



Salt, aniseed, white pepper, cardamon, cumin, cinnamon, cloves, opium, and tea- that's just a small list of spices which were stored in this protected by government building more than 2 centuries ago. This nice history inspired us to create our signature cocktails influenced by all spices, which were brought to England by East India Company in XVIII century.

Signatures

Viola Flower 12.00

Prosecco mixed with Elderflower and Peach puree.

Spicy Rosemarita 12.50

Grapefruit and Chilli infused El Jimador Tequila shaken with lime and Agave Nectar. Served with a rim of Rosemary Salt

New Street Garden 13.00

Tanqueray 10 Gin mixed with Elderflower Cordial, mint, lime, and cucumber, topped with Fever Tree Elderflower Tonic Water

Japanese Vesper 13.00

Basil infused Roku Gin & Haku Vodka, Lemon, Homemade Orange Cordial and topped with Sparkling Wine

El Salvador 13.50

Havana 7 Rum washed Banana & Chocolate shaken with Banana Liq, Exotic Juice, Sugar syrup topped with Salvador Foam

Red Blossom 14.00

Sauvella Vodka, Chambord liqueur mixed with homemade Red Wine syrup, lemon and covered with Fever Tree Rose & Raspberry Foam

Negroni También 14.00

Lost explorer Espadin Mezcal mixed with Vault Forest Vermouth and Coffee infused Campari. Smoked with Oak Wood



COGNAC - ARMAGNAC

Courvoisier VSOP	11.00
Remy Martin	12.00
Baron de Sigognac 10yr	13.00
Rémy Martin 1738 Accord Royal	15.00
Delamain Pale & Dry XO	25.00
Darroze Grands Assemblages 30yo	30.00
Courvoisier XO	35.00
Remy Martin XO	37.00

CALVADOS

Domaine Dupont VSOP	13.50
Lemorton 1963	40.00

PISCO

Pisco Aba	10.00
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APERITIF / LIQUEUR

Aperol	9.00
Baileys	9.00
Frangelico	9.00
Cointreau	9.00
Sambuca Molinari	9.00
Jägermeister	9.00
Southern Comfort	9.00
Drambuie	9.00
Limoncello Luxardo	9.00
Belle de Brillet Pear Liqueur	9.50
Adriatico amaretto	9.50
Adriatico amaretto Bianco	9.50
Fernet Branca	10.00

CACHAÇA

Leblon	12.00
Avua, Amburana	12.50

SAKE

	100ml
Akashi-Tai Shiraume Ginjo Umeshu (Plum)	12.00
Akashi-Tai Gingo Yuzushu (Citrus)	14.00

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Cocktails!

OLD
BENGAL
BAR
EC2

“The important thing is the rhythm. Always have rhythm in your shaking. Now a Manhattan you always shake to fox-trot time, a Bronx to two -step time, a dry martini you always shake to waltz time.” – William Powell, *The thin man*

THE East India Company (EIC), also known as the Honourable East India Company and informally as John Company was an English and later British joint-stock company, formed to pursue trade with the East Indies, but which ended up trading mainly with the Indian subcontinent and Qing China. Originally chartered as the “Governor and company of merchants of London trading into the east Indies”. The company rose to account for half of the world’s trade, particularly trade in basic commodities that included cotton, silk, indigo dye, salt, saltpetre, tea, and opium. The company also ruled the beginnings of the British Empire in India.



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OLD
BENGAL
BAR
EC2

For bookings and events please contact Miguel Cardona

T 0203 195 8234 MiguelC@danddlondon.com

AMERICAN

Maker's Mark	10.00
Jack Daniel's	10.00
Jack Daniel's Apple/Honey	9.50
Jack Daniel's single barrel	12.00
Evan Williams single barrel	12.00
Woodford Reserve Bourbon	13.00
Woodford Reserve Rye	13.00
Gentleman Jack	13.00
Bulleit 10yo	14.50
Blanton's	15.00
SirDavis Rye Whisky	22.00
Whistle Pig 10yo Rye	20.00

JAPANESE

Toki	10.00
Hakushu Distiller's Reserve	18.00
Hibiki Harmony	22.00
Hakushu 12yo	30.00

IRISH

Jameson	10.00
Slane	10.00
Roe & Co	10.50
Green Spot "Chateau Leoville Barton"	15.00

