

THE DORCHESTER
ROOFTOP

NIBBLES

Selection of six pieces:	£18
Ballotine of foie gras, brioche, Sauternes jelly	
Smoked salmon, lemon blinis, caviar	
Barquette of Tête de Moine and beetroot	
Lobster Arancini, sauce Murray	£22
Tartiflette au Reblochon	£32
Vacherin fondue served with crusty baguette and seasonal vegetables (To share)	£45
Truffle eclairs	£16
Blue lobster, blood orange mayonnaise	£20
Aberdeen Angus beef skewers, pine, truffle	£18
Crisp goose rolls with spiced apple	£18
Pear, pecan and Bells Blue avocado salad, apple cider dressing	£22
Cepes, chestnut and sage risotto	£28
Sole goujons, Marie Rose sauce	£24

SWEET TREATS FOR TWO

Chestnut and mandarin baked Alaska	£30
Red wine poached pears, spiced ice cream	£22
The Dorchester signature chocolate, salted caramel, cocoa nib ice-cream	£22

This menu contains allergens. If you have any food or drink intolerances or allergies, please let a member of the bar team know upon placing your order.

WINE BY THE GLASS

White by the glass

	glass	bottle
Gavi del Comune di Gavi, Folli & Benato, Piedmont, Italy, 2021	£18	£75
Domaine de Rimauresq Blanc, Cru Classé, Côtes de Provence, France, 2021	£22	£90
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 2020	£27	£112
Riesling, Deidesheimer Leinhohle Premier Cru, Bassermann-Jordan, Pfalz, Germany, 2020	£33	£140
Chassagne-Montrachet, Les Chenevottes, 1er Cru Domaine Philippe Colin, France, 2018	£66	£280

Rosé by the glass

Whispering Angel, Côtes de Provence, France, 2020	-	£94
Roseblood Rosé, Château d'Estoublon, Provence, France, 2021	£20	£80
Rock Angel Rosé, Château d'Esclans, Côtes de Provence, France, 2020	£29	£122
Garrus Rosé, Château d'Esclans, Côtes de Provence, France, 2020	-	£310

Red by the glass

Malbec, Terrazas de los Andes, Mendoza, Argentina, 2019	£18	£72
Pinot Noir, Kumeu River, Hawkes Bay, New Zealand, 2019	£19	£80
Chianti Classico, Badia a Coltibuono, Tuscany, Italy, 2019	£26	£95
Château d'Aussières, Corbières, France, 2017	£35	£145
Cabernet Sauvignon, Heitz Cellar, Napa Valley, USA, 2016	£62	£260

WINE

White

Malagousia, Zafeirakis, Thessaly, Greece, 2020	£76	bottle
Patrimonio Blanc, Orenge de Gaffory, Corse, France, 2020	£105	
Sancerre, Jadis, Henri Bourgeois, Loire Valley, France, 2019	£155	
Chablis 1er Cru Domaine Long-Depaquit, Les Vaucopins, 2018	£175	
Condrieu, Terrasses de l'Empire, Georges Vernay, Rhône Valley, France, 2017	£248	
Châteauneuf-du-Pape, Close des Papes, Rhône Valley, France, 2005	£380	
Corton-Charlemagne, Domaine du Pavillon, Burgundy, France, 2011	£450	
Hermitage Blanc, Domaine Jean-Louis Chave, Rhône Valley, France, 2005	£650	

Red

Cahors, Le Combal Malbec, Domaine Cosse Maisonneuve, South West, France, 2017	£105	bottle
Mas la Plana, Torres, Penedès, Spain, 2015	£160	
Collector de Château Léoube, Provence, France, 2013	£190	
Château Quinault l'Enclos, Saint-Émilion, Bordeaux, France, 2014	£220	
Mount Brave, Mount Veeder, Napa Valley, California, USA, 2012	£270	
Clos Syrah Léone, Domaine Peyre, Côteaux du Languedoc, France, 2006	£330	
Morey St Denis, Dujac, Burgundy, France, 2014	£350	
Tignanello, Antinori, Tuscany, Italy, 2016 (375ml)	£200	
Château Pontet Canet, 5th Growth, Pauillac, Bordeaux, France, 2015	£480	

