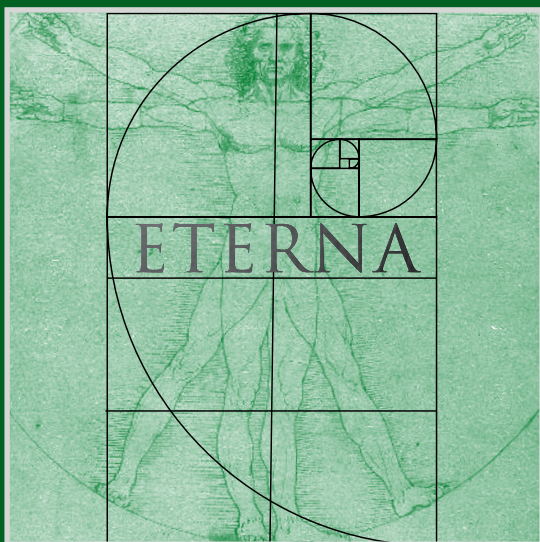




VESPER BAR

ETERNA

COCKTAILS BASED ON THE GOLDEN RATIO

Our menu has its roots in the Golden Spiral – a mathematical ratio related to the Fibonacci sequence where each number is the sum of the two before. This ratio has been used for centuries to confer harmony and balance in art and architecture, and now we're using it to create the perfect serve.

Spiral through each flavour to find your favourites – whether that's those with fewer ingredients and a distinct character, such as our famous Vesper martini, or those with more ingredients and complex, unique personalities.

TIMELESS

Vesper
Martinez
The Dorchester
of London

SAVOURY

Venus Observed
Look of Love
Matrameru

HERBACEOUS

Sacred Garden
Abaci Moss
Green Knight

CREAMY

Kanagawa
Whitecap
Spindrift

FRUITY - FLORAL

Phidias Fig
Eve's Apple
Forbidden Fruit

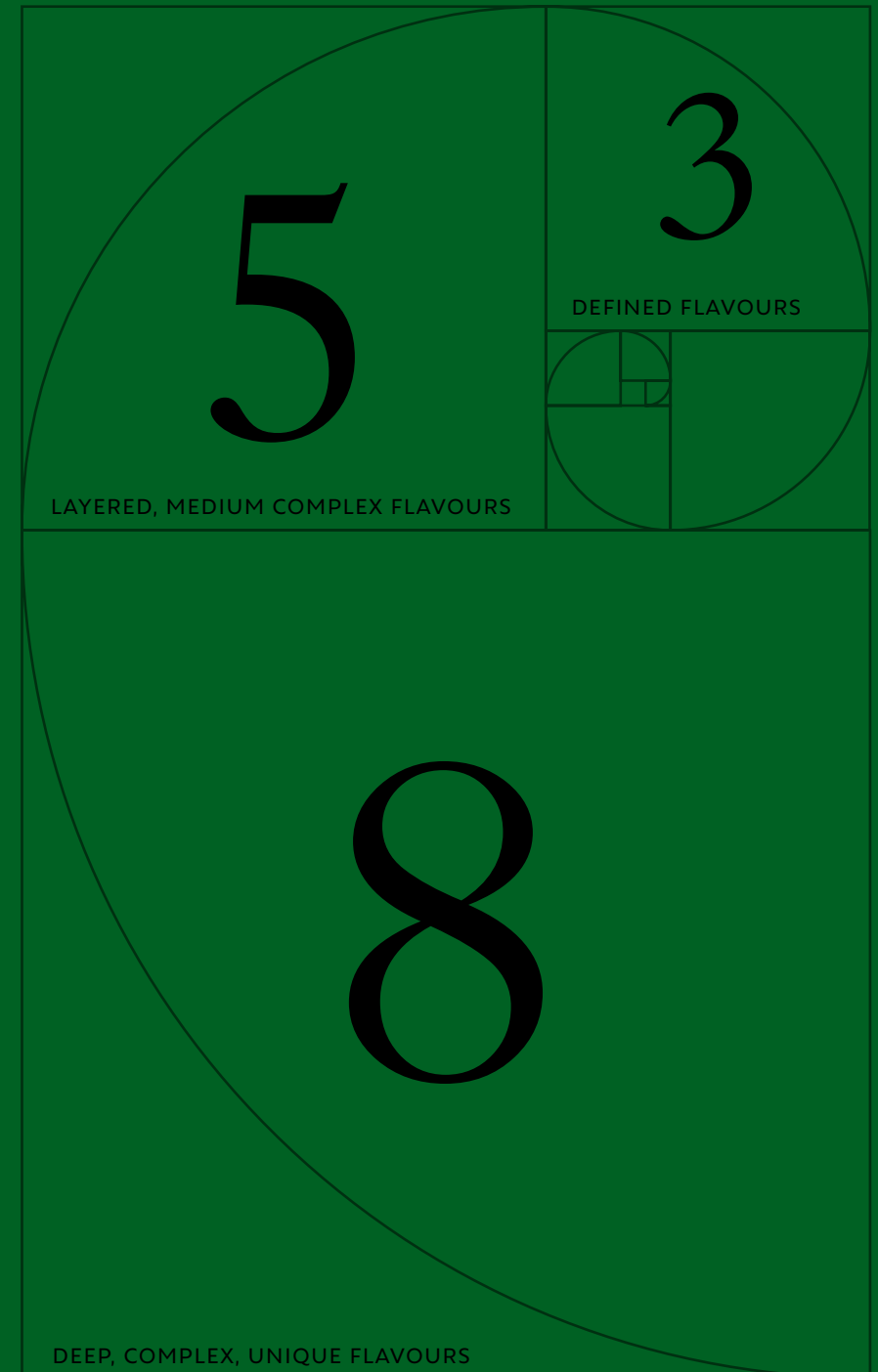
EARTHY - SMOKY

Twister
Cardinal
Thunderball

NON-ALCOHOLIC

Deep Dive
Pacific Wave
East of Eden

All cocktails £25, non-alcoholic cocktails £16. If you have any allergies or intolerances please let the bar team know. Please note that a 15% discretionary service charge will be added to your bill. All prices are inclusive of VAT.



