

THE BAR

at The Dorchester

MENU DEL BAR/BAR MENU

- Arancini ai funghi e tartufo nero £18
Mushroom and black truffle arancini
- Frittura di peperoni, zucchine e melanzane in pastella £18
Pepper, courgette and aubergine tempura
- Tartare di salmone affumicato guarnito su crostini £24
Smoked salmon tartare on crostini
- Selezione di salumi £30
Artisan cold cuts with accompaniments
- Insalata d'astice e avocado, salsa agli agrumi £60
Native blue lobster salad with avocado and citrus dressing
- Insalata d'Inverno con zucca, legumi e taleggio £22
Winter pulse salad with pumpkin and taleggio
- Burrata e pomodori 'varietà antica' £24
Burrata with heirloom tomatoes
- Bresaola, robiola, rucola, funghi sott' olio su ciabatta £26
Bresaola, robiola and rocket salad with mushrooms and olive oil on ciabatta

PRIMI PIATTI/PASTA AND RISOTTI

- Trofie al pesto con fagiolini e patate £22
Trofie with pesto and string beans
- Ravioli ripieni di spinaci e ricotta, burro, salvia e parmigiano £24
Spinach and ricotta ravioli with sage, butter and Parmesan
- Linguine ai frutti di mare £39
Seafood linguini
- Risotto dello chef *from* £25
Chef's risotto

SECONDI PIATTI/MAIN COURSES

Polletto al mattone con verdure grigliate £29
Spatchcock grilled baby chicken with grilled vegetables

Filetto di branzino alla griglia con verdure stagionali £38
Grilled fillet of sea bass with seasonal vegetables

Gamberoni alla griglia su insalata di finocchio, radicchio ed indivia, pinzimonio £33
Grilled king prawns with fennel, radicchio and chicory salad with Mediterranean dressing

DOLCI E FORMAGGI/ DESSERTS AND CHEESE

Selezione di formaggi regionali, miele al tartufo £25
Italian cheese selection with truffle honey

Tiramisù £15
Tiramisu

Torta di mandorle con gelato al mascarpone £15
Almond cake with mascarpone ice cream

Torta caprese con gelato al caramello salato £15
Traditional chocolate and almond cake from Capri with salted caramel ice cream

LA SCELTA DEL SOMMELIER/ SOMMELIER'S CHOICE

Bianco/White	glass	bottle
Vermentino di Sardegna, Cantina Mesa, Sardinia, Italy, 2018	£16	£64

Jermann, Vintage Tunina, Friuli - Venezia Giulia, Italy, 2016	£42	£168
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Rosso/Red	glass	bottle
F. Rinaldi, Dolcetto d'Alba Rousot, Piedmont, Italy, 2017	£17	£68

IGT Isola dei Nuraghi, Turriga, Agridas, Sardinia, Italy, 2014	£52	£208
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Dress code applies.

A minimum charge of £30 per person will apply from 6pm.

A discretionary service charge of 14% will be added to your bill. All prices include VAT.

Wines are sold by the glass measured at 175ml as standard.

Wines are also available in 125ml measures upon request.

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.

HOW IT ALL STARTED

Nine thousand years ago, the Chinese mastered the art of distillation, which they used to make perfumes and essences. This knowledge spread across Asia and was introduced to the Greco-Egyptian culture of Alexander the Great, and consequently, the Roman Empire. However it was 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 Spain by the Moors and slowly began emerging from monasteries and universities, but it was not until the 16th century that most spirits were 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 other drinks were being consumed socially, and to prevent and cure various ailments. New evidence proves 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 being 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, sparking the creation of such classics as the Martinez, our house special, and possibly the forefather of both the Manhattan and the martini.

