

THE BAR

A minimum charge of £20.00 will apply from 6:00pm.
A discretionary service charge of 12.5% will be added to your bill.
All prices include VAT.

HOW IT ALL STARTED...

Nine thousand years ago, the Chinese knew the art of distillation which they used to make perfumes and essences. This knowledge spread across Asia and was introduced into the Greco-Egyptian culture of Alexander the Great and consequently the Roman Empire. It was however 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 Europe via Spain by the Moors and slowly began to emerge from monasteries and universities, but it was not 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. New evidence proves that 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 is the reference to 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 that sparked the creation of such classics as the Martinez, our house special and possibly the forefather of both the Manhattan and the Martini.

CHAMPAGNE

Tsar Alexander II enjoyed Cristal, Winston Churchill adored Pol Roger and in Casino Royale, 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

150ml

"R" de Ruinart Brut NV 'en Magnum' £16.50

Laurent-Perrier Cuvée Rosé Brut £19.50

Champagne Barons de Rothschild Rosé NV £35.00

Dom Pérignon 2002 £70.00

BOTTLES

Non Vintage

Billecart Salmon Brut Réserve NV £85.00

Louis Roederer Brut Premier £98.00

Laurent-Perrier Ultra Brut £110.00

Bollinger Special Cuvée £118.00

Champagne Barons de Rothschild Brut NV £159.00

Laurent-Perrier Grand Siècle La Cuvée £290.00

Krug Grande Cuvée £340.00

Vintage

Laurent-Perrier 2002 £86.00

Bollinger Grande Année 2002 £205.00

Dom Pérignon 2002 £315.00

Perrier-Jouët Belle Époque 1999 £350.00

Bollinger R.D. 1995 £380.00

Louis Roederer Cristal 2004 £420.00

Krug 1998 £490.00

Dom Pérignon Oenothèque 1996 £650.00

Krug 'Clos d' Ambonnay' 1996 £4,500.00

Artisan Champagne
Organically grown grapes



P. Berthelot Eminence 1er Cru Brut NV £80.00
Pehu-Simonet 100% Pinot Noir Grand Cru NV £110.00

Rosé

Laurent-Perrier Cuvée Rosé NV £99.00
Billecart Salmon NV £120.00
Champagne Barons de Rothschild Rosé NV £170.00
Laurent-Perrier Cuvée Alexandra 1998 £480.00
Krug Rosé NV £570.00
Dom Pérignon Rosé 2000 £720.00
Louis Roederer Cristal Rosé 2002 £1,050.00

MAGNUMS

Non Vintage

"R" de Ruinart Brut NV £160.00
Krug Grande Cuvée £810.00

Vintage

Louis Roederer Brut Vintage 2004 £330.00
Bollinger Grande Année 2000 £450.00
Dom Pérignon 2000 £740.00
Louis Roederer Cristal 2004 £1,100.00

Rosé

Laurent-Perrier Rosé NV £210.00
Dom Pérignon Rosé 1998 £1,700.00
Louis Roederer Cristal Rosé 2000 £2,300.00

JEROBOAM

Louis Roederer Brut Premier NV £670.00
Louis Roederer Cristal 1999 £4,000.00

PAYING HOMAGE TO THE GIN AND TONIC

£13.00

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*

Hendrick's

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

Bloom Gin

*The distillery has been producing gin since 1761 and has been in the
Greenall family since 1860. A delicate floral gin, enriched by
chamomile, pomelo and honeysuckle*

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*

N° 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. Winner of "Gin of the Year 2011"*

VanWees Roggenaer Genever

*Established in 1782, VanWees claims to be 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 three years*

Sipsmith Gin

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

Tanqueray No. Ten £17.00

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

THE FORGOTTEN CLASSICS

£16.00

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

The Martinez

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

Dorchester of London

To celebrate our 80th Anniversary, we are re-introducing this cocktail, originally created by The Dorchester's Legendary bartender, Harry Craddock, during the roaring 30's. Bacardi, London Dry Gin and bespoke Forbidden Fruit Liqueur

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's version that combines Jamaican rum with Sloe gin, apricot brandy, lime juice and grenadine

East India

A blend of Courvoisier Exclusif, pineapple syrup, orange curacao, dashes of Maraschino and Boker's 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

Mary Pickford

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

Liberal

A pre-prohibition cocktail from the Old Waldorf Bar Days book 1931, combining Wild Turkey with Amer Picon and Carpano Antica Formula

TIMELESS CLASSICS

£16.00

Great drinks from the distant and not so distant past.
They have and will continue to stand the test of time.

