



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 Rosmarita 12.50

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

New Street Garden 13.00

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

Vesper 75 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

Rémy Martin VSOP	10.00
Baron de Sigognac 10yo	13.00
Rémy Martin 1738 Accord Royal	15.00
Delamain Pale & Dry XO	25.00
Darroze Grands Assemblages 30yo	30.00
Rémy Martin XO	35.00

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
Bulleit Rye	12.00
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
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
Jameson Black Barrel	12.00
Redbreast 12yo	14.00
Green Spot "Chateau Leoville Barton"	15.00

OTHERS

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

Cocktails

Spring Thyme 13.50

Grey Goose Peach & Rosemary, apricot liqueur, home-made lemon-thyme syrup, Lemon juice top with fever tree Soda

Bengal Punch 14.00

Damoiseau white rum, Damoiseau Guava, pineapple, orange and cranberry juice, passionfruit puree, cinnamon syrup, grenadine, lime juice.

Koko Loco 14.00

Koko Kanu Rum, Havana 3 infused with chilli, Lemongrass & Ginger Cordial, Lime Juice, Guava Juice, Ginger Syrup, Coconut Flakes

Green Monkey 14.00

Monkey 47 gin mixed with Yuzu sake, Matcha green tea syrup, lime juice, muddle cucumber & basil topped with prosecco

Mandarin Bubbles 14.50

Grey Goose vodka, mandarin liqueur, lemon juice, sugar syrup, Durello Prosecco, Mandarin Caviar

Ce Soir 15.00

Remy Martin Vsop, green chartreuse, home-made lemongrass syrup, lemon juice

Golden Dream 15.00

Johnnie walker Black label mixed with ginger liqueur, honey water and angostura bitters topped with fever tree ginger beer.

Globetrotter's Punch 15.00

Flor de Caña rum, Havana 7 rum, coconut syrup, lychee puree, pineapple juice, kaffir lime leaves, coriander, chilli water, lime juice, sugar syrup

Chilli Amigos 15.50

Casamigos Reposado mixed with the lost explorer mezcal infused with dill, Cointreau infused chilli, agave syrup.

Tio Julio 16.00

Don Julio Reposado mixed with Lillet rose, Campari, Italicus, lime juice, topped with Fever tree aromatic tonic.

Devonshire Blossom 16.00

Cambridge Gin, Sakura cherry blossom vermouth, Grenadine syrup, Lemon juice, muddled blackberries & raspberries, Cherry bitters and Miraculous foamer

Old Bengal fashioned 16.00

Makers mark bourbon infused with pecans mixed with Talisker 10yo whisky, Maple syrup and walnut bitters.

Aged Carre' 20.00

Suntory whisky "Toki" stirred with Remy Martin, Lillet Blanc, Dom Benedictine and Antica formula Vermouth. Aged In Oak Barrel for 3 Months, apple wood smoke.

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Classic cocktails

Aperol Spritz 11.00

Aperol, Prosecco, Fever tree soda

Vesper Martini 13.50

Grey goose vodka, The Botanist Gin, Lillet Blanc

French Martini 13.50

Ciroc Vodka, Chambord Liqueur, Pineapple juice

East Side 14.00

No.3 London dry gin, Lime juice, Sugar syrup, Muddle cucumber & mint topped with fever tree soda water.

French 75 14.00

Cambridge gin, Lemon juice, Sugar syrup topped with Prosecco.

Godfather 14.00

Fettercairn 12yo Whiskey, Adriatico Amaretto

Last world 14.00

Sipsmith Gin, Luxardo maraschino liqueur, Green chartreuse, Lime juice

Rob Roy 14.00

Jura 10yo scotch whisky, Antica formula vermouth, angostura bitters

Mint Julep 14.00

Woodford Reserve Bourbon, Mint leaves, Sugar syrup

Clover Club 14.50

Tarquin's Raspberry & Rhubarb Gin, Vault Forest vermouth, Lemon juice, Sugar syrup, fresh raspberries, Miraculous Bitters

Mocktails

Berry Much More 41 kcal 9.00

Caleño Light&Zesty mixed with Berries, apple juice, lemon and topped with Fever Tree Soda Water.