OTHERS

Penderyn single malt, Wales	10.00
Cotswolds single malt, England	12.00
Starward, Australia	13.00

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Cocktails

Bengal Punch	14.00
<i>Damoiseau white rum, Damoiseau Guava, pineapple, orange and cranberry juice, passionfruit puree, cinnamon syrup, grenadine, lime juice.</i>	
Grapefruit Colada	14.50
<i>Koko Kanu Rum. Havana 3 Rum, Aperol, Grapefruit Juice, Coconut Syrup. Lime juice, Coconut Milk.</i>	
Daiquiri Temptation	14.00
<i>Havana 3 Rum, Adriatico Amaretto. Pineapple Juice, Lime Juice, Cardamon</i>	
1888	17.00
<i>Brugal 1888, Pear & Cinnamon Syrup, Campari, Cointreau, Lime juice, Orange bitters,</i>	
Winter Collins	15.00
<i>Tanqueray Flor De Sevilla, Pear & Cinnamon Syrup, Lemon Juice, Fever Tree Soda Water, Cranberry Juice.</i>	
Teatime Tipple	16.00
<i>Monkey 47 gin mixed with Vault Bitter, Cointreau, Earl grey tea, lemon juice, Sugar, Blackcurrant Jam</i>	
Scarlet Sipper	16.00
<i>Chase potato vodka, Redcurrant Syrup, Champagne Cordial</i>	
Devonshire Blossom	16.00
<i>Malfy Rosa Gin, Sakura cherry blossom vermouth, Grenadine syrup, Lemon juice, muddled blackberries & raspberries, Cherry bitters and Miraculous foamer</i>	
Cantarito	17.00
<i>Casamigos Reposado mixed with orange, grapefruit and lime juice, pinch of salt topped with fever tree pink grapefruit soda, serve in a clay pot</i>	
Tio Julio	16.00
<i>Don Julio Reposado mixed with Lillet rose, Campari, Italicus, lime juice, topped with Fever tree aromatic tonic</i>	
Mystical Jager	15.50
<i>Jägermeister, Flor de Cana Rum, Lime Juice, Pineapple juice, Blackberry Syrup.</i>	
Icy violet	16.00
<i>Belvedere Vodka, Crème De Mure, Blackberry Syrup, Lemon Juice</i>	
Stormy Penicillin	15.50
<i>Johnnie Walker Black Label mixed with ginger liqueur, honey water, Laphroaig 10yr and angostura bitters topped with fever tree ginger beer</i>	
Spiced Chocolate Old fashioned	16.00
<i>Makers mark bourbon, Home-made spice syrup, Chocolate bitters.</i>	
Aged Carre	20.00
<i>Dalmore 12yr stirred with Courvoisier, Lillet Blanc, Dom Benedictine and Antica formula Vermouth. Aged In Oak Barrel for 3 Months, apple wood smoke.</i>	

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Classic cocktails

Aperol Spritz	12.00
<i>Aperol, prosecco, Fever tree soda Water</i>	
Hugo Spritz	12.00
<i>St Germain Elderflower Liqueur, Prosecco, Fever Tree Soda</i>	
Vesper Martini	13.50
<i>Belvedere vodka, Sipsmith Gin, Lillet Blanc</i>	
French Martini	13.50
<i>Ciroc Vodka, Chambord Liqueur, Pineapple juice</i>	
Negroni	14.00
<i>Tanqueray gin, Campari, Antica Formula</i>	
French 75	14.00
<i>No3 London Dry Gin, Lemon juice, Sugar syrup topped with Prosecco.</i>	
Rob Roy	14.00
<i>Singleton 12yr scotch whisky, Antica formula vermouth, angostura bitters</i>	
Mint Julep	14.00
<i>Woodford Reserve Bourbon, Mint leaves, Sugar syrup</i>	

Mocktails

Berry Much More	41 kcal 9.00
<i>Caleño Light&Zesty mixed with Berries, apple juice, lemon and topped with Fever Tree Soda Water.</i>	
Cucumberland	162 kcal 9.00
<i>Everleaf Forest mixed with cranberry juice, cucumber, lemon, sugar and topped with Fever Tree Lemonade.</i>	
Easy Fizz	168 kcal 9.00
<i>Everleaf Marine mixed with mint, orange juice, Orgeat and topped with Fever Tree Aromatic Tonic Water.</i>	
Light & Spicy	65 kcal 9.50
<i>Caleño dark & spicy shaken with Grapefruit juice, lemongrass & ginger cordial and topped with Fever Tree Ginger ale.</i>	
Crodino Spritz	118 kcal 9.50
<i>Crodino non-alcoholic aperitivo mixed with grapefruit juice topped with fever tree soda water.</i>	

