

## COCKTAILS

Our expert mixologists can make something special just for you...just tell them what you like and give it a whirl!

<b>Not So Slow Gin Fizz</b>	9.75
<i>Sloe gin, mint, blueberries, prosecco</i>	
<b>Bengal Express</b>	9.25
<i>Vanilla vodka, hazelnut liquor, coffee liquor, espresso</i>	
<b>Rum Fashioned</b>	9.75
<i>Dark rum, orange bitters, figs</i>	
<b>Eye Of The Tiger</b>	10.50
<i>Cinnamon syrup, Belvedere, sparkling wine, star anise</i>	
<b>Chestnut Bitter Sweet</b>	9.75
<i>Beekeeper gin, chestnut syrup, fruit bitters</i>	
<b>Black Stone Cherry</b>	9.75
<i>Rye whisky, amaretto, cherry puree</i>	
<b>Pig On Fire</b>	9.75
<i>Flaming Pig whisky, orange juice, chilly syrup</i>	
<b>Point Of No Return</b>	10.50
<i>Hennessy cognac, Cointreau, drambuie, dubonnet</i>	
<b>Winter On Square Mile</b>	9.75
<i>Rum, Cointreau, cream de cacao, lemon &amp; ginger foam</i>	
<b>Porn Star Martini</b>	10.50
<i>Vanilla vodka, passion fruit puree, prosecco</i>	
<b>Rum, Spice, all things Nice</b>	9.75
<i>Dark rum, black pepper, orange liquor, apple juice</i>	
<b>Lonely Monk</b>	10.50
<i>Hennessy cognac, antica formula, grand manier, crème de cacao, hazelnut foam</i>	

## BEERS

<b>Draught</b>	<b>Pint/ 1/2</b>
Peroni Nastro Azzurro, Italy,	5.50 / 3.50
Schiehallion craft lager, Scotland	5.25 / 3.00
Broken Dial Ale, Scotland	5.25 / 3.00
Bitter & Twisted, Scotland	5.25 / 3.00
Malabar Blonde IPA , India	5.50 / 3.00
<b>Bottle</b>	
Bitburger Alcohol Free, Germany	4.50
Corona Extra, Mexico	4.50
Schiehallion, Scotland	4.50
Harviestoun IPA, Scotland	4.50
Peroni Nastro Azzurro, Italy	4.95
Asahi, Japan	5.50
Pilsner Urquell, Czech Republic	5.50
Brooklyn American Ale, USA	5.50
Ola Dubh porter, Scotland	7.00

## SCOTCH BLENDED WHISKY

Chivas Regal	9.50
Monkey Shoulder	9.50
Nomad Outland	11.00
Johnnie Walker Gold label	13.50
Johnnie Walker Platinum label	18.00
Johnnie Walker Blue label	40.00

## JAPANESE WHISKY

Hibiki Harmony	16.00
Yamazaki Distiller's Reserve	16.00
Hakushu Distiller's Reserve	16.00
Yamazaki 12yo	21.00
Hakushu 12yo	24.00

## MEZCAL

Monte Alban	10.00
San Cosme	12.00
Derrumbes Oaxaca	14.00
Montelobos	14.00
Derrumbes Michuacan	15.00

## TEQUILA

J.C. Gran Centenario Plata	10.50
Casa Ambar Blanco	11.00
Casa Ambar Reposado	12.00
Herradura Blanco	12.00
Casa Ambar Anejo	13.00
Don Julio Reposado	13.00
Patron Reposado	14.00
Don Julio Blanco	14.50
Don Julio Anejo	15.50
Casamigos Anejo	18.00
Patron Anejo	19.00

## COGNAC

Rémy Martin XO	29.00
<i>enjoy Rémy Martin XO ritual serve neat or over ice</i>	
Hennessy VS	10.50
Martell VSOP	13.00
Delamain Pale & Dry XO	21.00
Hennessy XO	35.00
Martell Cordon Bleu	36.00
A.E. Dor No.6 Grande Champagne	50.00