The Brandy Crusta

Invented by Joseph Santina at the New Orleans City Exchange Bar around 1850. Courvoisier Exclusif, orange curacao and lemon with a citrus sugar finish

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

Mai Tai

This classic "Tiki" cocktail created by "Trader" Vic Bergeron in 1944. In Tahitian the name means "out of this world - the best"

Raffles Singapore Sling

First made by Ngiam Tong Boon sometime around 1910.

This original recipe uses gin, cherry brandy, triple sec, Benedictine, pineapple and lemon

Negroni

The legendary Count Camillo Negroni created this cocktail. This classic recipe is 'thrown' - that is to say, mixed using an old technique still practiced at the Boada's Bar, Barcelona

Hemingway Daiquiri

Ernest Hemingway was first given this drink by Constantino Ribalagua in the Floridita Bar, Havana. A classic with Bacardi, fresh grapefruit, maraschino and lime

The Vesper £18.50

Created by Ian Fleming and immortalised in his 1953 Casino Royal book. This is our luxurious version with Tanqueray No. Ten and Imperia vodka, shaken not stirred, naturally

CLASSICS REVISITED

£16.00

Classic recipes revisited with a modern twist.

Crushed Strawberry Fizz

*This was a speciality of the N.Y. St Nicholas Hotel about 1880.
Hand crafted Sipsmith Gin, a dash of triple sec, shaken with lemon
and fresh strawberries*

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. Pisco, passion fruit,
lime and Amargo Chunchu bitters*

The Fruit Bat Daiquiri

*A very refreshing version of the classic Daiquiri. Fresh prickly pear,
Bacardi, lime and Agavero liqueur*

The Malt Fig Sour

Glenlivet shaken with lemon juice and fig liqueur.

A contemporary sour with a sweet smokey finish

The Don Collins

*The addition of Bergamot, grapefruit and fresh mint lifts this classic to
another level*

Ketel One Citroen Cosmopolitan

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

Perfect Ten £17.00

*In the quest for the perfect classic martini, this was created by Giuliano
Morandin, our BarManager. The orange nuances of Lillet Blanc and
the grapefruit bitters mix perfectly with Tanqueray No. Ten*

FANCY DRINKS

£16.00

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

The Granny Smith

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

Mulito

7 year-old Flor de Caña rum, lime wedges, fresh mint and lulo juice (fruit from Colombia) topped with soda.

Our version of the Mojito

Mandarine Dream

A long refreshing vodka based cocktail with Mandarine Napoleon, apple, lime juice and fresh basil

Corn in the Cup

A classic julep with a strong underlying slant on the corn roots of the bourbon

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

Hot Rosita

A sweet and spicy combination of tequila, Kahlua, cacao and fresh chilli

Sipsmith's Tea Time Martini at The Dorchester

Sipsmith gin, rose petal jam, rhubarb cordial and lemon creates the quintessential tea time tippie

Smoking Jack

*An intricate and perfect blend of flavours with a smokey finish.
A little jewel which won the Bar a major cocktail competition*

TWINKLERS

£17.00

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 and 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

*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 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.
Created to celebrate the 75th Anniversary of The Dorchester*

Champagne Shimmer £28.00

*Snow Queen vodka and vanilla, cranberry juice, elderflower
liqueur, champagne glittered with gold dust. Accompanied by
The Bar lip gloss*

NIGHTCAPS

£16.00

The Friar

Frangelico, cognac, Kaluha and cream.

