



THE GRILL
AT THE DORCHESTER

DRINKS & COCKTAILS

CHAMPAGNE & SPARKLING WINE

Chapel Down, NV, Rosé Brut, Tenterden Vineyard Park, Kent	£15
Cottonworth Classic Cuvée, NV, Brut, Test Valley, Hampshire	£17
Veuve Clicquot NV, Brut, Reims	£18
Veuve Clicquot Rosé, NV, Brut, Reims	£23
Dom Pérignon, 2008, Brut, Hautvillers	£65

COCKTAILS

£15

Gentleman Tom

Old Tom gin, Punt e Mes, Chinotto, Maraschino, muddled grapefruit peel

The Nutcracker

Frangelico, Tia Maria, crème de cacao, Havana Club 7 years dark rum, Grand Marnier, double cream, grappa amorosa

Tiddly Wink

Orange and geranium gin, sloe gin, rhubarb and rosemary syrup, English sparkling wine

Cheeky Chappy

Tequila blanco infused with kaffir lime, Canton ginger liqueur, pear liqueur, pear juice

Cilantropist

Bombay gin, Drambuie, lime juice, honey, coriander, Angostura, ginger beer

Tangerine Tipple

J&B Scotch whisky, cranberry juice, lemon juice, Italicus, tangerine syrup, yellow Chartreuse, egg white

Meet Me at Midnight

Chairman's Reserve spiced rum, Disaronno, double cream, pumpkin and ginger jam, orange juice, cardamom bitters

The New Classic

Tanqueray gin, Chinotto, yuzu juice, Aperol, Grand Marnier, egg white

NON-ALCOHOLIC COCKTAILS

£8

What's New Pussycat?

Æcorn Aromatic, Monin cherry syrup, orgeat, BTW tonic

Bitter and Twisted

Æcorn Bitter, raspberry purée, orange juice, ginger ale, mint garnish

New Kid on the Block

Æcorn Dry, white sugar syrup, lime, mint, cucumber, soda

Our menu contains allergens. If you have any allergies or intolerances, please do let a member of the team know upon placing your order. A discretionary service charge of 14% will be added to your bill. Prices include VAT.