

COCKTAILS

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

Bengal Express <i>Belvedere, hazelnut liqueur, coffee liqueur, espresso</i>	9.25
Lavender Cooler <i>Gin, lychee juice, lavender syrup, lime juice</i>	9.50
Bellini <i>Peach, cherry, passion fruit or lychee puree, prosecco</i>	9.50
Forbidden Delight <i>William Chase Gin, St Germain, cranberry juice, raspberry puree egg white</i>	9.50
Twinkle With A Twist <i>Vanilla vodka, St Germain, prosecco</i>	9.50
Rose Water Fizz <i>Rose syrup, apple liqueur, prosecco</i>	9.50
Lady Mora <i>Blackberry infused vodka, Campari, Rioja, lime</i>	9.50
Gingerbread Man <i>Vanilla vodka, gingerbread syrup, cranberry juice, fig jam, egg w.</i>	9.50
Jaffa Cake <i>Dark rum, Tia Maria, orange juice, chocolate syrup</i>	9.50
Up In Smoke <i>Mezcal, peated scotch, peach liqueur, gingerbread syrup, lime</i>	9.75
Gin O'Clock <i>Hendricks, cucumber water, lychee, elderflower cordial, egg white</i>	9.75
Rum Fashioned <i>Havana 7, orange bitters, sugar</i>	9.75
Not So Slow Gin Fizz <i>Sloe gin, mint, blueberries, prosecco</i>	9.75
Black Stone Cherry <i>Rye whisky, amaretto, cherry puree</i>	9.75
Time For Thyme <i>Citrus vodka, thyme infused Cointreau, maraschino</i>	9.75
Popcorn Old Fashioned <i>Popcorn infused bourbon, Angostura, orange peel</i>	9.75
Bengal Rum Appletini <i>Mount Gay Rum, 30/40 Double Jus, apple juice</i>	9.75
Aztec Silver <i>Patron Silver, Cynar, cranberry juice, orange juice</i>	9.75
Paris in Flames <i>Hennessy VS, Liqueur de Pommes, Cointreau, lemon juice</i>	9.75
Eye Of The Tiger <i>Belvedere, cinnamon syrup, prosecco</i>	10.50
Mediterranean Vibes <i>Gin Mare, Aperol, cranberry juice, rosemary syrup</i>	10.50
Point Of No Return <i>Hennessy VS, thyme Cointreau, Drambuie, Byrrh</i>	10.50
Porn Star Martini <i>Vanilla vodka, passion fruit puree, passion fruit liqueur</i>	10.50

MEZCAL

Montelobos	14.00
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TEQUILA

Olmeca Silver	8.00
Casa Ambar Blanco	11.00
Casa Ambar Reposado	12.00
Casa Ambar Anejo	13.00
Patron Silver	13.00

COGNAC

Hennessy VS	10.50
Martell VSOP	13.00
Delamain Pale & Dry XO	21.00
Rémy Martin XO	34.00
Hennessy XO	35.00
Martell Cordon Bleu	35.00

ARMAGNAC

Baron de Sigonac 10yo	13.00
Baron de Sigonac 20yo	19.00
Darroze Grands Assemblages 30yo	30.00

CALVADOS

Boulard VSOP	10.50
Domaine Dupont VSOP	12.50
Lemorton 1963	35.00
Lemorton Rarete	40.00

RUM

Havana 3, Cuba	8.00
Havana 7, Cuba	9.00
Wray & Nephew, Jamaica	9.00
Kraken, Trinidad and Tobago	9.50
Copalli Single Estate, Belize	10.00
Mount Gay, Barbados	11.50
Appleton 12, Jamaica	12.50
Pampero Aniversario, Venezuela	12.50
Diplomatico Reserva, Venezuela	13.00
Gosling Family Reserva, Bermuda	15.00
Dictador 20yo, Colombia	17.00
Ron Zacapa 23yo, Guatemala	18.50

**Most classic cocktails available on request

TO START

Oysters, red wine & shallot vinegar <i>Jersey rock</i>	2.75/16
Marinated olives	3.50
Mixed nuts	4.00
Pork crackling, apple sauce	4.50
Sweet potato fries	4.50
Triple cooked chips	4.50

SMALL PLATES

Creamy mushroom croquette	5.50
Truffle Mac 'n' cheese fried balls	6.00
Salt & pepper squid	6.50
Chicken tikka, mint yoghurt, mango chutney & poppadums	7.50
Black pudding Scotch egg	8.50
Smoked salmon blinis <i>Sour cream, horseradish, dill</i>	8.50
Cheese burger sliders	9.50

SANDWICHES

Club Sandwich <i>Smoked chicken, bacon, lettuce, tomatoes, chips</i>	10.50
Soft Shell Crab Burger <i>House slaw, rocket, chips</i>	11.50
New Street Cheese Burger <i>Aberdeen Angus brisket & chuck burger, mustard sauce brioche bun, smoked bacon, chips</i>	12.50
Selection of British cheeses	12.50

Monday to Friday - 12:00- 22:00

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



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 bookings and events please contact Daniela Ferraro

