



*'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 favorites 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 favorite cocktail that is not listed,
please ask!*

We are happy to make any drink requested.

Saverio and the Team

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Aperitivo Hour

Every Monday-Thursday from 5-7pm.

Two beverages accompanied by your choice of platter.
£30

Choose your two favourite tipples.

Classic Martini

Negroni

Martinez

Americano

Old Fashioned

Bellini

Freedom Pilsner

Aspall Cider

Prosecco di Valdobbiadene, San Marino (125ml)

2015 Darnibole Bacchus, Camel Valley (125ml)

2016 Rioja Cosecha, Akutain, (125ml)

Choose your favourite platter.

Charcuterie and Pickles

Cheese and Artisan Crackers

Masterclasses

Led by the knowledgeable bar team, masterclasses are a fantastic way to experience some incredible spirits expertly matched in surprising ways. Available for groups of 2-6, our individual masterclasses offer a personalised interaction throughout the experience and the chance to taste and learn at your own level. Larger groups available on request.

Vermouth Masterclass

Despite losing popularity to its long-time partner gin, vermouth is back and better than ever. This tasting will take you through four of the best new artisanal vermouth producers paired with the finest seasonal charcuterie all while covering everything from production to cocktails. Priced at £45 per person.

Essential Whisky Tasting

This tasting features a rotating selection of one Lowland, one Speyside and one Islay single malt. Our team will talk through a brief overview of whisky and the art of whisky tasting while serving and pairing each with a selection of our favourite cheeses. Priced at £45 per person.

Prestige Whisky Tasting

A tasting is for the true connoisseur that features fine single malt whiskies all over 18 years of age. Selection will rotate based on availability but will generally include one Highland, one Speyside and one Island whisky. Our team will take this tasting further in depth, exploring the unique differences in region and aging while pairing all three whiskies with ‘best of the season’ artisanal cheeses. Priced at £95 per person.

*Available Monday-Thursday & Sunday from 12-9pm.
Reservations required.*

The **Gin** Experience

*Not content to let distillers have all the fun,
we have set to work infusing gin with our 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

Victory London Gin infused with Basil Leaves.

*Served with Fever Tree Tonic
and garnished with a basil leaf*

Pollen Season

Victory London Gin infused with Chamomile

*Served with Fever Tree Tonic
and garnished with lemon peel*

Vitamin C

Victory London Gin infused with Lemon & Ginger

*Served with Fever Tree Tonic and garnished
with an orange wheel*

£15.00 Each

Prefer a classic gin taste?

*Find our ever-changing list of gins on page 17
or ask a member of our team for a recommendation.*

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 the unique flavours that vermouth can offer, we recommend trying one simply over ice, topped with soda or in one of our fabulous cocktails.

White

Martini Ambrato	£7
Noilly Prat Dry	£7
Lillet	£7
Mattei Cap Corse	£7
Cocchi Americano	£7
Vermouth Del Professore	£8

Red

Martini Rubino	£7
Dolin	£7
Cocchi Storico di Torino	£7
Vermouth del Professore	£8
Carpano Antica Formula	£9

Can't decide? Ask about our tasting flights.

Classic Cocktails

Classic Martini

*Your favourite gin or vodka served just the way you like it.
From £15*

Le Fizz

*Grey Goose Vodka, St Germain Elderflower, Lime, Soda
£15*

Amaretto Sour

*Amaretto, Lemon, Sugar, Bitters, Egg White
£15*

Negroni

*Victory Gin, Campari, Vermouth del Professore Red
£15*

Old Fashioned

*Wild Turkey Bourbon, Angostura Bitters, Sugar
£15*

Espresso Martini

*Victory Vodka, Kahlua, Espresso
£15*

Mojito

*Havana 3 years, Lime, Mint, Soda
£15*

Cosmopolitan

*Victory Vodka, Cointreau, Lime, Cranberry
£15*

Margarita

*Jose Cuervo Especial Silver, Cointreau, Lime
£15*

Bellini

*Prosecco, White Peach
£15*

Signature Cocktails

Cornish Lady

Tarquin's Gin, Vanilla, Citrus, Bitters, Egg White
£15

Camel 75

*Tarquin's Gin, Lemon Juice, Bergamot Liqueur,
Sugar, Bitters, Camel Valley Sparkling Wine*
£15

Land's End Martini

*Tarquin's Gin, Cocchi Americano, Lillet Blanc,
Orange Bitters*
£15

Sazerac del Dictador

Dictador Rum, Apricot Brandy, Absinthe, Bitters
£15

Pear Affair

Victory Gin, Poire Williams, Kummel, Lemon, Sugar, Champagne
£15

EZ...like a MARTINEZ

Antica Formula Red, Gin, Solerno Liqueur, Bitters
£15

Pisco Punch

Pisco, Lemon, Lime, Pineapple, Bitters
£15

Coffee Old Fashioned

*Wild Turkey Bourbon, Grand Brulot Cognac, Crème de Cacao, Orange
Bitters*
£15

Cherry in Manhattan

Rittenhouse Rye, Cherry Liqueur, Carpano, Absinthe, Bitters
£15

Session Cocktails

Gone is the notion that a cocktail must be strong to be serious. In its place is a full spectrum of drinks that clock in at low alcohol levels, but still pack all the flavour.

