

## Welcome to the OLD BENGAL BAR!

## MEZCAL

Del Maguey Vida 12.00

## TEQUILA

El Jimador Blanco 9.00  
Olmeca Altos Plata 10.00  
Don Julio Blanco 14.00  
Casa Amigos Blanco 14.50  
Don Julio Reposado 15.00  
Don Julio Anejo 16.00  
Casa Amigos Reposado 18.00  
Casa Amigos Anejo 19.00  
Clase Azul Plata 24.00  
Clase Azul Reposado 32.00  
Don Julio 1942 34.00

## COGNAC - ARMAGNAC

Hennessy VS 10.00  
Martell VSOP 13.00  
Baron de Sigognac 10yo 13.00  
Delamain Pale & Dry XO 21.00  
Darroze Grands Assemblages 30yo 30.00  
Rémy Martin XO 34.00  
Hennessy XO 35.00  
Martell Cordon Bleu 36.00

## CALVADOS

Domaine Dupont VSOP 12.50  
Lemorton 1963 35.00

## RUM

Havana Spiced, Cuba 8.00  
Wray & Nephew, Jamaica 8.50  
Havana 3, Cuba 9.00  
Havana 7, Cuba 9.50  
Kraken, Trinidad and Tobago 9.50  
Gosling Black Seal, Bermuda 9.50  
Havana Especial, Cuba 9.50  
Flor De Cana 12yo, Nicaragua 11.00  
Mount Gay Black B., Barbados 11.50  
Appleton 12, Jamaica 12.00  
Companero Anejo, Panama 12.00  
Diplomatico Reserva, Venezuela 13.00  
William George, Jamaica 13.00  
Gosling Family Reserva, Bermuda 15.00  
Havana Club Maestros, Cuba 16.00  
Ron Zacapa 23yo, Guatemala 18.00

**Viola Flower Bellini** 11.00

*Prosecco mixed with Elderflower and peach, then covered with a violet air*

**The New Street Garden** 12.00

*Hendrick's Gin mixed with Elderflower Cordial, mint, lime and cucumber, topped with Fever Tree Tonic Water*

**Sweet & Smoky** 12.50

*Pink Olmeca Tequila mixed with Smoked Grapefruit juice, Agave Syrup, Salt on the rim and topped with Spicy Cucumber Lemonade*

**Earthy Fizz** 13.00

*Roku Gin shaken with Red Vermouth, Grapefruit juice, Honey, Lemon and Topped with homemade Pinot Grigio, Rhubarb and pepper Soda, served with sugar on the rim*

## Signatures

**Spicy Rosmarita** 12.00

*Grapefruit and Chilli infused Olmeca tequila shaken with lime and Agave Nectar. Served with a crusta of Rosemary Salt*

**Poire et Chocolat** 12.50

*Havana 7yo Rum and White choco&Pear Schnapps shaken with pear juice, Dark Chocolate Bitters, lime and egg white*

**Tonka's Alexander** 13.00

*Havana 3 infused roasted almonds stirred with Dark choco Vermouth, Orgeat&Tonka Syrup, Lemon and than covered with Amaretto air*

**Red Blossom** 14.00

*Sauvella Vodka, Rapberry liqueur mixed with homemade Red Wine syrup, lemon and covered with Rose&Raspberry Foam*

## Light it up!

**Negroni También** 13.50

*Del Maguey Vida Mezcal mixed with Carpano Antica Formula and Coffee infused Campari. smoked with Oak Wood*

**The Old Bengal Fashioned** 15.50

*Hibiki Harmony Whisky, Bulleit Bourbon gently stirred with Angostura and Vanilla Bitters, smoked with Chamomile*

## Mocktails

**Berry Much More** 33kcal 7.50

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

**Cucumberland** 132kcal 7.50

*Cranberry juice mixed with cucumber, lemon, sugar and topped with Fever Tree Lemonade*

**Light & Spicy** 39kcal 8.50

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

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. (VG) - Suitable for vegetarians / (V) suitable for vegans. Adults need around 2000 kcal a day. 13.5 service charge has been added. VAT included.