*We hope that Fra' Angelico will be pleased with our version
of this liquid Tiramisú*

Irish Mint

Bailey's, crème de menthe and vanilla ice cream.

If you skipped dessert you have a second chance

Mont Blanc

*A white crowned chestnut and brandy beauty, perfect for a winter
after dinner*

Citronmiel

*Lemon sorbet, Vodka, Limoncello and honey make this a zingy
cocktail with a sweet finish*

Shot in the Dark

Take a chance and try four potent digestifs in one shot

TEMPERANCE

£9.50

A collection of simply delightful non-alcoholic drinks.

Passion and Raspberry Colada

A modern colada with fresh passion fruit and raspberries

Minted Acai

A very healthy Virgin Mojito with Acai

Thai Lemonade

Coriander, lime, orgeat and ginger beer

Milky Way

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

Mango Crush

Fresh mango, pineapple, peach and passion fruit juice

WINE

White

Cordillera, Chardonnay Viognier, Miguel Torres, 2008, Chile
Glass £13.00 Bottle £48.00

Terlaner Classico, Cantina Terlano, Alto Adige 2009, Italy
Glass £15.00 Bottle £58.00

Pioneer Marlborough Block 2, Sauvignon Blanc, 2010, New Zealand
Glass £15.50 Bottle £59.00

Albarino, Lagar de Costa 2010, Spain
Glass £16.00 Bottle £61.00

Meursault "Limozin" Domaine R.Monnier, Burgundy, 2008, France
Glass £29.00 Bottle £109.00

Rosé

St Clair, Pinot Gris Rosé, 2010, New Zealand
Glass £13.00 Bottle £48.00

Red

Tierra de Luna, Alta Coleccion, Mendoza Malbec 2010, Argentina
Glass 13.00 Bottle £48.00

Nabygelegen, Merlot, 2007, South Africa
Glass £15.00 Bottle £58.00

Ripasso, La Salette, Veneto 2008, Italy
Glass £18.50 Bottle £69.00

Chateau Siaurac, Lalande de Pomerol 2005, France
Glass £19.50 Bottle £73.00

Volnay 1er Cru, Clos des Chenes, Burgundy 2007, France
Glass £29.00 Bottle £109.00

Dessert

Domaine Grange Neuve, Monbazillac, 2005, France
Glass (125ml) £10.00 Bottle (500ml) £45.00

SINGLE MALT WHISKY

The Highland

Glenmorangie Quinta Ruban, 12yrs £12.50

Balblair 1989 £15.00

Oban Distillers Edition £16.50

Glengoyne 21yrs £25.00

Dalmore 1973 Cabernet Sauvignon wood finish £145.00

Speyside

Mortlach 16yrs £15.00

Glen Rothes 1994 £17.50

Glenfarclas 21 yrs £19.50

Balvenie Port Finish 21 yrs £23.50

Glenlivet Archive 21 yrs £23.50

Speyburn Solera 25yrs £25.00

Glenfiddich 30 yrs £51.00

Macallan 25 yrs £80.00

GlenGrant 1949 £98.00

Glenfarclas 1966 £102.00

Macallan 1952 £425.00

Macallan 57 yrs in Lalique Crystal £870.00

Lowland

Glenkinchie Distillers Edition 1991 £12.50

Auchentoshan 21 yrs £25.00

Campbeltown

Springbank 18 yrs £21.50

Islay

Laphroig Quarter cask £12.50

Caol Ila 18 yrs £16.50

Ardbeg Airigh Nam Beist 1990 £19.50

Bunnahabhain 18 yrs £19.50

Bowmore 25 yrs £43.00

Skye

Talisker 25 yrs £37.00

Mull

Tobermory 15yrs £18.00

Orkney

Highland Park 25 yrs £43.00

Highland Park 40 yrs £200.00

Highland Park 50yrs £950.00

**A 14 - 1 chance to win this unique rare handmade silver decanter
along with a special gift**

Spirits are sold by the glass measured at 50ml as standard.
Spirits may also be ordered by the glass measured at 25ml.