Alcoholic Tonic

Pedrino Sherry & Tonic Spritz

Bittersweet with notes of stone fruits, raisins and orange blossoms.
£5.50

Signature Cocktails

Morning Shim

Campari, del Professore Red Vermouth, Orange Marmalade & Soda
£13

The Odd Bean

Coffee-infused Vermouth, Pedrino
£13

Sloely but Surely

Sipsmith Sloe Gin, Vanilla Syrup, Lime, Champagne
£13

The Curator

Averna Amaro, Sweet Vermouth, Lemon, Sugar, Mint
£13

Temperance Movement

Non-Alcoholic Botanical Spritzes

£6.50 Each

Rocktails Orangewood

Blood orange zest meets the woody aroma of cascarilla in this rounded sparkling blend.

Rocktails Citrus Spritz

Lemon zest meets juniper berries, lime, lavender & basil in this aromatic sparkling blend.

Non-Alcoholic Cocktails

£8 Each

Coconut lemonade

Coconut and Chai Syrup, Lemon Juice, Soda Water

Raspberry Cooler

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

Strawberry Fizz

Strawberry Shrub, Soda Water

Wines

Sparkling and Champagne	125ml	Bottle
NV Prosecco di Valdobbiadene Extra Dry, San Marino, <i>Veneto, Italy</i>	£12	£55
2015 ‘Annie’s Anniversary’ Brut, Camel Valley, <i>Cornwall, UK</i>	£14	£75
NV Henriot Blanc de Blancs, <i>Champagne, France</i>	£16	£85
NV Henriot Rosé, <i>Champagne, France</i>	£19	£107
White Wine	125ml	Bottle
2016 Montravel Sec, Dom. de Perreau, <i>Bergerac, France</i>	£7	£29
2016 Godello, Mara Martin, <i>Monterrei, Spain</i>	£10	£50
2017 Sauvignon Blanc, Greywacke, <i>Marlborough, New Zealand</i>	£12	£55
2017 Kerner, Cantina Valle Isarco, <i>Alto Adige, Italy</i>	£12	£55
2017 Moschofilero Sympoisum, Bizios, <i>Nemea, Greece</i>	£14	£60
2016 Petit Chablis, Domaine Garnier, <i>Burgundy, France</i>	£15	£65
2014 Chignin Bergeron, ‘Les Filles’ Dom. Gilles Berlioz, <i>Savoie, France</i>	£15	£70
2016 St Peray, Les Pins, Bernard Gripa, <i>Rhône, France</i>	£20	£92
2016 Meursault ‘Les Crotots’ Maison Chantereves, <i>Rhône, France</i>	£23	£110

Wines

Rose Wine	125ml	Bottle
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2017 Paradou Rosé, Château Pesquié, <i>Provence, France</i>	£10	£50
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2016 Pfluger Rosé, Blanc de Noir, <i>Pfalz, Germany</i>	£12	£57
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Red Wine	125ml	Bottle
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2016 The First Lady, Cabernet Sauvignon, Warwick Estate, <i>Stellenbosch, SA</i>	£7	£29
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2016 Rioja Cosecha, Akutain, <i>Rioja, Spain</i>	£9	£45
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2017 Malbec, Altos Las Hormigas, <i>Mendoza, Argentina</i>	£12	£50
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2016 Merlot, Fog Mountain, Fog Mountain, <i>California, USA</i>	£14	£63
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2016 Spätburgunder (Pinot Noir) Gips, Weingut Aldinger, <i>Württemberg, Germany</i>	£15	£65
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2016 Montagne St Emilion, Ch. La Croix Bonneau, <i>Bordeaux, France</i>	£18	£85
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2013 Primitivo Dunico, Le Feline, <i>Puglia, Italy</i>	£20	£100
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2013 Morey-St-Denis, Domaine Magnien, <i>Burgundy, France</i>	£25	£120
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2015 Syrah 'Cuvée Classique', Le Vieux Pin, <i>Okanogan Valley, Canada</i>	£30	£140
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For our full list of bottles, please ask for our wine list.

Bottled Beers

Beers, Ales, Cider & Stout **330ml**

Schiehallion Lager	Scotland	£8
Freedom Pilsner	England	£8
Hofmeister Helles	Germany	£8
London Pride	England	£8
Sharp's Doom Bar	England	£10
Aspall Cider	England	£8
Guinness	Ireland	£8

Minerals & Mixers

Large Blenheim Palace Still/Sparkling £5.50

Small Blenheim Palace Still/Sparkling £3.00

Soft Drinks £3.25

*Coke, Diet Coke, Lemonade, Tonic, Ginger Ale,
Soda, Ginger Beer*

Juices £5.00

*Orange, Apple, Grapefruit, Cranberry, Tomato,
Pineapple, Lychee*

Gin

Classic Juniper & Citrus

Victory London	£9
Plymouth	£10
Sipsmith	£11
Cotswold	£11
Tarquin's	£12
London City Distillery Old Tom	£12

