Cosmopolitan.

Crushed Strawberry Fizz

*Nº 209 Gin, fresh strawberries, lemon juice charged with Soda.
An award winning gin which creates a classic fizz.*

The Malt Fig Sour

*Glenmorangie shaken with fresh lemon juice and Fig liqueur.
A contemporary sour with a sweet smokey finish.*

Pisco Pasco

*In San Francisco 1856 the Pisco Punch made its first appearance and apparently it was so potent that you were only allowed one in 24 hours!
This is our much friendlier version. La Diablada pisco, passion fruit, lime and Amargo Chunchu bitters*

Santiago

Created by Simon Rowe Assistant Bar Manager to celebrate the 150 year Bacardi legacy. Bacardi, Limoncello, pomegranate and fresh raspberries shaken to create a modern "Bacardi" cocktail

Tamarind Punch

Our Old Tom gin, fresh coriander muddled with lime, ginger and tamarind topped with ginger beer. The refreshingly pungent taste will transport you to the Far East

Rose and Berry Crusta

Beja Flor cachaca, rose liqueur, berries and rose petals with a champagne float

'TWINKLERS'

£16.50

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 flavours.

The Dorchester Bellini

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

Summer Berry Cup

Fresh berries marinated in Courvoisier Exclusif, Grand Marnier and a hint of cinnamon topped up with champagne

The Casanova

Aperol, Punt e Mes, Crème de Pêche, strawberry, basil leaves and Prosecco. A refreshing, summer, light sparkling cocktail.

The Hibiscus Royale

Rose flavoured Vodka, Cranberry Juice, Hibiscus syrup and Champagne. A delicately perfumed cocktail.

Love Lavender

Havana Anejo Rum, Aperol, Rhubarb Cordial shaken with Lavender Bitters and topped off with Champagne creates a scent of spring.

Plum Blossom

Ketel One Citroen, pomegranate, Prucia plum liqueur, orange bitters shaken and topped with Prosecco. Very delicate and refreshing.

Champagne Cocktail

Courvoisier Exclusif, Angostura Bitters, brown 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.
An English drink, created to celebrate the 75th Anniversary of this world famous hotel.*

Champagne Shimmer £25.00

Snow Queen Vodka and vanilla, Cranberry Juice, Elderflower liqueur, Champagne glittered with gold dust. Accompanied with The Bar lip gloss.

FANCY DRINKS

£15.50

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

The Granny Smith

Polish Zubrowka vodka, and organic Apple juice, Lemongrass and Nettle Cordial. One a day will keep the doctor away

The Prickly Colada

Fresh prickly pear fruit combined with Tezon tequila, guava juice and coconut cream. This is a twist on the iconic drink created in the Beachcomer Bar, Caribe Hilton, Puerto Rico 1954

Mulito

*7 year-old Havana Club Rum, lime wedges, fresh mint and lulo juice (fruit from Columbia) topped with soda.
Our version of the Mojito.*

Eastern Promise

Kiwi vodka, Bergamot, fresh apple and lemongrass, lychee juice and soda make this an exotic oriental fancy.

Perfect Pear

Havana Club shaken with Pear liqueur, organic Pear juice and bespoke pineapple and ginger syrup. Mount Gay XO Rum float to experience the spirit of the Caribbean.

Jasmine Pearl

Tanqueray Gin, lemon, jasmine syrup, cranberry liqueur and soda, a beautiful, long and refreshing fruit fancy.

Silver Cloud

Havana Blanco rum, lemon, bergamot liqueur, honey and lavender bitters. An imaginative sour with a lovely scent and a silver finish

Hendrick's Tea Time Martini at The Dorchester

Hendrick's Gin, redcurrant and rose petal jam, lemon and mint, brewed to create the quintessential tea time tipple.

THE DORCHESTER LUXURY COLLECTION

Some of the finest spirits have been chosen to
create these all-time classics.

The Van Winkle Family Reserve Rye Manhattan £21.00

*13 year old straight rye whiskey with original Carpano Antica Formula
make the ultimate Manhattan.*

The Flor de Cana 18yr Old Fashioned £22.00

Time is the secret! Hence we use slow aged Nicaraguan rum.