## TO START

Oysters, red wine & shallot vinegar <i>Jersey</i>	17 kcal ea	4.50
Marinated olives (vg)	187 kcal	5.00
Mixed nuts (vg)	267 kcal	5.00
Triple cooked chips (vg) +1 shaved Parmesan	498 kcal 564 kcal	6.00

## SMALL PLATES

Sausage Roll <i>Mustard relish</i>	638 kcal	7.00
Deville Whitebait, <i>lemon aioli</i>	648 kcal	9.00
Polenta Fries, <i>Parmesan fondant</i>	766 kcal	9.50
Smoked salmon blinis <i>Crème fraiche</i>	199 kcal	10.00
Buttermilk fried chicken <i>Spicy Mayo</i>	707 kcal	11.00
Fillet steak tartare on crackers	514 kcal	13.00

New Street Cheese Burger 1,060 kcal 21.00  
*Aberdeen Angus brisket & chuck burger, grilled onion  
Lancashire cheese, smoked bacon, house relish, chips*

Tindler Burger (vg) 411 kcal 20.00  
*Crispy plant based chicken burger, house relish, chips*

Cheese Board 837 kcal 16.00



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For bookings and events please contact Leonardo Fusa  
T 0203 195 8234 [leonardof@danddlondon.com](mailto:leonardof@danddlondon.com)

## SCOTCH SINGLE MALT

Laphroaig 10yo, Islay	9.50
Talisker 10yo, Islay	9.50
Glenfiddich 12yo, Speyside	9.50
Glenlivet 12yo, Speyside	9.50
Glenmorangie 10yo, Highland	11.00
Jura 10yo, Islay	10.50
Ardbeg 10yo, Islay	11.00
Dalmore 12yo, Highland	12.00
Balvenie 12yo, Speyside	13.00
Oban 14yo, Highland	13.00
Caol Ila 12yo, Islay	14.00
Fattercaim 12yo, Highland	14.00
Auchentoshan Three Wood, Lowlands	15.00
Lagavulin 16yo, Islay	17.50
Glenmorangie Nectar D'Or, Highland	20.00
Glenmorangie 18yo, Highland	23.00
Dalmore Cigar Malt, Highland	24.00
Glenlivet 18yo, Speyside	25.00
Dalmore 25yo, Highland	90.00

## BLENDED SCOTCH

Johnnie Walker Black label	9.00
Chivas Regal	9.50
Monkey Shoulder	9.50
Copper Dog	10.00
Johnnie Walker Blue label	40.00

## AMERICAN

Maker's Mark	9.00
Jack Daniel's Apple/Honey	9.00
Bulleit Bourbon/Rye	10.50
Woodford Reserve	11.00
Evan Williams single barrel	12.00
Four Roses single barrel	13.00
Gentleman Jack	13.00
Bulleit 10yo	14.50
Blanton's	15.00
Whistle Pig 10yo	17.00

## JAPANESE

Toki	10.00
Hibiki Harmony	16.00
Hakushu Distiller's Reserve	18.00
Hakushu 12yo	24.00

## OTHERS

Cotswolds single malt, England	9.00
Penderyn single malt, Wales	9.00
Starward, Australia	10.00

## WINE

<b>Sparkling</b>	<b>125ml / Bottle</b>
Chandon, Argentina	10.00 / 50.00
Nyetimber, Classic, England, NV	12.00 / 69.00

<b>Champagne</b>	<b>125ml / Bottle</b>
NV Taittinger Brut Reserve	15.00 / 85.00
NV Drappier Nature Zéro Dosage, Brut	90.00
NV Taittinger Prestige Rose	18.50 / 95.00
NV Laurent-Perrier Rose, Brut	115.00
NV Ruinart, Blanc de Blancs Brut	129.00
2007 Taittinger, Comte de Champagne, Grand Cru, Brut	199.00
NV Krug 'Grand Cuvée', Brut	240.00
2012 Moët & Chandon Dom Pérignon	250.00