Sweet

	75ml	bottle
Late Harvest Cuvée, Sauska, Tokaj, Hungary, 2018 (375ml)	£20	£95
Château de Rayne-Vigneau, Sauternes, France, 2009	£28	£240
Vinsanto First Release, Estate Argyros, Santorini, Greece, 2013 (500ml)	£32	£180

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CHAMPAGNE & SPARKLING WINE

BY THE GLASS

Veuve Clicquot Yellow Label Brut, NV	£23
Veuve Clicquot Rosé, NV	£27
Franciacorta, Cuvée Prestige, Ca' del Bosco, Italy, NV	£29
Franck Pascal, Fluence, Brut Nature, NV	£32
Veuve Clicquot, Grande Dame, 2008	£72
Dom Pérignon, 2012	£75

BOTTLES

Veuve Clicquot Yellow Label Brut	£110
Billecart-Salmon Brut Réserve	£115
Bollinger Special Cuvée	£180
Ruinart Blanc de Blancs	£250
Laurent-Perrier Grand Siècle	£350
Dom Pérignon, 2012	£450
Krug Grande Cuvée	£480
Louis Roederer Cristal Brut, 2012	£750
Krug, Vintage, 2002	£800
Dom Pérignon, Plénitude 2, 2003	£950

Rosé

Billecart-Salmon Brut Rosé, NV	£180
Bollinger Rosé, NV	£199
Krug Rosé, NV	£950
Dom Pérignon Rosé, 2006	£990
Veuve Clicquot Rosé	£160

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COCKTAILS

Our award-winning bar team presents a selection of bespoke cocktails to brighten even the most crisp and cold winter days.

Cold Snap £22

Old Tom gin, Lillet Blanc, Suze, Genepy, cardamom, rosemary

Winter Ball £22

Courvoisier VSOP, black raspberry, lemon, lemonade, redcurrant

Watermen £22

Gin, elderflower, mint, breakfast tea, honey, lemon, milk, absinthe

Golden Elephant £22

Sloe gin, citron vodka, St Germain, grapefruit, Veuve Cliquot Yellow Label, Gold

HOT TODDIES

Thames Mead £22

Calvados, apple, maple syrup, winter spice, citrus

Ice Skater £22

Dark Rum, cinnamon honey, English breakfast tea, spice

TEMPERANCE

£14

A collection of simply delightful non-alcoholic drinks

Serpentine

Seedlip herbal, cranberry, rosemary, lime, citrus tonic

Rose Garden

Peach, rose, lychee, jasmine soda

GIN

Take your gin to another level with one of our own bespoke bitters. Choose from cardamom, ginger, grapefruit, peppermint, lavender and coriander.

The Dorchester Old Tom

£15

Our award winning Old Tom gin has been specially recreated for The Bar at The Dorchester from the original early 17th century recipe by the Wessex Distillery.

Roku

£14

A perfectly balanced gin made with a combination of six Japanese botanicals.

Whitley Neill Original

£14

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.

Sipsmith

£14

Celebrating 10 years since first produced, this handcrafted gin is distilled in small batches of fewer than 500 bottles, in what was London's first copper still for 189 years.

Mary-le-bone

£16

A new London dry gin with unique flavours and aromas of lemon balm, camomile, liquorice and cloves.

Tanqueray No. Ten

£16

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

Monkey 47

£19

Winner of many accolades, the recipe for this Black Forest gin is credited to British commander, Montgomery-Collins. It packs a punch with 47 botanicals at 47% ABV.