Tanqueray No. Ten Negroni £19.00

*This classic recipe is 'thrown' - that is to say, mixed using a technique
mastered and still practiced in Boada's Bar in Barcelona.*

The Rémy XO Sidecar £30.00

*A famous cocktail from the prohibition years, very much a crusta at heart.
Rémy XO, lemon juice and Cointreau*

The Cuervo Platino Margarita £22.00

The ultra premium Esencia de Agave, lime and Cointreau

The Imperia Caviar Martini £52.00

*The amazingly smooth Imperia vodka shaken into a frothy cocktail with
lemon and Kummel, served with a caviar tuile*

NIGHTCAPS

£15.50

The Friar

Frangelico, cognac, Kahlúa and mascarpone.

*We hope that Fra'Angelico 300 years on would be pleased with our
version of this liquid Tiramisú.*

Irish Mint

Bailey's, crème de menthe and vanilla ice cream

May this drink bring you luck!

Habanero

*Created for the Bacardi legacy by our Bar Manager Giuliano, this drink
encompasses the classic rum, Drambuie, orange bitters and spicy honey.*

Pomme Allure

*Created by Stefano Cossio our Senior Bartender this delightful
cocktail has a fresh spring bouquet of apple and peaches. It won the
European Busnel Calvados competition.*

Golden Dream

Galliano, Cointreau, fresh orange and cream.

A real gem among the classics.

TEMPERANCE

£9.50

A collection of simply delightful non-alcoholic drinks.

Passion and Raspberry Colada

A modern colada with fresh passion fruit and raspberries

Fresh Berry Pressé

Raspberries, blueberries, nettle cordial served with lime and soda.

Thai Lemonade

Coriander, lime, orgeat, and ginger beer.

Milky Way

Lemon grass, lychee and lemon juice, rose cordial and soda water

Mango Crush

Fresh mango and pineapple, peach and passion fruit juice

BEERS

£7.00

Peroni Nastro Azzurro

Pilsner Urquell

London Pride

Kaliber

Aspall Cider

FRESH JUICES

from £6.00

Chegworth Valley organic pear or apple juice £5.00

MINERAL WATERS

from £5.00

SOFT DRINKS

from £4.00

MIXERS

from £2.50

COFFEE, TEA, INFUSION

from £5.50

WINE

White

Cordillera 2008, Chardonnay Viognier, Miguel Torres, Chile
Glass £12.00 Bottle £48.00

Albariño 2008, Pazo Señorans, Rias Baixas, Spain
Glass £12.00 Bottle £48.00

Pioneer Marlborough Block 2, 2009, Sauvignon Blanc, New Zealand
Glass £14.00 Bottle £57.00

Pinot Grigio 2008, Livio Felluga, Collio, Italy
Glass £15.00 Bottle £60.00

Gruner Veltliner "Tradition" 2005, Schloss Gobelsburg, Austria
Glass £19.00 Bottle £76.00

Meursault "Limozin" Domaine R. Monnier 2007, Burgundy, France
Glass £24.00 Bottle £95.00

Rosé

Rosé Cuvée Orenca de Gaffory 2008, Corsica
Glass £14.50 Bottle £58.00

Red

Terrazas Reserva Malbec 2007, Mendoza, Argentina
Glass £12.00 Bottle £48.00

Groot Constantia Merlot 2007, South Africa
Glass £12.00 Bottle £48.00

Château Haut-Goujon 2004, Lalande de Pomerol, France
Glass £18.00 Bottle £72.00

*Santenay 1er Cru "Grand Clos Rousseau" 2006,
Jean-Claud Boisset, Burgundy, France*
Glass £21.00 Bottle £83.00

Nine Popes 2006, Charles Melton, Barossa, South Australia
Glass £23.00 Bottle £92.00

Dessert

Ben Rye, 2004, Passito di Pantelleria, Italy
Glass £20.00 125ml

CULT AND ICONIC WINES

White

*Leeuwin Estate Art Series Chardonnay 2005, Margaret River,
Western Australia*
£159.00