<b>White</b>	<b>175ml / Bottle</b>
Bombo Luguero Blanco, Mendoza Argentina, 2020	7.00 / 27.00
Chardonnay, Star Crossed Victoria, Australia, 2019	8.50 / 32.00
Sauvignon Blanc, Sileni Estate Marlborough, NZ, 2020	9.50 / 36.00
Albarino, Lembranzas Rias Baixas, Spain, 2020 ✓	11.50 / 45.00
Petit Chablis Domaine de la Motte Burgundy, France, 2020	13.00 / 55.00

<b>Rose</b>	<b>175ml / Bottle</b>
Jean Paul Rose, Rhone Valley France, 2020 ✓	27.00
Mirabeau, Azure Cotes de Provence, France, 2021	13.50 / 55.00

<b>Red</b>	<b>175ml / Bottle</b>
Jean Paul Rouge, Rhone Valley France, 2020 ✓	7.00 / 27.00
Rioja, Monte Llano Spain, 2019 ✓	9.50 / 38.00
Malbec, Felino, Mendoza Argentina, 2020	13.00 / 55.00
Clarendelle, Inspired by Haut-Brion Brodeaux, France 2015	16.50 / 65.00

## BEERS

<b>Draught</b>	<b>Pint/ 1/2</b>
Peroni Nastro Azzurro, Italy,	7.00 / 3.50
Meantime Pale Ale, England	7.50 / 4.00
Meantime Lager, England	7.50 / 4.00
Meantime "Anytime" IPA, England	7.50 / 4.00

### Bottle Beers

Peroni, Italy	6.00
Meantime Lager, England	6.50
Meantime Pale ale, England	7.00
Pilsner Urquell, Czech Republic	7.00
Asahi, Japan	7.50

### Bottle Ciders

Aspall premier cru Apple 500ml, England	7.50
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### Non alcoholic Beers

Peroni Alcohol Free, 0%, Italy	22 kcal	4.50
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## NON-ALCHOOLIC SPIRITS

Caleño Light&Zesty	19.5 kcal	6.50
Caleño Dark&Spicy	22.5 kcal	6.50
Seedlip Garden 108	0 kcal	6.50
Seedlip Spice 94	0 kcal	6.50
Seedlip Grove 42	0 kcal	6.50

## SOFT DRINKS

Coca Cola	168 kcal	3.95
Coca Zero	0 kcal	3.95
Diet Coke	2 kcal	3.95
Fever-Tree Lemonade	50 kcal	3.95
Fever-Tree Ginger Ale	48 kcal	3.95
Fever-Tree Ginger Beer	80 kcal	3.95
Fever-Tree Tonic Water	40 kcal	3.95
Fever-Tree Soda Water	0 kcal	3.95
Fever-Tree Raspberry&Rose Soda	38 kcal	3.95

## GIN

Tanqueray/Sevilla, Scotland	9.00
William Chase Extra Dry, England	9.00
Jensen Old Tom, England	9.00
Sipsmith, England	9.00
Beefeater 24, England	9.00
Martin Miller's, England	9.00
The Botanist, Scotland	9.50
No. 3 Berry Bros, England	9.50
Cambridge Gin, England	9.50
Mirabeau Dry Rose Gin, France	10.00
Hendrick's, Scotland	10.00
Tanqueray no.10, Scotland	10.00
Villa Ascenti, Italy	10.00
Warner Edwards Rhubarb, England	10.50
Hendrick's Lunar, Scotland	11.00
Gin Mare, Spain	11.00
East India Company, England	11.00
St George Terroir, USA	11.00
Chase Pink Grapefruit, England	11.00
Death's Door, USA	11.50
Roku, Japan	11.50
Monkey 47, Germany	12.00
Ki No Bi, Japan	14.00

## VODKA

Ketel One/Citron, Holland	9.00
Zubrowka, Poland	9.00
Belvedere, Poland	9.00
Haku, Japan	9.50
Ciroc, France	10.00
Sauvella, France	10.50
William Chase, England	10.50
Stolichnaya Elit	14.00

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