THE DORCHESTER TIMELESS

A selection of classics alongside some of our own contemporary creations

Martinez

£17

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

The Dorchester of London

£17

Created in honour of the original recipe of Harry Craddock, one of the world's most influential bartenders, we created this defunct Forbidden Fruit liqueur. We hope he would approve of our subtle changes to suit the modern palate

The Dorchester Bellini

£19

Our own luxurious interpretation of this classic Italian cocktail. Prosecco, fresh mango and Italicus Rosolio di Bergamotto

The Dorchester 75th

£19

A quintessentially British cocktail created to celebrate the 75th anniversary of The Dorchester. Tanqueray gin, nettle cordial, fresh mint, apple juice and champagne

Her Majesty's Cup

£19

Our homage to Her Majesty on her Diamond Jubilee. Earl Grey infused berries, rhubarb, and Hendrick's gin, topped with champagne

Champagne Shimmer

£35

Snow Queen vodka, vanilla, cranberry juice, elderflower liqueur and champagne sprinkled with gold dust. Served alongside a little treat - The Dorchester lip gloss

Mulito £17

Seven-year-old Flor de Caña rum, lime wedges, fresh mint, guava and yerba mate syrup topped with soda. Our twist on a classic Mojito

Granny Smith £17

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

El Gringo £17

Don Julio tequila with refreshing coriander, cucumber, lime and a hint of spice

Perfect Pear £17

Barbadian cask strength Rum Sixty Six shaken with pear liqueur, pear juice and homemade pineapple, ginger and lemongrass jam

The Hibiscus Royale £19

A delicately perfumed cocktail with vodka, peach and rose liqueur, cranberry juice and hibiscus syrup, topped with champagne

Strawberry Cup £19

Maraschino-marinated strawberries, limoncello and kaffir lime leaves, topped with champagne

TIMELESS CLASSICS

A few of our favourite pre and post Prohibition classics that time forgot. We feel they deserve to be rediscovered

Corpse Reviver #2 £17

Gin, Cointreau, Lillet Blanc, lemon juice and a dash of absinthe. Harry Craddock's 1930s advice: four taken in swift succession will un-revive the corpse again

Paloma £17

A tequila based classic made famous by the legendary bartender Don Javier Delgado of La Capilla in Tequila, Mexico

Blood & Sand £17

Scotch Whisky, orange juice, cherry brandy and Antica Formula. Named after the 1922 Rudolph Valentino movie of the same name

Golden Cadillac £17

A smooth, creamy blend of Galliano, white cacao and cream, first made famous in 1952 at Poor Red's Saloon, California

Between the Sheets £17

Hennessy, rum, triple sec and lemon juice. A relative of the Sidecar, invented in 1930 by Harry MacElhone at Harry's Bar, Paris

Vesper £22

Created by Ian Fleming and immortalised in his 1953 book *Casino Royale*. This is our luxurious twist with Tanqueray No. Ten and Stolichnaya Elit vodka. Shaken, not stirred – naturally

CLASSICS REVISITED

Everlasting favourites with a modern twist

Clover Shrub £17

A pre-Prohibition cocktail from the Bellevue-Stratford Hotel in Philadelphia. Our interpretation has Old Tom gin, homemade raspberry and coconut shrub with Persichetto liqueur

Pisco Pasco £17

In 1856, the Pisco Punch debuted in San Francisco and was so potent that you were only allowed one in 24 hours! Our version is much friendlier with pisco, passion fruit, lime and Amargo Chunchu bitters

Malt Fig Sour £17

Glenmorangie shaken with lemon juice and fig liqueur. A contemporary sour with a sweet smoky finish

Rosemary Mule £17

Belvedere, lemon juice, maraschino and homemade rosemary syrup, topped with ginger beer. This is a mule with a difference

Il Conte £17

Our twist on the classic negroni, made with Sipsmith London dry gin, Chinotto orange liqueur, Cynar and Campari

The Islay Cure £20

The Dorchester 20 yrs malt, ginger, honey, lemon juice. The locals' penicillin

BARTENDERS' SIGNATURES

A few of our team's personal favourites

Perfect 10 £19

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

Sakura Blossom £19

Lucia's gold medal winner at the 2016 IBA World Cocktail Championships in Tokyo. A sparkling delicacy made with Cognac, Grand Marnier, rose and fraise syrup, orange bitters and champagne

Queen's Tipple £17

An Italian-style Manhattan which won silver at the U.K.B.G national cocktail competition 2017

Up in Smoke £17

Denise, our youngest bartender, made this creative concoction of Diplomatico, Pedro Ximénez and China Clementi finished with a smoke mist

Marylebone Gardens £17

In tribute to the new Marylebone gin inspired by the old Marylebone gardens, Simon Rowe, Head of Bars, has created this cocktail which encapsulates the floral nuances of the gardens, with homemade geranium and orange jam, rose liqueur and Aperol

Three Wise Ladies £17

Sipsmith's gin stills are known as Prudence, Patience and Constance. This cocktail was created to celebrate a decade of Prudence and includes Sipsmith gin, Genepy, Noilly Prat Ambre vermouth and Prudence bitters.