TIMELESS

An eternal spiral, the nautilus shell is nature's evocation of perfect geometry, where classical form meets modern refinement – a timelessness captured in impeccably classic cocktails.

MARTINEZ

Dorchester Old Tom
Cocchi vermouth Di Torino
Maraschino Perla Dry
The Dorchester Boker's Bitters



VESPER

Stolichnaya Elit
Dorchester Old Tom
Del Duque 30
Re-distilled Forbidden Fruit



THE DORCHESTER of LONDON

Boatyard Double gin
Doorly's rum 3yrs
Forbidden Fruit liqueur
Pink grapefruit
Rhubarb
Lavender



A Nautilus shell follows a logarithmic spiral pattern that can vary between individual shells.

SAVOURY

Rising from the inky depths, pristine cocktails embody a subtle salinity, an earthy minerality and a muted sweetness, evoking flinty waters and crisp, clean, refreshing flavours, layered over organic umami overtones.

VENUS OBSERVED

Coconut pisco

Seatrus gin

Italicus

Tomato & caper berry



MATRAMERU

Jack Daniel's Single Barrel

Savoia Orancio

Banana oxymel

Kaveri ginger



THE LOOK OF LOVE

Boatyard Double gin

Sesame campari

Cocchi dopo teatro

Roasted aubergine



In Botticelli's *The Birth of Venus* the golden ratio is used to give both power and aesthetic appeal to the figure of Venus, both in her placement on the canvas and the dimensions of her body.

HERBACEOUS

Cruciferous geometry inspires green herby blends of basil, tarragon, gentian root and watermelon peel; a garden stroll at dusk, bittersweet flavours distilled from aromatic herbs, roots and barks. Intensity in layers at once bitter, earthy, spiced and sweet.

SACRED GARDEN

Doorly's rum 3 yrs

Tamarillo & basil

Cedar

Absinthe



ABACI MOSS

Kay sake

Spiced mezcal

Palo Cortado sherry

Tarragon bubbles



GREEN KNIGHT

Altamura vodka

Mastiha

Feta

Gentian

Watermelon bubbles



Each small bud that spirals out from the floret of a Romanesco cauliflower has the same golden ratio of 1:163.

CREAMY

With smooth, rich, velvety textures, luscious flavours of vanilla, chocolate, caramel and coffee, nutty notes (think coconut, hazelnut and toasted almond) and dairy creaminess, these cocktails layer buttery undertones over a dark heart of aromatics, spices and bitters.

KANAGAWA

Glenmorangie 12
Sandalwood white port
Peach yogurt
Fig leaf soda



SPINDRIFT

Cherry whey Courvoisier
Woodford Reserve rye
Moscato
Fenugreek



WHITECAP

Cadello
Cocchi Americano
Moka
Guanabana
Saffron crème fraiche



The orderly calm of the Golden Ratio lies beneath the tumult of a cresting wave in Hokusai's *The Great Wave Off Kanagawa*.

FLORAL & FRUITY

Like nectar, these flavours conjure a pollen gatherer's progress, alighting on perfumed florals and bright fruity flavours, dreamy orchard blossom to rich tropical fruits, layers of flavour punctuated with a crisp, tangy finish.

EVE'S APPLE

Flor de caña 12yrs

Marzipan

Fermented apple

Fino sherry



PHIDIAS FIG

The Dalmore 12

Amaro Santoni

Fig

Palo santo



BLACK PEARL

Everleaf Mountain

Lychee

Rooibos

Forbidden molasses

Tropical champagne



The golden angle (about 137.5 degrees) of the seeds that spiral outward in a sunflower head optimises space, maximises exposure to light and draws pollinators to the source.

SMOKY & EARTHY

Elegant, smoky notes float over complex flavours of spice, herbs, cocoa, molasses and fruity ferments. Even earthy beetroot and crisp green leaves in redistilled spirits give deeply-layered blends, spiked with citrus, rhubarb and tart, tropical fruits.

CONVOCAATION

Beetroot Old Tom gin

Cascara Savoia

Rhubarb

Marshmallow



TWISTER

Mezcal

Brassica

Jasmine

Botanical vinegar



THUNDERBALL

Enemigo blanco tequila

Smoky EVO

Pineapple

Sage sauvignon blanc



Viewed from space, storm clouds swirl in a golden spiral that closely follows the Fibonacci sequence.

NON-ALCOHOLIC

For the temperate sipper, finding harmony and balance in flavour is everything; and Everleaf blends weave the dark arts of plants, marrying fruit flavours with bitter roots, aromatic barks and green leaves with crisp berries, and pristine mountain stream with forest floor.

EAST OF EDEN

Everleaf Mountain

Peach

Sandalwood

Fig leaf soda



PACIFIC WAVE

Everleaf Forest

Tamarillo & basil

Pink grapefruit soda



DEEP DIVE

Everleaf Mountain

Fig Nectar

Palo santo



The Golden Ratio has shaped the design of iconic structures both ancient and new, from the Parthenon, Pyramids and Taj Mahal to Sydney Opera House and the Guggenheim museum.

