



THE GRILL

AT THE DORCHESTER

BAR MENU

COCKTAILS

£ 16

Gentleman Tom

The Dorchester's Old Tom gin, Punt e Mes, Chinotto, Maraschino, grapefruit peel

Grill's Fashioned

12 yrs Johnnie Walker Black Label infused with karak tea, orange oleo-saccharum and cardamom bitter

Tiddly Wink

Orange and geranium gin, sloe gin, rhubarb and rosemary syrup, Cottonworth

13 hours

Bacardi carta blanca, Antica Formula, ginger beer

Nana

Kaffir-infused tequila, Campari, orange, Chinotto

Citrus Garden

Vodka, Italicus, Granny Smith apple, lemon, rosemary

Sweet England

Black Cow vodka, vanilla, egg yolk, cream

Tangerine Tipple

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

Lella

10 yrs Graham's port, vodka, plum and cinnamon syrup, lemon

£ 18

Family Kent

Calvados, Folkington's pear juice, lemon, Cottonworth, Amaro Nonino

FIXES & SOURS

£ 18

Create your own sour in two simple steps: Pick your spirit and pick your syrup or aroma.

SPIRITS & LIQUEURS

Tanqueray gin
Belvedere vodka
Chivas Regal 12 yrs Whisky
Havana Club 7 yrs rum
Jose Cuervo silver tequila
Italicus Rosolio de Bergamotto
Amaretto Disaronno

AROMAS & SYRUPS

Passion fruit
Tangerine
Coconut
Rhubarb & rosemary
Plum & cinnamon
Thyme
Leek

NON-ALCOHOLIC COCKTAILS

£ 10

Pink Lane

Grapefruit, elderflower, tonic water, mint

Fruitful Moment

Peach, raspberry, passion fruit, Schweppes bitter lemon

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. All food and non-alcoholic drink prices include VAT and have been adjusted to reflect the reduced rate of 5%.