## SNACKS

Marinated Olives	3.50
Mixed nuts	4.00
Onion rings	4.50
Sweet potato fries	4.50
Triple cooked chips	4.50
Crispy Brussel sprouts, pecorino ,	5.00
Triple cooked chips, truffle, parmesan	10.50

## SMALL PLATES

Creamy mushroom croquette	5.50
Truffle Mac 'n' cheese fried balls	6.00
Pigs in Blanket, Cranberry sauce	6.00
Salt & pepper squid	6.50
Chicken skewers & sweet soy glaze	7.50
Chorizo Scotch egg	8.50
Turkey Burger sliders	10.00
Surf 'n' turf sliders	12.00

## SANDWICHES

New Street Burger <i>Homemade Black Angus burger, brioche bun, red onion, relish, pickle, chips</i>	15.00
Soft Shell Crab Burger <i>House slaw, rocket, chips</i>	15.50
Dorset Native Lobster Roll <i>Brioche bun, Marie Rose sauce, baby gem, chips</i>	17.50

Monday to Friday - 12:00- 22:00

Saturday - 12:00 - 22:00 Sunday - 12:00 - 16:00

### ENTERTAINMENT

**Wednesday 12<sup>th</sup> December**

**DJ Laura Tasty Lopez**

**Thursday 13<sup>th</sup> December**

**DJ I Am Isaac**

**Friday 14<sup>th</sup> December**

**DJ Ady Jay**

**Wednesday 18<sup>th</sup> December**

**DJ V Michaels**

**Thursday 19<sup>th</sup> December**

**DJ Ady Jay**

**Friday 20<sup>th</sup> December**

**DJ I Am Isaac**

**Monday 31<sup>st</sup> December**

**Live Entertainment**

*We are happy to provide information regarding allergens & intolerances on request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs & unpasteurised cheese may increase your risk of foodborne illness.*



For group bookings contact Daniella Ferraro T 0203 195 8234  
danielif@danddlondon.com

## SCOTCH SINGLE MALT

Laphroaig 10yo, Islay	9.50
Talisker 10yo, Islay	9.50
Glenfiddich 12yo, Speyside	9.50
Glenmorangie 10yo, Highland	11.00
Ardbeg 10yo, Islay	11.00
Caol Ila 12yo, Islay	12.00
Dalmore 12yo, Highland	12.00
Macallan 12yo, Speyside	12.00
Balvenie 12yo, Speyside	13.00
Oban 14yo, Highland	13.00
Jura 16yo, Jura	14.00
Bruichladdich Laddie, Islay	14.50
Ardbeg An Oa, Islay	15.50
Glenmorangie Lasante, Highland	16.00
Glenmorangie Nectar D`or, Highland	16.00
Glenfiddich 18yo, Speyside	17.00
Lagavulin 16yo, Islay	17.50
Dalmore 18yo, Highland	22.00
Glenmorangie 18yo, Highland	23.00
Dalmore cigar malt, Highland	24.00
Bruichladdich Octomore, Islay	25.00
Balvenie 21yo, Speyside	32.00
Glenmorangie Signet, Highland	40.00
Laphroaig 18yo, Islay	46.00
Bowmore 25yo, Islay	60.00
Macallan 21yo, Speyside	66.00
Dalmore 25yo, Highland	90.00

## AMERICAN WHISKEY

Bulleit Rye	10.50
Woodford Reserve	11.00
Eagle Rare	12.00
Four Roses single Barrel	13.00
Woodford Reserve Rye	13.00
Jack Daniel's Single Barrel	13.50
Makers's 46	15.00
Michter's Bourbon	15.00
Michter's Rye	15.00
Woodford Reserve Double Oaked	15.50
Balcones Brimstone	20.00
Whistle Pig 10yo	21.00
Sazerac Rye 18yo	25.00
George T. Stagg	40.00