*Condrieu "Coteau de Vernon", 2004, Georges Vernay,
Rhône, France*
£160.00

*Chassagne Montrachet 1er Cru, Marc Morey, 2006,
Burgundy, France*
£169.00

Chateau D'Yquem 1999, 1er Grand Cru Classé, Sauternes, France
37.5cl
£400.00

Red

Harlan Estate 1999, Napa Valley, USA
£490.00

Penfolds Grange 1997, South Australia
£495.00

Vega Sicilia Unico 1996, Ribera del Duero, Spain
£590.00

Barbaresco "Costa Russi" 1999, Gaja, Piemonte, Italy
£690.00

*Chateau Haut Brion 1995, 1er Grand Cru Classé, Graves,
Bordeaux, France*
£1,300.00

*Grands Echezeaux 2002, Domaine de la Romanée Conti,
Burgundy, France*
£1,900.00

SINGLE MALT WHISKY

The Highland

Glenmorangie Astar £19.00

Oban Distillers Edition £16.00

Dalmore 1973 cabernet sauvignon wood finish £130.00

Speyside

Glen Rothes 1991 £17.00

Glenfarclas 21 yrs £19.00

Balvenie Port Finish 21 yrs £23.00

Glenfiddich 30 yrs £50.00

Glen Grant 1949 £98.00

Glenfarclas 1966 £100.00

The Macallan Vintage Selection

1945 £620.00

1952 £415.00

1969 £350.00

1971 £310.00

Macallan 25 yrs £78.00

Macallan 57 yrs in Lalique Crystal £850.00

Lowland

Glenkinchie Distillers Edition 1992 £12.00

Auchentoshan 21 yrs £24.00

Campbeltown

Hazelburn 8 yrs £14.00

Springbank 18 yrs £21.00

Islay

Caol Ila 18 yrs £16.00

Ardbeg Airigh Nam Beist 1990 £19.00

Bowmore 25 yrs £42.00

Bunnahabhain 18yrs £19.00

Orkney

Highland Park 25 yrs £42.00

Highland Park 40yrs £195.00

Skye

Talisker 25 yrs £36.00

Jura

Jura special Island Edition 1988 £35.00

Irish

Bushmills £16.00

Middleton Rare £36.00

Japanese

Yamazaki 18yrs £26.00

BOURBON & RYE

- Buffalo Trace* £12.00
- Makers Mark* £12.00
- Woodford Reserve* £12.00
- Sazarac Straight Rye* £12.00
- Van Winkle F.R. Rye 13yrs* £19.00
- Van Winkle F.R. Bourbon 15 yrs* £19.00
- Blantons Gold* £21.00

OTHER WHISKIES

Blended Whiskies from £10.00

VODKA

- £10.00
- Akvinta*
- Grey Goose*
- Belvedere*
- Snow Queen*
- Chopin*
- Zubrovka*
- Imperia* £15.00
- Absolut Level* £15.00
- Wyborowa Exquisit* £15.00
- Stoli Elit* £15.00
- Kauffman Collection 2006* £22.00
- Kauffman Inaguration 2003/4* £100.00

RUM

- Clément Première Canne* £10.00
- Havana Club Añejo* £10.00
- Havana Club 7yrs* £11.00
- El Dorado 15yrs* £13.00
- Mount Gay Extra Old* £13.00
- Flor de Caña Centenario 18yrs* £22.00
- Appleton 21 yrs* £26.00
- Zacapa 23yrs* £26.00

TEQUILA

- Tezon Blanco* £10.00
- Don Julio Reposado* £12.00
- Don Julio 1942* £36.00
- Cuervo Platino* £15.00
- Cuervo Reserva de la Familia* £21.00
- Patron Añejo* £22.00
- Patron Platinum* £57.00
- Partida Elegante* £95.00

COGNAC

- Hennessy XO* £27.00
- Courvoisier XO* £27.00
- Rémy Martin XO* £27.00
- Hine Antique* £27.00
- Hennessy Paradis* £67.00
- Rémy Martin Louis XIII* £205.00
- Hennessy Richard* £205.00
- Courvoisier l'Esprit* £620.00
- Hennessy Elipse* £670.00

ARMAGNAC

- Janneau VSOP* £14.00
- Janneau XO* £26.00
- Laberdolive 1923* £135.00
- Baron de Sigognac 1893* £247.00

