



*'The proper union of gin and vermouth is a great and sudden glory;
it is one of the happiest marriages on earth,
and one of the shortest lived'*

- Bernard De Voto

Welcome to the Capital Bar.

My team and I have designed this menu around our two favourite ingredients, gin & vermouth. To this end, we have sourced some beautiful artisanal spirits that shine not only together but also apart.

Our cocktails are created with a modern nod to the past and a playful wink to the products that inspire us.

As a team, we want you to enjoy your time with us. If you have a favourite cocktail that is not listed, please ask! We are happy to make any drink requested.

Saverio and the Team

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The Vermouth Experience

The unsung hero of the Martini, vermouth is created by infusing wine with a blend of botanicals prior to fortification. Each house recipe is a closely guarded secret with many dating back to the 1800s. To explore all the unique flavours that vermouth can offer, we recommend trying one topped with soda or simply over ice.

White

Martini	£7
Noilly Prat Dry	£7
Lillet	£7
Rinquinquin a la Peche	£7
Cocchi Americano	£7
Regal Rogue	£7
Vermouth Del Professore	£8

Red

Martini	£7
Regal Rogue	£7
Dolin	£7
Vermouth del Professore	£8
Carpano Antica Formula	£9

Can't decide? Ask about our tasting flights.

The Gin Experience

Not content to let distillers have all the fun, we have set to work infusing gin with her own seasonal botanicals. The last few weeks have seen us twisting and tweaking recipes until after numerous taste tests (it's a difficult job...) we have finally agreed that the results are delicious!

These infusions will change with the seasons so be sure to try them all before they disappear.

Basil Street

Bombay Sapphire infused with Basil Leaves.

Served with Fever Tree Tonic and garnished with a basil leaf

Pollen Season

Bombay Sapphire infused with Chamomile

Served with Fever Tree Tonic and garnished with lemon peel

Vitamin C

Bombay Sapphire infused with Lemon & Ginger

Served with Fever Tree Tonic and garnished with an orange wheel

£13.50 Each

Prefer a classic gin taste? Find our ever-changing list of gins on page 11 or ask a member of our team for a recommendation.

Signature Cocktails

INSPIRED BY CORNWALL

£13.50

Cornish Lady

Tarquin's Gin, Vanilla, Citrus, Bitters, Egg White

Camel 75

Tarquin's Gin, Lemon Juice, Bergamot Liqueur, Sugar, Bitters, Camel Valley Sparkling Wine

Land's End Martini

Tarquin's Gin, Cocchi Americano, Lillet Blanc, Orange Bitters

SIGNATURE COLLINS

£13.50

Bicycle

Victory Bitter, Dolin Red, Aranciata

Gin Candy

Roku Gin, Strawberry Shrub, Tonic Water

Rickshaw

Roku Gin, Cocchi Americano White, Almond, Lemon juice, Tonic Water

Signature Cocktails (cont'd)

MORE ABOUT VERMOUTH

£13.50

EZ...like a MARTINEZ

Antica Formula Red, Gin, Solerno Blood Orange Liqueur, Bitters

Capital Punch

Rhum, Vanilla Syrup, Lemon Juice, Vermouth del Professore, Pineapple and Coconut Tea

Bloom and It

Vermouth Del Professore Red, Lavender and Honey syrup, Elderflower Bitter, Maraschino

NON-ALCOHOLIC COCKTAILS

£6.50

Chai & Tonic

Chai Tea Syrup, Lemon Juice, Tonic Water

Raspberry Cooler

Raspberry Puree, Mint, Lychee juice, Lemon juice, Sugar, Soda Water

Strawberry Fizz

Strawberry Shrub, Soda Water

Wines by the Glass

Sparkling and Champagne **125ml**

2014 Camel Valley ‘Annie’s Anniversary’ Brut, *Cornwall* £14

NV Henriot Blanc de Blancs, *Champagne, France* £16

NV Henriot Rosé, *Champagne, France* £19

White Wine **125ml**

2017 Grolleau Gris, Dom. de Haut Bourg, *Loire, France* £7

2014 Darnibole Bacchus, Camel Valley, *Cornwall, England* £10

2016 Kerner Valle Isarco, *Alto Adige, Italy* £12

2017 Moschofilero Symposium, Bizios, *Nemea, Greece* £14

2016 Neuburger, Somm in The Must, *Kremstal, Austria* £15

2013 St Romain, Chanterives, *Burgundy, France* £20

2017 Cotier Gewurztraminer, Garagiste, *Mornington, Australia* £20

2015 Riesling Scahlachberg, Rumpf, *Rheinhessen, Germany* £25

2014 Chanin Chardonnay, Bien Nacido Vineyard, *California* £30

Wines by the Glass (cont'd)