Fruity & Floral

Martin Miller's	£10
Willem Barentsz	£11
Hendrick's	£11
Brockman's	£11
The Botanist	£11
Silent Pool	£13

Savoury & Herbal

Gin Mare	£11
Tanqueray Ten	£12
Monkey 47	£14

Spicy & Intense

Authentic Crocodile	£11
Roku	£12
Marylebone	£12
The Isle of Harris	£13

Vodka

Victory London	£9
Ketel One	£10
Konik's Tail	£11
Belvedere	£12
Grey Goose	£12
Beluga	£12

Tequila

Jose Cuervo Especial Silver	£9
Patron Silver, Anejo & Reposado	£12
Don Julio 1942	£28

Rum

Havana 3yrs	£9
Red Leg Spiced Rum	£9
Dictador Rum 12 years	£11
12 year old Ron Abuelo	£12
15 year old El Dorado	£14
23 year old Ron Zacapa Solera	£14

Bourbon

Wild Turkey	£9
1792 Small Batch Bourbon	£10
10 year old Eagle Rare	£10
Woodford Reserve Double Oak	£14
Booker's	£23
Colonel E.H. Taylor Small Batch	£29

Blended and World Whisky

Adelphi House Blend	Scotland	£9
12 year old Jameson	Ireland	£9
12 year old Chivas Regal	Scotland	£10
Johnnie Walker Black Label	Scotland	£10
18 year old Chivas	Scotland	£16
Dimple	Scotland	£16
12 year old Yamazaki	Japan	£22
Johnnie Walker Blue Label	Scotland	£34
17 year old Hibiki	Japan	£65
18 year old Yamazaki	Japan	£80
Royal Salute 62 Guns	Scotland	£149

Single Malt Whisky

Lowlands & Campbeltown

Light, Briny & Pungent

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

Speyside

Rich, Sweet, Grassy

12 year old	Cragganmore	£10
15 year old	Glenfiddich	£13
Macallan	Gold Double Oak	£16
18 year	Glenlivet	£24
21 year old	Glenfarclas	£30
21 year old	Balvenie Portwood	£32

Highlands

Fragrant, Floral & Fruity

12 year	John Crabbies	£11
14 year	Oban	£12
15 year	Dalmore	£15
18 year old	Highland Park	£24
18 year old	Glen Dronach	£25
18 year old	Glen Grant	£29

Single Malt Whisky (cont'd)

Islay & Islands

Complex, Smoky, Peaty

Laphroaig Quarter cask	£11
15 year old Bowmore	£16
16 year old Lagavulin	£17
18 year old Talisker	£19
Ardbeg Uigeadail	£20
18 year old Bunnahabhain	£22
Laphroaig Lore	£24
Ardbeg Perpetuum	£28
20 year old Bowmore 1997	£44

Exclusive Collection

25 year old Mortlach 1993	£58
35 year old Bunnahabhain	£250
30 year old Macallan	£295
18 year old Macallan Gran Reserva	£390
1972 The Balvenie Vintage Cask	£450

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
Castarède Bas Armagnac 1974	£28
Saint Christeau 1934	£145

Calvados

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

Nonino Antica Grappa

Cuvee	£15
Nonino Picolit Cru	£24

Eaux de Vie

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

Sharing Platters

Charcuterie Selection £25

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

Cheese Plate £25

*British cheeses served with chutney,
pickled celery & artisan crackers*

Starters and Salads

Market Vegetable Soup, Rustic Bread £9

Garden Avocado on Toast £14

Fish Goujons with Tartare Sauce £15

Capital Salad

Feta, Cucumber, Red Onion, Avocado, Pickled Carrots, Radish, Crispy
Shallots, Coriander, Mint,
Miso, Ginger & Honey Dressing

Small £10

Large £19

Kale Caesar Salad, Chicken, Bacon, Crispy Croutons

Small £15

Large £25

Main Courses

Fish & Chips, Mushy Peas, Tartare Sauce £22

Capital Burger, Bacon, 3 years old Davidstow Cheese, Tomato, Baby Gem,
Jalapeño Mayonnaise, Red Onions, Chips £19

Linguine, Spinach, Mushrooms & Cream £16

Sides

Steamed New Potatoes, Seaweed & Lime Butter £6

Grilled Broccoli, Chilli Oil, Smoked Almonds £6

Mixed Leaf Salad £4

Thin Chips £4

Desserts

Sorbet or Ice Cream of the Day £8

Lemon Frosted Cake, Summer Berries £9

Sandwiches

Served between 12pm-5pm

Classic Sandwiches

All sandwiches are offered with a choice of wholemeal 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 served with chips.

Club Sandwich <i>Bacon, Chicken & Egg Mayonnaise</i>	£17
Croque Monsieur <i>Ham, Parmesan, Comté, Truffle Oil</i>	£16
Croque Madame <i>Free Range Egg, Ham, Parmesan, Comté, Truffle Oil</i>	£17

Afternoon Tea

Served between 2pm-5pm

Traditional Afternoon Tea £35.00

*Homemade sandwiches,
freshly baked scones, Claire Clark sweets and tea or coffee*