Cucumberland 162 kcal 9.00

Everleaf Forest mixed with cranberry juice, cucumber, lemon, sugar and topped with Fever Tree Lemonade.

Easy Fizz 168 kcal 9.00

Everleaf Marine mixed with mint, orange juice, Orgeat and topped with Fever Tree Aromatic Tonic Water.

Light & Spicy 65 kcal 9.50

Caleño dark & spicy shaken with Grapefruit juice, lemongrass & ginger cordial and topped with Fever Tree Ginger ale.

Crodino Spritz 118 kcal 9.50

Crodino non-alcoholic aperitivo mixed with grapefruit juice topped with fever tree soda water.

SCOTCH SINGLE MALT

Highland

Glenmorangie 10yo 11.00

Dalmore 12yo 12.00

Oban 14yo 13.00

Fattercairn 12yo 14.00

Macallan 12yo 14.00

Glenmorangie Nectar D'Or 20.00

Dalmore Cigar Malt 24.00

Glenmorangie 18yo 25.00

Macallan 15yo 31.00

Islay

Laphroaig 10yo 12.00

Ardbeg 10yo 12.00

Caol Ila 12yo 14.00

Lagavulin 16yo 20.00

Speyside

Glenfiddich 12yo 11.00

Glenlivet 12yo 11.50

Glenlivet Caribbean reserve 12.00

Balvenie 12yo 13.00

Glenfiddich "IPA" 14.50

Islands

Jura 10yo 10.50

Talisker 10yo 12.50

Jura 18yo 24.00

Lowlands

Auchentoshan Three Wood 15.00

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
Mount Gay Black B., Barbados	12.50
Appleton 12, Jamaica	12.50
Companero Anejo, Panama	13.00
William George, Jamaica	13.00
Diplomatico Reserva, Venezuela	13.50
Brugal 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	12.50 / 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	180.00
2004 Lanson Noble, Comte de Champagne, Cuvée, Brut	199.00
NV Krug 'Grand Cuvée ', Brut	350.00
2013 Moet & Chandon Dom Pérignon	320.00

White	125ml / Bottle
La Premiere Ballerine, Gascony France, 2022	6.00 / 29.00
Sauvignon Blanc, Kleine Orangerie, Western Cape, SA, 2022	7.00 / 33.00
Pinot Grigio 'Vermacoli', Cavit, Veneto, Italy, 2022	7.00 / 37.00
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
Jean Paul Rose, Rhône Valley France, 2021	6.00 / 29.00
Mirabeau, Azure Côtes de Provence, France, 2022	11.00 / 59.00

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
Clos de la Cure, Grand Cru St Emilion Bordeaux, France 2020	12.00 / 74.00

BEERS

Draught	Pint / 1/2
Peroni Nastro Azzurro, Italy,	7.00 / 3.50
BBN ^o 21 Pale Ale Citra, England	7.50 / 4.00
Purity Session IPA, England	7.50 / 4.00
Guinness, Ireland	7.50 / 4.00
Asahi super Dry, Japan	8.00 / 4.50

Bottle Beers

Peroni, Italy	6.00
Peroni Gluten Free, Italy	6.00
Purity Session IPA, England	7.00
BBN ^o 21 Pale Ale Citra, England	7.00
Pilsner Urquell, Czech Republic	7.00
Asahi, Japan	7.50
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	4.50
Citra Centennial, 0.5%, England	59 kcal	5.50

Non-alcoholic Spirits

Caleño Light&Zesty	20 kcal	7.00
Caleño Dark&Spicy	23 kcal	7.00
Crodino, Aperitivo	107 kcal	7.50

Non-alcoholic Sparkling Wine

Copenhagen Tea Blue sparkling	25 kcal	8.00
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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
Fever-Tree Raspberry&Rose Soda	38 kcal	4.00

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
Tarquin's Cornish England	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
The Botanist, Scotland	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
Absolut Vanilla/ Pear, Sweden	10.00
Zubrowka, Poland	10.50
Ciroc, France	11.00
William Chase, England	11.00
Grey Goose Flavours, France <i>Strawberry Lemongrass/Watermelon Basil/Peach Rosemary</i>	12.00
Haku, Japan	12.00
Grey Goose, France	12.00
Sauvella, France	12.50
Stolichnaya Elit	14.00

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