Rosé Wine	125ml
2016 Triennes Rosé, Dom. de Triennes, <i>Provence, France</i>	£10
2016 Pfluger Rosé, Blanc de Noir, <i>Pfalz, Germany</i>	£12
Red Wine	125ml
2016 Gamay Haut Bourg, <i>Loire Valley, France</i>	£7
2013 Rioja Cosecha, Akutain, <i>Rioja, Spain</i>	£9
2015 Mondeuse Noire, Frank Peillot, <i>Savoie, France</i>	£12
2014 Spatburgunder Gips, Aldinger, <i>Rheinhessen, Germany</i>	£15
2013 Primitivo Dunico, Le Feline, <i>Puglia, Italy</i>	£20
2012 Morey-St-Denis, Domaine Magnien, <i>Burgundy, France</i>	£25
2002 L' Espirits des Pavots, Peter Michael, <i>Sonoma, USA</i>	£30
2004 Château Tertre Roteboeuf, G.C. Classé, <i>Bordeaux, FR.</i>	£40
Sherry – Spain	100ml
NV Sherry Oloroso Alameda, Bodegas Hidalgo, <i>Spain</i>	£10
NV Sherry Fino, Valdespino, <i>Spain</i>	£10

Bottled Beers

Beers, Ales, Cider & Stout		330ml
Schiehallion	Scotland	£7
Peroni	Italy	£7
London Pride	England	£7
Sharp's Doom Bar	England	£9
Aspall Cider	England	£7
Guinness	Ireland	£7

Minerals & Softs

Large Blenheim Palace Still/Sparkling	£5.50
Small Blenheim Palace Still/Sparkling	£2.50
Soft Drinks	£3.25
<i>Coke, Diet Coke, Lemonade, Tonic, Ginger Ale, Soda, Ginger Beer</i>	
Juices	£4
<i>Orange, Apple, Grapefruit, Cranberry, Tomato, Pineapple, Lychee</i>	

Gin

Classic Juniper & Citrus

Bombay Sapphire	£9
Martin Miller's	£10
Plymouth	£10
Sipsmith	£11
Tarquin's	£12
Tanqueray Ten	£12
London City Distillery Old Tom	£12

Fruity & Floral

Hendrick's	£11
Cotswold	£11
Brockman's	£11
Jinzu	£13

Savoury & Herbal

Gin Mare	£11
The Botanist	£11
Monkey 47	£14

Spicy & Intense

Roku	£12
Marylebone	£12
Silent Pool	£13
The Isle of Harris	£13

Vodka

	£
Ketel One	£10
Konik's Tail	£11
Belvedere	£12
Grey Goose	£12
Beluga	£12

Tequila

Jose Cuervo Especial Silver	£8
Patron Silver, Anejo & Reposado	£12
Don Julio 1942	£28

Rum

Bacardi Carta Blanca	£8
Red Leg Spiced Rum	£9
Diplomatico Reserva Exclusiva	£11
12 year old Ron Abuelo	£12
15 year old El Dorado	£14
23 year old Ron Zacapa Solera	£14

Bourbon

.....	£9
1792 Small Batch Bourbon	£10
10 year old Eagle Rare	£10
Booker's	£23
Colonel E.H. Taylor Small Batch	£29

Blended and World's Whisky

12 year old Chivas Regal	Scotland	£9
12 year old Jameson	Ireland	£9
Johnnie Walker, Black Label	Scotland	£9
18 year old Chivas	Scotland	£16
Dimple	Scotland	£16
12 year old Yamazaki	Japan	£22
Middleton Very Rare	Ireland	£32
Johnnie Walker, Blue Label	Scotland	£34
18 Hakushu	Japan	£46
17 year old Hibiki	Japan	£65
18 year old Yamazaki	Japan	£80
Royal Salute 62 Guns	Scotland	£149

Single Malt Whisky

Lowlands & Campbelltown

Light, Briny & Pungent

18 year old	Longrow	£19
18 year old	Springbank	£34

Speyside

Rich, Sweet, Grassy

12 year old	Cragganmore	£9
10 year old	Benromach	£10
15 year old	Glenfiddich	£13
10 year old	Macallan	£16
21 year old	Balvenie Portwood	£32
25 year old	Glenfarclas	£34
18 year old	Macallan Sherry Finish	£48