GIN AND TONIC

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

Dorchester 'Old Tom' £17

Old Tom gin has been specially recreated for The Bar at The Dorchester from the original early 17th century recipe by the City of London Distillery

Roku £16

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

Plymouth £16

The distillery, once a monastery, has been making gin since 1793 using soft water from Dartmoor National Park and sweet botanicals to create the unique Plymouth flavour

Sipsmith £16

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 £19

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

Tanqueray No. Ten £19

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

Monkey 47 £21

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

CHAMPAGNE

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

BY THE GLASS

150ML

Veuve Clicquot Yellow Label Brut	£21
Veuve Clicquot Rosé	£28
Dom Pérignon, 2008	£78

BOTTLES

Non-vintage

Veuve Clicquot Yellow Label Brut	£90
Billecart Salmon Brut Réserve	£105
Taittinger Brut Réserve	£140
Bollinger Special Cuvée	£170
Louis Roederer Brut Premier	£170
Veuve Clicquot Extra Brut Extra Old	£205
Ruinart Blanc de Blancs	£210
Krug Grande Cuvée	£430

Rosé

Veuve Clicquot Rosé, NV	£140
Billecart Salmon Brut Rosé, NV	£180
Bollinger Rosé, NV	£185
Laurent-Perrier Cuvée Rosé	£190
Ruinart Rosé, NV	£195
Bollinger Grande Anneé Rosé, 2007	£330
Laurent-Perrier Cuvée Alexandra, 2004	£550
Dom Pérignon Rosé, 2005	£800
Krug Rosé, NV	£850
Louis Roederer Cristal Rosé, 2008	£1,600

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Vintage

Veuve Clicquot Vintage, 2008	£195
Billecart Salmon Vintage, 2008	£200
Bollinger Grande Année, 2007	£260
Dom Pérignon, 2008	£380
Veuve Clicquot La Grande Dame, 2006	£399
Taittinger Comtes de Champagne, Blanc de Blancs, 2006	£410
Louis Roederer Cristal, 2009	£720
Krug, 2004	£720
Dom Pérignon P2, 2000	£875
Krug Clos d'Ambonnay, 1998	£3,950

MAGNUMS

Non-vintage

Billecart Salmon Brut Réserve, NV	£210
Bollinger Special Cuvée, NV	£350
Krug Grande Cuvée, NV	£1,100

Vintage

Louis Roederer Brut Vintage, 2007	£360
Bollinger Grande Année, 2007	£590
Dom Pérignon, 2009	£880
Louis Roederer Cristal, 2009	£1,300

Rosé

Bollinger Rosé, NV	£380
Laurent-Perrier Rosé, NV	£390
Dom Pérignon Rosé, 2005	£1,900
Louis Roederer Cristal Rosé, 2009	£2,800

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WINE

White

	glass	bottle
Roero Arneis, Batasiolo, Piedmont, Italy, 2017	£15	£60
Vermentino di Sardegna, Cantina Mesa, Sardinia, Italy, 2018	£16	£64
Marco Felluga, Sauvignon Blanc Collio, Friuli, Italy, 2017	£18	£72
G. Picq, Chablis, Burgundy, France, 2017	£19	£76
Chassagne-Montrachet, B. Moreau, Burgundy, France, 2015	£35	£140

Rosé

AIX, Côteaux d'aix en Provence Domaine Saint Aix, Provence, France, 2018	£15	£60
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Red

Primitivo del Salento, Caiffa, Puglia, Italy, 2017	£16	£64
F. Rinaldi, Dolcetto d'Alba Rousot, Piedmont, Italy, 2017	£17	£68
Pyros Barrel Select, Malbec Pedernal Valley, Argentina, 2015	£19	£76
Le Difese, Tenuta San Guido, Tuscany, Italy, 2015	£23	£92
Maranges 1er Cru La Fussières, Bachelet-Monnot, Burgundy, France, 2014	£30	£120