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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
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
Lagavulin 16yo, Islay	17.50
Glenmorangie Nectar D'Or, Highland	20.00
Glenmorangie 18yo, Highland	23.00
Dalmore cigar malt, Highland	24.00
Dalmore 25yo, Highland	90.00

BLENDED SCOTCH

Chivas Regal	9.50
Monkey Shoulder	9.50
Johnnie Walker Black label	9.50
Johnnie Walker Blue label	40.00

AMERICAN

Makers's Mark	9.50
Bulleit	10.50
Bulleit Rye	10.50
Woodford Reserve	11.00
Evan Williams single barrel	12.00
Four Roses single barrel	13.00
Gentleman Jack	13.00
Woodford Reserve Rye	13.00
Whistle Pig 10yo	17.00

JAPANESE

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

OTHERS

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

WINE

Sparkling	125ml / Bottle
Prosecco, Le Dolci, Veneto, Italy ✓	7.00 / 39.00
Nyetimber, Classic, England, NV	12.00 / 69.00

Champagne	125ml / Bottle
NV Moet & Chandon Brut	12.00 / 69.00
NV Moet & Chandon Rose	95.00
NV Henriot Brut Magnum	139.00

White	175ml / Bottle
Pinot Grigio, Principiatio, Italy, 2018 ✓	6.50 / 25.00
Chenin Blanc, Aloe Tree, Cape, South Africa, 2018 ✓	7.50 / 29.00
Sauvignon Blanc, Sileni Estate Marlborough, NZ, 2018	8.50 / 33.00
Vinho Verde, Adega de Moncao Portugal, 2017	9.00 / 36.00
Riesling, The Courtesan Clare Valley, Australia, 2018 ✓	11.50 / 45.00
Chablis Domaine de la Motte Burgundy, France, 2017	13.00 / 50.00

Rose	175ml / Bottle
Jean Paul, Rhone Valley France, 2018 ✓	6.50 / 25.00
Domaine Olivier Coste Languedoc, France, 2018	8.75 / 36.00
M de Minuty, (Exclusive to D&D) Cotes de Provence, France, 2018	12.50/50.00

Red wine	175ml / Bottle
Jean Paul, Rhone Valley Rhone, France, 2017	6.50 / 25.00
Malbec, Trapiche, Mendoza Argentina, 2018	8.00 / 29.00
Rioja, Monte Llano Spain, 2017 ✓	9.00 / 35.00

SEEDLIP

Non-alcoholic spirits with Fever Tree mixers

Spice94	6.50
<i>Aromatic tonic</i>	
Grove42	6.50
<i>Mediterranean tonic</i>	
Garden108	6.50
<i>Tonic water</i>	

GIN

Jensen Old Tom, England	9.00
BullDog, England	9.00
Sipsmith, England	9.50
Beefeater 24, England	9.50
Gin Mare, Spain	10.50
William Chase Extra Dry, England	11.00
Tanqueray no.10, Scotland	11.00
The Botanist, Scotland	11.00
No. 3 Berry Bros, England	11.00
Martin Miller's, England	11.00
Warner Edwards Rhubarb, England	11.50
Warner Edwards Lemon, England	11.50
East India Company, England	12.00
Hendrick's, Scotland	12.00
Chase Pink Grapefruit, England	12.50
Copper Head, Belgium	12.50
Oxley, England	13.00
Roku, Japan	13.00
Monkey 47, Germany	13.00
Martin Miller's 9 Moons, England	16.50

VODKA

Zubrowka, Poland	8.00
Ketel One/Citron, Holland	9.00
Absolut Blue/Vanilla, Sweden	9.00
Belvedere, Poland	10.50
Sauvella, France	10.50
Bimber Oak Aged, England	10.50
Ciroc, France	11.50
William Chase, England	12.50
Crystal Head, Canada	14.00
Stolichnaya Elit, Russia	14.00

LIQUEUR

Amaro Montenegro	7.00
Amaretto Di Saronno	8.00
Baileys	8.00
Frangelico	8.00
Cointreau	8.00
Sambuca	8.00
Tia Maria	8.00
30&40 Calvados Aperitif	8.00

BEERS

Draught	Pint/ 1/2
Peroni Nastro Azzurro, Italy,	5.75 / 3.00
Schiehallion Craft Lager, Scotland	5.75 / 3.00
Ridge Pale Ale, Scotland	5.75 / 3.00
Bitter & Twisted, Scotland	5.75 / 3.00
Malabar Blonde IPA, India	5.75 / 3.00

Bottle Beers

Peroni Alcohol Free, Italy	4.50
Corona Extra, Mexico	4.50
Peroni, Italy	4.95
Peroni Gluten Free, Italy	4.95
Asahi, Japan	5.50
Pilsner Urquell, Czech Republic	5.50
Meantime Pale Ale, England	5.50

Bottle Ciders

Urban Orchard Apple, England	5.00
Rekorderlig Passion Fruit, Sweden	6.50
Rekorderlig Strawberry & Lime, Sweden	6.50
Rekorderlig Wild Berry, Sweden	6.50