Highlands

Fragrant, Floral & Fruity

12 year	Dalmore	£12
18 year	Highland Park	£18
25 year old	Speyburn Solera	£24
21 year old	Glen Dronach	£26
18 year old	Glen Grant	£27

Single Malt Whisky (cont'd)

Islay

Fragrant, Floral & Fruity

10 year old Laphroaig	£11
15 year old Bowmore	£14
16 year old Lagavulin	£17
18 year old Talisker	£17
18 year old Bunnahabhain	£20
Ardbeg Perpetuum	£25

Exclusive Collection

32 year old Laphroaig	£195
23 year old 1970 St. Magdalene	£225
35 year old Bunnahabhain	£250
30 year old Macallan	£295
18 year old Macallan Gran Reserva	£390
1972 The Balvenie Vintage Cask	£450
50 year old Glenfarclas	£1,200

Brandy & Grape Spirits

Cognac

Remy Martin V.S.O.P	£12
Delamain XO	£23
Hennessy XO	£35

Armagnac

Chateau Laubade V.S.O.P.	£12
20 year old Baron de Sigognac	£21
Saint Christeau 1934	2£95

Calvados

Adrien Camut 6 Years Old	£14
17 year old Dupont	£20

Grappa

Nonino Antica Cuvee	£15
Nonino Picolit Cru	£24

Eaux de Vie

Poire Williams, G. Miclo	£12
Vielle Prune, G. Miclo	£14
Framboise Sauvage, Joseph Cartron	£14

Digestives

Bailey's	£9
Drambuie	£9
Grand Marnier	£9
Kummel	£9
Limoncello	£9
Sambuca	£9
Frangelico	£9
Amaro Averna	£9
Fernet Branca	£9
Jagermeister	£9

Port & Fortified Wines

NV 20 Year Old Graham's Tawny Port, <i>Portugal</i>	£16
2001 Niepoort Colheita, <i>Portugal</i>	£25
NV 20 Year Old Malvasia, Madeira, <i>Portugal</i>	£35
1945 Sandeman Vintage, Douro, <i>Portugal</i>	£35
1986 Don Pedro Ximénez Gran Reserva, Toro Albala, <i>Spain</i>	£25

Fresh Oysters

Porthilly Rock Oysters

£30 for six

Doon Castle Oysters

£30 for six

Bar Nibbles

Fish Goujons with Tartare Sauce £15

Crispy Octopus with Romesco Sauce £13

Prawn and Avocado Cocktail £16

Duck Fritters with Piccalilli £15

Burrata with Tomatoes, Herbs & Breadcrumbs £12

Sharing Platters

Smoked Fish Platter £25

*Smoked Cod's Roe Dip, Smoked Mackerel Pate, London Cure
Smoked Salmon, rustic bread.*

Charcuterie Selection £25

*Market charcuterie served with pickled onions, gherkins
and rustic bread.*

Cheese Plate £25

*Seasonal cheeses served with chutney, pickled celery
& artisan crackers.*

Main Courses

Brill, Porthilly Crab Sauce, Potato Terrine £37

John Dory, Curry Sauce, Cabbage Roll £36

Plaice, Parsley & Garlic Hollandaise, Crispy Oyster £30

Breaded Haddock, Warm Tartare Sauce £25

Côte de Boeuf, Wild Mushrooms,
Sauce of Red Wine, Mustard & Tarragon £40

Sides £6 Each

New Potatoes with Seaweed and Roast Garlic Butter

*Grilled Hispi Cabbage, Beer Breadcrumbs
and Preserved Herrings*

Marinated Tomato and Herb Salad

Fennel, Dill & Crème Fraiche Gratin

Bar Sweets

Raspberry Trifle £16

St Clements Pavlova, Yoghurt Sorbet £14

Clotted Ice Cream Sandwich,
Champagne & Strawberry Sorbet £16

Almond Profiteroles, Warm Chocolate & Amaretto Sauce £15

Sandwiches

Served between 12pm-5pm.

Classic Sandwiches

All sandwiches are offered with a choice of whole meal or white bread and are accompanied by crisps & salad.

Egg Mayonnaise & Cress	£9
Smoked Salmon & Cream Cheese	£12
Ham & Mustard	£12

Hot Sandwiches

All sandwiches accompanied by chips.

Club Sandwich	£17
<i>Bacon, Chicken & Egg Mayonnaise</i>	
Steak Sandwich	£23
<i>Pickled Shallots, Tarragon Mustard</i>	

Afternoon Tea

Served between 2pm-5pm.

Traditional Afternoon Tea

Homemade sandwiches, freshly baked scones and Claire Clark sweets.