

## WELCOME TO THE



*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** 11.00

*Prosecco mixed with Elderflower and Peach puree.*

**Spicy Rosmarita** 11.00

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

**New Street Garden** 12.00

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

**Vesper 75** 12.50

*Basil infused Arbikie Gin & Vodka, Lemon, Homemade Orange Cordial and topped with Sparkling Wine*

**El Salvador** 13.00

*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*



## COGNAC - ARMAGNAC

Rémy Martin VSOP	10.00
Baron de Sigognac 10yo	13.00
Rémy Martin 1738 Accord Royal	15.00
Delamain Pale & Dry XO	21.00
Darroze Grands Assemblages 30yo	30.00
Rémy Martin XO	35.00
Martell Cordon Bleu	36.00

## CALVADOS

Domaine Dupont VSOP	13.50
Lemorton 1963	35.00

## PISCO

Pisco Aba	9.50
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## APERITIF / LIQUEUR

Aperol	8.00
Adriatico amaretto	8.00
Baileys	8.00
Frangelico	8.00
Cointreau	8.00
Sambuca Molinari	8.00
Tia Maria	8.00
30&40 Calvados Aperitif	8.00
Jägermeister	8.00
Southern Comfort	8.50
Drambuie	9.00
Limoncello Luxardo	9.00

## CACHAÇA

Leblon	12.00
Avua, Amburana	12.00

## SAKE

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

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.

## 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  
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EC2

For bookings and events please contact Miguel Cardona

T 0203 195 8234 [MiguelC@danddlondon.com](mailto:MiguelC@danddlondon.com)

## AMERICAN

Jack Daniel's Apple/Honey	9.50
Jack Daniel's	10.00
Maker's Mark	10.00
Bulleit Bourbon	10.50
Woodford Reserve	11.00
Bulleit Rye	12.00
Jack Daniel's single barrel	12.00
Evan Williams single barrel	12.00
Woodford Reserve Rye	13.00
Gentleman Jack	13.00
Bulleit 10yo	14.50
Blanton's	15.00
Maker's Mark 'D&D Private Reserve	17.00
Whistle Pig 10yo Rye	20.00

## JAPANESE

Toki	10.00
Hakushu Distiller's Reserve	18.00
Hibiki Harmony	20.00
Hakushu 12yo	30.00

## IRISH

Jameson	9.50
Slane	9.50
Roe & Co	10.00
Redbreast 12yo	12.00
Jameson Black Barrel	12.00

## OTHERS

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

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## OLD BENGAL BAR!

### Cocktails

**Bengal Punch 12.50**

*Damoiseau white rum mixed with Flor de cana rum, pineapple, orange and cranberry juice, passionfruit puree, cinnamon syrup, grenadine, lime juice.*

**Devil's Share 13.00**

*Woodford reserve bourbon, Fresh orange juice, Home-made Ginger Syrup, Lemon juice, Angostura bitters*

**Spice Mule 13.00**

*Grey Goose vodka mixed with St Elizabeth spice liqueur, Lemon juice, Homemade winter spice syrup topped with fever tree Ginger Beer*

**Negroni Tambi3n 13.50**

*Lost explorer Espadin Mezcal mixed with Carpano Antica Formula and Coffee infused Campari. Smoked with Oak Wood*

**Roasted Chestnut Julep 13.50**

*Roasted pineapple infused Havana 3 rum, Chestnut syrup, Lime juice, Mint leaves, chocolate bitters*

**Green Monkey 14.00**

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

**Winter at the Bengal 14.50**

*Grey Goose peach & rosemary mixed with Cherry heering, Lemon juice, Thyme syrup and Miraculous foamer*

**Tio Julio 15.00**

*Don Julio Reposado mixed with Lillet rose, campari, lime juice, topped with Fever tree aromatic tonic*

**Aquitania 15.00**

*Gentleman Badger sloe gin, Vault red forest vermouth, amaro nuova aquitania covered with Blackberry airs*

**Chilli Amigos 15.50**

*Casamigos Reposado mixed with the lost explorer mezcal infused with dill, Cointreau infused chilli, agave syrup and covered with Sea salt, orange and cilantro foam*

**Old Bengal fashioned 15.50**

*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*

## Classic cocktails

### Vesper Martini 12.00

*Grey goose vodka, The Botanist Gin, Lillet Blanc*

### French Martini 12.00

*Ciroc Vodka, Chambord Liqueur, Pineapple juice*

### East Side 12.50

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

### French 75 12.50

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

### Godfather 13.00

*Fettercairn 12yo Whiskey, Adriatico Amaretto*

### Last world 13.00

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

### Clover Club 13.00

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

### Rob Roy 13.00

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

## Mocktails

### Berry Much More 41 kcal 8.00

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

### Cucumberland 162 kcal 8.00

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

### Light & Spicy 65 kcal 8.50

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

### Crodino Spritz 118 kcal 9.00

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

### Easy Fizz 168 kcal 9.00

*Everleaf Marine mixed with mint, orange juice, Orgeat and topped with Fever Tree Aromatic Tonic 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 28.00