VODKA

Belvedere Pure	£14
Grey Goose	£14
Tito's	£16
Chopin	£16
Stolichnaya Elit	£18

COGNAC

Courvoisier XO	£39
Rémy Martin XO	£39
Louis XIII de Rémy Martin	£300
Hennessy Richard	£350
L'Or de Jean Martell	£430

ARMAGNAC

Janneau VSOP	£15
Janneau XO	£27
Laberdolive d'Escoubès 1935	£200

CALVADOS

Dupont VSOP	£16
Doyen d'Age, Roger Groult	£36
Le Morton 1955	£95

SINGLE MALT WHISKY

The Highlands

Glenmorangie Quinta Ruban 14 yrs	£16
Glenturret Triple Wood	£22
The Dalmore Port Wood Reserve	£22
Oban Distillers Edition	£23
Balblair 1990	£39
Glenmorangie Signet	£39
The Dalmore 1973 Cabernet Sauvignon	£300

Speyside

Strathisla 12yrs	£16
Glenrothes 12 yrs Soleo Collection	£18
Mortlach 16 yrs	£38
Balvenie Port Finish 21 yrs	£50
Arberlour 18 yrs	£53
Macallan Exceptional Single Cask 2005	£250
Macallan 25 yrs	£230

Lowland

Glenkinchie Distillers Edition 1999	£21
Auchentoshan 21 yrs	£35

Islay

Laphroaig Quarter Cask	£16
Caol Ila 1996 Single Cask Dorchester Reserve	£25
Bunnahabhain 18 yrs	£37
Bowmore 25 yrs	£80
Ardbeg Airigh Nam Beist 1990	£97

Skye

Talisker 9 yrs Single Bottling	£30
Talisker 25 yrs	£77

Mull

Arran 10 yrs	£14
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BLENDED WHISKY

Johnnie Walker Blue Label	£43
Chivas Regal 18 yrs	£25
Chivas Regal 25 yrs	£68
Royal Salute 62 Gun Salute	£350

IRISH

Jameson Black Barrel	£16
Gelston's 15 yrs	£34

JAPANESE

Hakushu 12 yrs	£45
Hibiki 17 yrs	£95
Yamazaki 18 yrs	£120
Yamazaki Mizunara 2017	£400

BOURBON

Woodford Reserve	£14
Blanton's Gold Edition	£25
Hudson Baby Bourbon	£25

RYE

Sazerac Straight Rye	£15
Minor Case Straight Rye	£18
Whistle Pig Rye 10 yrs	£25

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RUM

Chairman's Spiced Reserva	£14
Diplomatico Mantuano	£15
El Dorado 15 yrs	£17
Zacapa 23 yrs	£20
Appleton 21 yrs	£42
Dictador Single Cask 37 yrs	£46

MEZCAL

Illegal Mezcal Joven	£15
Lost Explorer Mezcal	£22

TEQUILA

Don Julio Blanco	£14
Fortaleza Reposado	£20
Ocho Single Barrel Añejo	£28
Patrón Platinum	£58
Don Julio 1942	£65
Clase Azul	£195

APERITIFS & LIQUEURS

from £14

GRAPPA

Nonino Picolit

£30

Grappa Berta 2002

£25

BEER & CIDER

£10

Fabal Lager

Zen Pale Ale

Big Drop Pale Ale 0.5%

Aspall Cyder

FRESH JUICE

from £10

MINERAL WATER

from £7

SOFT DRINKS & MIXERS

from £6

Spirits are sold by the glass measured at 50ml as standard.
Spirits are also available by the glass in 25ml measures upon request.

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ALCOHOL BY VOLUME

Champagne	12 - 13%
White wine	12 - 13%
Red wine	12 - 13.5%
Beer	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%

Dress code applies.

A minimum charge of £25 per person.

In accordance with the Weights and Measures Act, the measure for the sale of gin, vodka and whisky in these premises is 25ml or multiples thereof.

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A discretionary service charge of 15% will be added to your bill. All food and non-alcoholic drink prices include VAT.