## WINE

<b>Sparkling</b>	<b>125ml / Bottle</b>
Prosecco, Lampo, Italy, NV	7.00 / 39.00
<b>Champagne</b>	<b>125ml / Bottle</b>
NV Moet & Chandon Brut	12.00 / 69.00
NV Moet & Chandon Rose	95.00
NV Henriot Brut Magnum	139.00
<b>White</b>	<b>175ml / Bottle</b>
Pinot Grigio, Principiatio, Italy, 2017	6.50 / 25.00
Chardonnay, Listening Station Australia, 2017	7.50 / 29.00
Sauvignon Blanc, Sileni Estate Marlborough, NZ, 2017	8.50 / 33.00
Picpoul de Pinet, Famille Morin Langudeoc, France 2017	9.50 / 36.00
Albariño, Lembranzas Galicia, Spain, 2017	11.50 / 45.00
Chablis Domaine de la Motte Burgundy, France, 2016	13.00 / 50.00
<b>Rose</b>	<b>175ml / Bottle</b>
Jean Paul, Rhone Valley France, 2016	6.50 / 25.00
Domaine Olivier Coste Languedoc, France, 2017	8.75 / 36.00
<b>Red wine</b>	<b>175ml / Bottle</b>
Jean Paul, Rhone Valley Rhone, France, 2016	6.50 / 25.00
Merlot, Helter Skelter California, USA, 2015	7.50 / 29.00
Rioja, Monte Llano, 2016 Spain, 2017	9.00 / 35.00

Looking for something else...  
We have a full wine list available  
on request from New Street Grill

## GIN

Tanqueray, Scotland	9.00
Jensen Old Tom, England	9.00
Sipsmith, England	9.50
Beefeater 24, England	9.50
Saffron Gin, France	10.50
Gin Mare, Spain	10.50
Tanqueray no.10, Scotland	11.00
The Botanist, Scotland	11.00
No. 3 Berry Bros, England	11.00
Martin Miller's, England	11.00
Citadelle, France	11.50
Rhubarb Gin, England	11.50
Hendrick's, Scotland	12.00
Death's Door, USA	12.50
Junipero, USA	13.00
East India Company, England	13.00
Roku, Japan	13.50
Monkey 47, Germany	14.00
Copper Head, Belgium	14.50
Oxley, England	15.00
Martin Miller's 9 Moons, England	24.00

## RUM

Havana 3, Cuba	8.00
Trois Rivieres, Guadeloupe	9.00
Havana 7, Cuba	9.00
Plantation 5yo, Barbados	10.00
Mount Gay Black Barrel, Barbados	10.00
Owney's New York	13.00
Plantation XO, Barbados	14.00
Santa Teresa, Venezuela	12.00
Ron Millionario 15yo, Peru	13.00
Gosling Family Reserva, Bermuda	15.00
Havana Maestros, Cuba	15.50
Dictador 20yo, Colombia	17.00
Ron Zacapa 23yo, Guatemala	18.50
Mount Gay 1703 Old Cask, Barbados	29.00

## VODKA

Zubrowka, Poland	8.00
Ketel One/Citron, Holland	9.00
Absolut Blue/Vanilla, Sweden	9.00
Black Cow, England	9.00
Sipsmith, England	9.50
Sauvella, France	10.00
Belvedere, Poland	10.50
Bimber Oak Aged, England	10.50
U'luvka, Poland	11.00
Ciroc, France	11.50
Polugar no.4 Honey, Poland	12.00
Belvedere Unfiltered, Poland	12.50
Crystal Head, Canada	14.00
Stolichnaya Elit, Russia	14.00

## ARMAGNAC

Baron de Sigognac VSOP	12.00
Baron de Sigognac 10yo	13.00
Baron de Sigognac 20yo	19.00
Darroze Grands Assemblages 30yo	30.00

## CALVADOS

Domaine Dupont VSOP	12.50
Boulard VSOP	48.00
Lemorton 1963	57.50
Lemorton Rarete	80.00