SCOTCH SINGLE MALT

Highland

Glenmorangie 10yr	11.00
Dalmore 12yr	12.00
Oban 14yr	13.00
Fattercairn 12yr	14.00
Macallan 12yr	14.00
Glenmorangie Nectar D'Or	20.00
Dalmore Cigar Malt	24.00
Glenmorangie 18yr	25.00
Macallan 15yr	31.00
Macallan 18yr	52.00

Islay

Laphroaig 10yr	12.00
Ardbeg 10yr	12.00
Caol Ila 12yr	14.00
Lagavulin 16yr	20.00

Speyside

Singleton of Dufftown 12yr	11.00
Glenfiddich 12yr	12.00
Glenlivet Caribbean reserve	12.00
Balvenie 12yr	13.00
Glenfiddich "IPA"	14.50

Islands

Jura 10yr	10.50
Talisker 10yr	12.50
Jura 18yr	24.00

Lowlands

Auchentoshan Three Wood	15.00
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BLENDED SCOTCH

Johnnie Walker Black label	10.00
Chivas Regal	10.50
Monkey Shoulder	10.50
Copper Dog	11.50
Johnnie Walker Gold Reserve	14.00
Johnnie Walker Blue label	45.00

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RUM

Havana 3, Cuba	10.00
Havana Spiced, Cuba	10.50
Havana Club Especial, Cuba	11.00
Havana 7, Cuba	11.50
Havana Club Maestros, Cuba	16.00
Kraken, Trinidad and Tobago	10.50
Damoiseau Blanc, Guadeloupe	11.00
Gosling Black Seal, Bermuda	11.00
Wray & Nephew, Jamaica	11.00
Flor De Cana 12yo, Nicaragua	12.00
Appleton 12, Jamaica	12.50
Companero Anejo, Panama	13.00
William George, Jamaica	13.00
Diplomatico Reserva, Venezuela	13.50
Bragal 1888, Dominican Republic	15.00
Gosling Family Reserva, Bermuda	15.00
Santa Teresa 1796, Venezuela	16.00
Ron Zacapa 23yo, Guatemala	18.00

TEQUILA

El Jimador Blanco	10.00
El Jimador Reposado	10.50
KAH Blanco	12.00
KAH Anejo	14.00
Don Julio Blanco	15.00
Don Julio Reposado	17.00
Don Julio Anejo	18.00
Don Julio 1942	35.00
Casa Amigos Blanco	16.50
Casa Amigos Reposado	18.50
Casa Amigos Anejo	20.00
Casa Dragones Blanco	18.00
Casa Dragones Anejo	25.00
Clase Azul Plata	32.00
Clase Azul Reposado	37.00

MEZCAL

Lost Explorer Mezcal Espadin	15.00
Amores 'Espadin' Joven	16.00

WINE

Sparkling	125ml / Bottle
Nyetimber, Classic, England, NV	13.00 / 72.00
Champagne	125ml / Bottle
NV Lanson, Brut	17.00 / 95.00
NV Lanson, "Le Rose"	20.00/115.00
NV Laurent-Perrier Rose, Brut	135.00
NV Ruinart, Blanc de Blancs Brut	190.00
2004 Lanson Noble, Comte de Champagne, Cuvée, Brut	220.00
NV Krug 'Grand Cuvée ', Brut	400.00
2013 Moet & Chandon Dom Pérignon	380.00
2015 Pol Roger Cuvée, Brut, Champagne,	450.00
2015 Louis Roederer 'Cristal 'Brut	520.00
White	125ml / Bottle
La Premiere Ballerine, Gascony France, 2022	6.00 / 29.00
Sauvignon Blanc, Satyr , Malbought, New Zeland, 2023	8.00 / 40.00
Pinot Grigio 'Vermacoli', Cavit, Veneto, Italy, 2022	7.50 / 38.00
Gavi del Comune di Gavi 'Alasia' Piemonte, Italy, 2022	9.50 / 52.00
Chablis Domaine de la Motte Burgundy, France, 2022	12.00 / 58.00
Rose	125ml / Bottle
La Premiere Ballerine, Gascony France, 2022	6.00 / 29.00
Mirabeau, Azure Côtes de Provence, France, 2022	12.00 / 65.00
Red	125ml / Bottle
La Première Ballerine, Rhône Valley France, 2022	6.00 / 27.00
Chianti Colli Fiorentini, Uggiano Tuscany, Italy, 2021	7.50 / 39.00
Rioja Crianza Mediel, Ontanon Spain, 2020	9.50 / 48.00
Malbec, Bressia Monteagrello, Mendoza, Argentina	16.00/ 72.00