Sweet

	glass (125ml)	bottle (375ml)
Château Villefranche, Sauternes, Bordeaux, France, 2015	£15	£45

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SOMMELIER'S CHOICE

White	glass	bottle
H. Bourgeois, Sancerre Cuvée Jadis, Loire Valley, France, 2015		£150
Jermann, Vintage Tunina, Friuli-Venezia Giulia, Italy, 2016	£42	£168
Trimbach, Cuvée Frédéric Emile, Riesling, Alsace, France, 2008		£160
Corton Charlemagne Grand Cru, Domaine du Pavillon, Burgundy, France, 2014		£380
Langhe Chardonnay, Gaia & Rey, Gaja, Piedmont, Italy, 2014		£495

Red	glass	bottle
IGT Isola dei Nuraghi, Turriga, Argiolas, Sardinia, Italy, 2014	£52	£208
Howell Mountain, La Jota, Cabernet Franc, Napa Valley, USA, 2010		£260
IGP Tuscany, Tignanello, Antinori, Italy, 2015		£380
Ribera del Duero, Valbuena 5, Vega Sicilia, Spain, 2008		£430
Pauillac 5th Growth, Château Lynch Bages, Bordeaux, France, 2011		£480

PORT & SHERRY

Lustau Manzanilla Papirusa	£11
Lustau Palo Cortado de Jerez	£11
Lustau Oloroso Pata de Gallina	£11
Graham's LBV	£11
Graham's 10 yrs Tawny	£13
Dow's 1985	£30
Warre's 1977	£60

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SINGLE MALT WHISKY

The Highlands

Glenmorangie Quinta Ruban 12 yrs	£15
Oban Distillers Edition	£21
The Dalmore Port Wood Reserve	£21
Balblair 1990	£35
Glengoyne 21 yrs	£35
Glenmorangie Signet	£39
Arbikie Highland Rye Single Cask	£50
The Dalmore 1973 Cabernet Sauvignon	£300
The Dalmore 45 yrs	£2,500

Speyside

Strathisla 12 yrs	£15
Glen Rothes Sherry Reserve	£16
Glenfarclas 21 yrs	£30
Aberlour 18 yrs	£35
Mortlach 16 yrs	£35
Balvenie Port Finish 21 yrs	£40
Glenfiddich 19 yrs Age of Discovery	£43
Glenlivet Archive 21 yrs	£50
Macallan Exceptional Single Cask 2005	£150
Macallan 25 yrs	£230
Macallan 1976	£700
Macallan 1972	£750
Macallan 1950	£1,300
Macallan 1966	£1,500
Macallan 72 years old in Laliq	£7,500

Lowland

Glenkinchie Distillers Edition 1999	£17
Auchentoshan 21 yrs	£31

Campbeltown

Springbank 15 yrs	£18
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Islay

Laphroaig Quarter cask	£15
Caol Ila 1996 Single Cask Dorchester Reserve	£25
Bunnahabhain 18 yrs	£27
Bowmore 25 yrs	£75
Ardbeg Airigh Nam Beist 1990	£97

Skye

Talisker 25 yrs	£77
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Mull

Tobermory 10 yrs	£13
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Orkney

Highland Park 25 yrs	£9
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Spirits are sold by the glass measured at 50ml as standard.

Spirits are also available by the glass in 25ml measures upon request.

BLENDED WHISKY

Johnnie Walker Black Label	£12
Chivas Regal 25 yrs	£63
Royal Salute 62 Gun Salute	£350

IRISH

Redbreast	£13
Jameson Black Barrel	£15
Gelston's 15 yrs	£34
Midleton Rare	£40

JAPANESE

Nikka Yoichi	£25
Hakushu 12 yrs	£40
Hibiki 17 yrs	£60
Yamazaki 18 yrs	£120
Yamazaki Mizunara 2017	£400

BOURBON & RYE

Woodford Reserve	£13
Sazerac Straight Rye	£14
Wild Turkey, Rare Breed	£16
Minor Case Straight Rye	£17
Blanton's Gold Edition	£22
Hudson Baby Bourbon	£25
Whistle Pig Rye 10 yrs	£25