CALVADOS

- Busnel, Pays d'Age VSOP* £14.00
- Doyen d'Age, Roger Groult* £33.00
- Calvados, Coeur de Lion 1939* £62.00

EAUX DE VIE & LIQUEURS

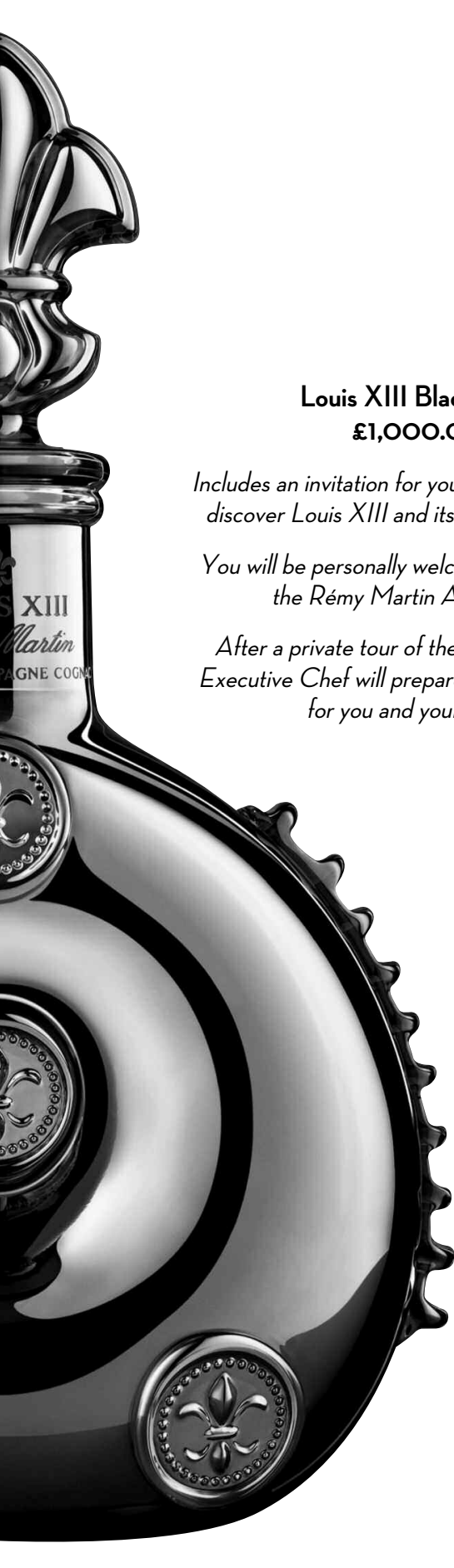
from £10.00

VERMOUTH & APERITIF

from £10.00

PORT & SHERRY 75ml

- Lustau Manzanilla Paporusa* £10.00
- Lustau Palo Cortado de Jerez* £10.00
- Lustau Oloroso Pata de Gallina* £10.00
- Graham's LBV* £10.00
- Graham 10 Year Old Tawny* £12.00
- Fonseca 1963* £43.00



Louis XIII Black Pearl
£1,000.00

Includes an invitation for you and three guests to discover Louis XIII and its source in Cognac.

You will be personally welcomed in Cognac by the Rémy Martin Ambassador.

After a private tour of the family estate, the Executive Chef will prepare an exclusive lunch for you and your guests.

ALCOHOL BY VOLUME

Champagne	12.0%-13.0%
White Wine	12.0%-13.0%
Red Wine 1	2.0%-13.5%
Beers	3.4% - 6.5%
Vermouth	14.7%-18.0%
Campari	25.0%
Pernod	40.0%
Ricard	45.0%
Sherry	15.5%-17.5%
Gin	37.5%-49.3%
Vodka	37.5%-40.0%
Rum	37.5%-40.0%
Whiskies	40.0%-58.7%
Cognac	47.0%

In accordance with the Weights and Measures Act of 1985, the measure for the sale of Gin, Vodka and Whisky in these premises is 50 ml or multiples thereof.

Wines are sold by the glass measured at 175ml.

A discretionary service charge of 12.5% will be added to your bill.

All prices include VAT.

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