BEERS

Draught	Pint / 1/2
Peroni Nastro Azzurro, Italy,	7.50 / 4.00
Asahi super Dry, Japan	7.75 / 4.50
Purity Session IPA, England	7.50 / 4.00
BBN ^o 21 Pale Ale Citra, England	7.50 / 4.00
Guinness, Ireland	7.50 / 4.00

Bottle Beers

Peroni, Italy	6.50
Peroni Gluten Free, Italy	6.50
Asahi, Japan	7.00
Purity Session IPA, England	7.00
BBN ^o 21 Pale Ale Citra, England	7.00
Noam, Berlin	8.50

Bottle Cider

Aspall premier cru Apple 500ml, England	8.50
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Non-alcoholic and low ABV Beers

Peroni Alcohol Free, 0%, Italy	73 kcal	5.00
Big Drop Citra IPA, 0.5%, England	59 kcal	5.50

Non-alcoholic Spirits

Caleño Light&Zesty	20 kcal	8.00
Caleño Dark&Spicy	23 kcal	8.00
Crodino, Aperitivo	107 kcal	7.50

Non-alcoholic Sparkling Wine

	Bottle
Piquant White, Wednesday's Domaine	83 kcal 18.00
Sanguine Red, Wednesday's Domaine	105 kcal 18.00

SOFT DRINKS

Coca Cola	86 kcal	4.00
Coca Zero	0 kcal	4.00
Diet Coke	2 kcal	4.00
Fever-Tree Lemonade	50 kcal	4.00
Fever-Tree Ginger Ale	48 kcal	4.00
Fever-Tree Ginger Beer	80 kcal	4.00
Fever-Tree Tonic Water	40 kcal	4.00
Fever-Tree Soda Water	0 kcal	4.00
Three Cents 'Mandarin & Bergamot Soda	0 kcal	4.50
Red Bull	115 kcal	5.00
Red Bull 'Sugar Free'	8 kcal	5.00
Red Bull 'Tropical'	115 kcal	5.50

GIN

Tanqueray/Sevilla, Scotland	10.00
William Chase Extra Dry, England	10.50
Jensen Old Tom, England	10.50
Sipsmith, England	11.00
Beefeater 24, England	11.00
Palma Gin, Spain	11.00
Malfy Rosa/ Arancia/ Limone, Italy	11.00
Villa Ascenti, Italy	11.00
Cambridge Gin, England	11.50
Mirabeau Dry Rose Gin, France	11.50
Hendrick's, Scotland	11.50
Tarquin's Rhubarb & Raspberry, England	11.50
No. 3 Berry Bros, England	12.00
Tanqueray no.10, Scotland	12.50
Hendrick's Neptunia, Scotland	12.50
Gin Mare, Spain	12.50
St George Terroir, USA	13.00
Roku, Japan	13.00
Noble Rot Old Tom Gin, France	14.00
Cambridge Japanese Gin, England	15.00
Monkey 47, Germany	15.00
Cambridge Truffle Gin, England	17.00

VODKA

Ketel One/Citron, Holland	10.00
Belvedere, Poland	12.00
Absolut Vanilla/ Pear, Sweden	10.00
Zubrowka, Poland	10.50
Ciroc, France	11.00
Chase Potato Vodka, England	11.00
Grey Goose Flavours, France <i>Strawberry Lemongrass/Watermelon Basil/Peach Rosemary</i>	12.00
Haku, Japan	12.00
Sauvella, France	13.00
Stolichnaya Elit, Latvia	14.00

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