RUM

Flor de Caña 7 yrs	£12
Chairman's Spiced Reserva	£12
Diplomatico Mantuano	£14
Mount Gay Extra Old	£14
Rum Sixty Six cask strength 12 yrs	£15
El Dorado 15 yrs	£16
Flor de Caña Centenario 18 yrs	£18
Zacapa 23 yrs	£18
Appleton 21 yrs	£42
Dictador Single Cask 37 yrs	£46

TEQUILA

Cuervo Tradicional	£12
Don Julio Reposado	£14
Illegal Mezcal Joven	£14
Ocho Single Barrel Añejo	£28
Cuervo Reserva de la Familia	£28
Mezcal, Tobala, Del Maguey	£36
Don Julio 1942	£40
Patrón Platinum	£58

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VODKA

Grey Goose	£12
Konik's Tail	£12
Cîroc	£12
Tito's	£12
Zubrówka	£12
Belvedere Single Estate	£14
Imperia	£16
Stolichnaya Elit	£16
Kauffman	£20
Beluga Gold Line	£35

COGNAC

Courvoisier XO	£32
Hine Antique	£32
Rémy Martin XO	£36
Hennessy XO	£39
Hennessy Paradis	£160
Louis XIII de Rémy Martin	£300
Hennessy Richard	£350
L'Or de Jean Martell	£430
Louis XIII de Rémy Martin Rare Cask 42.6	£2,200

ARMAGNAC

Janneau VSOP	£15
Janneau XO	£27
Baron de Sigognac 1966	£55
Laberdolive d'Escoubès 1935	£200

CALVADOS

Dupont VSOP	£15
Doyen d'Age, Roger Groult	£36
Le Morton 1955	£120

APERITIFS & LIQUEURS

from £12

GRAPPA

Capovilla Amarone	£14
Jacopo Poli Vespaiolo	£21
Nonino Picolit	£30

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

TEMPERANCE

£12

A collection of simply delightful non-alcoholic drinks

Passion and Raspberry Colada

A fruity colada with fresh passion fruit and raspberries

Thai Lemonade

An exotic twist on lemonade with coriander, lime, orgeat and ginger beer

Green Basil

Freshly-blended basil, celery, apple, ginger, nettle cordial and lime

Mango Crush

Fresh mango, pineapple, peach and passion fruit juice

SEEDLIP

£12

Distilled non-alcoholic spirits

Herbal - Garden 108

A complex, herbal blend of individually hand-picked peas, homegrown hay and traditional English herbs

Citrus - Grove 42

A sophisticated, warm citrus blend using three varieties of Mediterranean orange, lemon peel, ginger and lemongrass

BEER & CIDER

£9

Peroni Nastro Azzurro

Pilsner Urquell

London Pride

Hiver - Organic Honey

Heineken 0.0

Aspall

FRESH JUICE

from £9

MINERAL WATER

from £7

SOFT DRINKS & MIXERS

from £7

Coconut water

£6

Uisge Source water for Scotch Whisky
(Islay, Speyside, Highlands)

£10

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Louis XIII The Dorchester Experience £3,600

Created in 1874, Louis XIII is a blend of 1,200 eaux de vie aged from 40 to 100 years and created exclusively with grapes from Grande Champagne, the most prestigious region in Cognac.

Discover the Louis XIII collection in one extraordinary flight, which includes a personally engraved Louis XIII glass and an invitation for you and three guests to visit Cognac, where you will be personally welcomed by the Louis XIII Ambassador.

After a private tour of the family estate, executive chef Philippe Saint-Romas, 'Maître Cuisiner de France', will prepare lunch for you and your guests.

DISCOVER THE LOUIS XIII LEGACY

Exclusive to The Dorchester

The only flight available in the world



Rich in aromas of myrrh, plum, honey and jasmine, with a complex, warm, harmonious and spicy palate culminating in an extremely long finish of one hour or more, Louis XIII is the King of Cognacs.



Louis XIII Black Pearl Anniversary is an ultra limited edition produced from a century old tierçon, one of the oldest casks from Hériard Dubreuil's family's private reserve.



Louis XIII Rare Cask 43,8 reveals notes of wild mushroom and candied fruit. The balance between harmony and aromatic intensity borders on perfection.



Louis XIII Rare Cask 42,6 declares its distinction with notes of plum and date, mingling with flavours of gingerbread, prune stone and ginger, punctuated by a final touch of tobacco leaf.

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%

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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The Dorchester

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