### Islay

Laphroaig 10yo 12.00

Ardbeg 10yo 12.00

Caol Ila 12yo 14.00

Lagavulin 16yo 20.00

### Speyside

Glenfiddich 12yo 10.00

Glenlivet 12yo 10.00

Glenlivet Caribbean reserve 11.00

Balvenie 12yo 13.00

### Islands

Jura 10yo 10.50

Talisker 10yo 12.00

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 40.00

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## RUM

Havana 3, Cuba	9.50
Havana Spiced, Cuba	9.50
Havana Club Especial, Cuba	10.00
Havana 7, Cuba	10.00
Damoiseau Blanc, Guadeloupe	10.00
Kraken, Trinidad and Tobago	10.00
Gosling Black Seal, Bermuda	10.00
Wray & Nephew, Jamaica	10.00
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
Bragal 1888, Dominican Republic	14.00
Santa Teresa 1796, Venezuela	14.00
Gosling Family Reserva, Bermuda	15.00
Havana Club Maestros, Cuba	16.00
Ron Zacapa 23yo, Guatemala	18.00

## TEQUILA

El Jimador Blanco	9.50
El Jimador Reposado	10.00
Olmecca Altos Plata	10.00
KAH Blanco	12.00
KAH Anejo	13.00
Don Julio Blanco	14.00
Casa Amigos Blanco	14.50
Don Julio Reposado	15.00
Don Julio Anejo	16.00
Casa Dragones Blanco	17.00
Casa Amigos Reposado	18.00
Casa Amigos Anejo	19.00
Casa Dragones Anejo	25.00
Clase Azul Plata	30.00
Don Julio 1942	34.00
Clase Azul Reposado	35.00

## MEZCAL

Lost Explorer Mezcal Espadin	14.00
Amores 'Espadin' Joven	15.00

## WINE

<b>Sparkling</b>	<b>125ml / Bottle</b>
Chandon, Argentina	/ 50.00
Nyetimber, Classic, England, NV	12.50 / 72.00

<b>Champagne</b>	<b>125ml / Bottle</b>
NV Drappier Nature Zéro Dosage, Brut	90.00
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	129.00
2004 Lanson Noble, Comte de Champagne, Cuvée, Brut	199.00
NV Krug 'Grand Cuvée ', Brut	350.00
2013 Moet & Chandon Dom Pérignon	320.00

<b>White</b>	<b>175ml / Bottle</b>
La Premiere Ballerine, Gascony France, 2022	7.50 / 29.00
Pinot Grigio 'Vermacoli', Cavit, Veneto, Italy, 2022	9.50 / 37.00
Sauvignon Blanc, Sileni Estate Marlborough, NZ, 2022	10.00 / 38.00
Gavi del Comune di Gavi 'Alasia' Piemonte, Italy, 2022	13.50 / 52.00
Chablis Domaine de la Motte Burgundy, France, 2022	14.50 / 58.00

<b>Rose</b>	<b>175ml / Bottle</b>
Jean Paul Rose, Rhone Valley France, 2021 ✓	7.50 / 29.00
Mirabeau, Azure Cotes de Provence, France, 2022	15.00 / 59.00

<b>Red</b>	<b>175ml / Bottle</b>
La Premiere Ballerine, Rhone Valley France, 2022	7.00 / 27.00
Chianti Colli Fiorentini, Uggiano Tuscany, Italy, 2019	9.50 / 39.00
Rioja Crianza Mediel, Ontanon Spain, 2020 ✓	12.50 / 48.00
Clos de la Cure, Grand Cru St Emilion Brodeaux, France 2019	18.00 / 74.00

## 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
Peroni Gluten Free, Italy	6.00
Meantime Lager, England	6.50
Meantime Pale ale, 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
Big Drop Citra IPA, 0.5%, England	59 kcal	5.50

### Non-alcoholic Spirits

Caleño Light&Zesty	20 kcal	6.50
Caleño Dark&Spicy	23 kcal	6.50
Crodino, Aperitivo	107 kcal	7.00

### Non-alcoholic Sparkling Wine

Copenhagen Tea Blue sparkling	125ml	25 kcal	8.00
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## SOFT DRINKS

Coca Cola	86 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	9.50
William Chase Extra Dry, England	9.50
Arbikie Nadar, Scotland	10.00
Jensen Old Tom, England	9.50
Sipsmith, England	9.50
Beefeater 24, England	9.50
Palma Gin, Spain	9.50
Tarquin's Cornish England	10.00
Cambridge Gin, England	10.00
Malfy Rosa/ Arancia/ Limone, Italy	10.00
The Botanist, Scotland	10.50
Mirabeau Dry Rose Gin, France	10.50
Hendrick's, Scotland	10.50
Tanqueray no.10, Scotland	10.50
Villa Ascenti, Italy	10.50
Tarquin's Rhubarb & Raspberry, England	10.50
No. 3 Berry Bros, England	11.00
Hendrick's Neptunia, Scotland	11.50
Gin Mare, Spain	11.50
St George Terroir, USA	12.00
Roku, Japan	12.00
Cambridge Japanese Gin, England	14.00
Monkey 47, Germany	14.00
Ki No Bi, Japan	14.00

## VODKA

Ketel One/Citron, Holland	9.50
Ketel One/Citron, Holland	9.50
Absolut Vanilla/ Pear, Sweden	9.50
Zubrowka, Poland	9.50
Grey Goose Flavours, France	10.00
<i>Strawberry&amp;Lemongrass/ Watermelon&amp;Basil/ Peach&amp;Rosemary</i>	
Arbikie Nadar, Scotland	10.00
Haku, Japan	10.50
Grey Goose, France	10.50
Ciroc, France	11.00
Sauvella, France	12.00
William Chase, England	11.00
Absolut Elyx, Sweden	12.00
Stolichnaya Elit	14.00