IRISH

Redbreast £12.50
The Tyrconnell £12.50
Middleton Rare £37.00

JAPANESE

Yamazaki 18 yrs £26.50
Hakushu 18yrs £30.00

BOURBON & RYE

Buffalo Trace £12.50
Makers Mark £12.50
Sazerac Straight Rye £12.50
Woodford Reserve £12.50
Wild Turkey, Rare Breed £15.00
Berheim, Wheat Whiskey £18.00
Blantons Gold £21.50
VanWinkle F.R. Rye 13 yrs £19.50
VanWinkle F.R. Bourbon 15 yrs £19.50

Blended whiskies from £10.50

RUM

El Dorado Blanco 3 yrs £10.50
Havana Club Añejo £10.50
Flor de Caña 7 yrs £10.50
El Dorado 15 yrs £13.50
Mount Gay Extra Old £13.50
Flor de Caña Centenario 18 yrs £22.50
Appleton 21 yrs £26.50
Zacapa 23 yrs £26.50

TEQUILA

Tezon Blanco £10.50
Don Julio Reposado £12.50
Cuervo Platino £15.50
Cuervo Reserva de la Familia £21.50
Patron Añejo £22.50
Don Julio 1942 £37.00
Patron Platinum £58.00

MEZCAL

Tobala, Del Maguey £30.00
Organic Mezcal

COGNAC

- Hennessy XO* £27.50
- Courvoisier XO* £27.50
- RemyMartin XO* £27.50
- Hine Antique* £27.50
- Hennessy Paradis* £68.50
- RemyMartin Louis XIII* £210.00
- Hennessy Richard* £210.00
- Courvoisier l'Esprit* £635.00
- Hennessy Elipse* £685.00

ARMAGNAC

- Janneau VSOP* £14.50
- Janneau XO* £26.50
- Domaine de Peyrot 1965* £66.50
- Baron de Sigognac 50 yrs* £100.00

CALVADOS

- Dupont VSOP* £14.50
- Doyen d'Age, Roger Groult* £34.00
- Calvados Drouhin 1939* £70.00

EAUX DE VIE & LIQUEURS

from £10.50

GRAPPA

- Capovilla Amarone* £14.00
- Jacopo Poli Vespaiolo* £18.00
- Nonino Picolit* £22.50

PORT & SHERRY 75ml

- Lustau Manzilla Papirusa* £10.50
- Lustau Palo Cortado de Jerez* £10.50
- Lustau Oloroso Pata de Gallina* £10.50
- Graham's LBV* £10.50
- Graham's 10 Year Old Tawny* £12.50
- Fonseca 1963* £44.00

VODKA

£10.50

Akvinta

Grey Goose

Belvedere

Snow Queen

Konik's Tail

Chopin

Zubrówka

Imperia £15.50

Absolut Level £15.50

Stoli Elit £15.50

Kauffman Collection 2006 £23.00

Kauffman Inaguration 2003/4 £103.00

BEER

£7.00

Peroni Nastro Azzurro

Pilsner Urquell

London Pride

Kaliber

Aspall Cider

FRESH JUICE

from £6.00

Chegworth Valley organic pear or apple juice £5.00

MINERAL WATER

from £5.00

SOFT DRINK

from £4.00

MIXER

from £2.50

COFFEE, TEA, INFUSION

from £5.50

Spirits are sold by the glass measured at 50ml as standard.
Spirits may also be ordered by the glass measured at 25ml.



Louis XIII Rare Cask or Black Pearl
£1,200.00

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	12.0%-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%-43.0%
Whiskies	40.0%-60.0%
Cognac	40.0%-44.0%

In accordance with the Weights and Measures Act, the measure for the sale of Gin, Vodka and Whisky in these premises is 25 ml or multiples thereof.

Wines are sold by the glass measured at 175ml as standard. Wines are also sold by the glass measured at 125ml upon request.

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



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