



*'Speakeasy' — a bar that served alcohol
during the Prohibition Era
of the United States (1920 – 1933).*

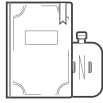
*They were so called from
the practice of speaking quietly
about such a place in public,
or when inside it, so as not to alert
the police and neighbours.*

19 – 20 Garlick Hill, London EC4V 2AU
+44 (0)20 3908 8080

DND.BAR

BARREL-AGED COCKTAILS

*The practice of holding spirits in casks
has been going on for centuries ...*



VINTAGE SAZERAC

*According to the legend, the world's first cocktail was reportedly
invented in the mid-1800s at the Sazerac Coffee House in
New Orleans by apothecary owner Antoine Peychaud.*

Remy Martin XO,
Grand Marnier Cuvée du Centenaire,
spray of absinthe verte, and a lemon twist.

£ 25.00



VIEUX CARRÉ

*Drink created in honour of the ethnic group that made
up the French Quarter at the time in New Orleans in
1937: Sweet Vermouth for the Italians, Cognac and
Benedictine for the French, rye whiskey for the Americans
and bitters for the Islanders of the Caribbean.*

Rittenhouse, Remy Martin 1738, Benedictine,
DND vermouth, Peychaud bitters, Angostura.

£ 18.00

BARREL-AGED COCKTAILS

*... It has evolved from necessity of storage,
into practically a science ...*



RUSTY NAIL

*The most popular story as to where the name came from
is that it was originally stirred using a rusty nail.*

Aber Falls, Drambuie.

£ 17.00



NEGRONI

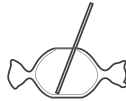
*Legend tells that Count Camillo Negroni asked his friend,
bartender Fosco Scarselli to strengthen his favourite cocktail
'The Americano' by replacing the soda water with gin.*

Nicholson gin, Campari, DND vermouth.

£ 16.00

HOUSE COCKTAILS

Our cocktails names are inspired by the '20s, no one was more counterculture than gangsters. They played by their own rules, and didn't give a hoot about what anyone thought of them.



BLATZ

Candy was a popular idea for breweries who were forced to change direction in order to remain in business during Prohibition, and quite a few produced some sort of sweet treat or confectioner's ingredient.

El Gobernador Pisco, Mate tea, hibiscus and lime leaf syrup, citrus, DND bitters.

£ 15.00



APPLE JACK

In 1920, with the beginning of the Prohibition era, Laird's ended the production of liquor and began producing apple juice. In 1931, John Evans Laird received permission to produce apple brandy for "medicinal purposes" and stockpiled its product until the repeal of Prohibition in 1933.

Avallen calvados, Laphroaig whisky, apple liqueur, lemon, mixed spice syrup.

£ 14.00

HOUSE COCKTAILS



BERRIES

Denotes that something is good, desirable or pleasing. "That sounds like berries to me!"

Strawberry & mint infused Whitley Neill gin,
pink pepper, Chambord, prosecco. (M)

£ 18.00



EEL'S HIPS

Something wonderfully cool.

Hayman's sloe gin, orgeat syrup,
lemon juice, yoghurt. (M)

£ 14.00



MC COY

The most famous rum runner during the early years of Prohibition.

William George rum, El Dorado 3yr,
Tiki Fire, cantaloupe cordial, pineapple,
DND bitters, Angostura.

£ 18.00

HOUSE COCKTAILS

*There's something charming
about the seedy underbelly
of the jazz age ...*



BLACK DEATH

The drink that sailed a thousand ships.

Aquavit, Vau vintage port, DND vermouth,
eucalyptus and lavender oil.

£ 15.00



THE VOLSTEAD

*An act made possible for doctors to offer
“medicinal whiskey” for a variety of ailments.*

Rittenhouse, pumpkin and chestnut cordial, DND vermouth.

£ 14.00



OMBIBULOUS

*Word made up by writer H.L Mencker
in 1920 to describe his love of alcohol.*

Compañero Extra Anejo rum, Compañero Gran Reserva,
Borghetti coffee liqueur, chocolate bitters, coffee, tonka bean.

£ 16.00

HOUSE COCKTAILS

... the slang of that time is infused with nostalgia, that thing that gives people the notion of a better time.

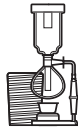


MAKING WHOOPEE

Having wild fun.

Dutch Barn vodka, Aperol, bubble-gum syrup, citrus.

£ 14.00



QUILT

Drinking to stay warm.

Jura 10yr, Benedictine, DND vermouth, spicy syrup infusion. *Served hot.*

£ 15.00



BEE'S KNEES

DND Tiramisu

Something good, desirable or pleasing. Based on an iconic Italian desert with a literal meaning of 'cheer me up.'

Coffee infused Dutch Barn vodka, white chocolate Mozart liqueur, mascarpone, foam. (M)

£ 15.00

CBD COCKTAILS

CBD is a phytocannabinoid that is found in abundance in most strains of hemp. The compound has many therapeutic benefits and effects ...



SPIFFY

Smart in appearance.

Rittenhouse whiskey, Cherry Heering,
Amontillado and raspberry syrup,
chocolate bitters, CBD.

£ 17.00



PUTTING ON THE RITZ

To Live in elegance & luxury.

Clarified Camus cognac, Grand Marnier,
carrot extract, cassis liqueur,
kumquat oleo saccharum, citrus, CBD. (M)

£ 17.00

NON-ALCOHOLIC CBD COCKTAILS

... Studies have found that CBD can help with insomnia, chronic pain, depression, and anxiety. It is rare for CBD to cause any adverse side effects.



GET A WIGGLE ON

Term use during the Prohibition for asking someone to start to move faster.

Homemade non-alcoholic gin, coriander seed and juniper syrup, lime cordial, CBD, carbonated.

£ 10.50



NOODLE JUICE

Term use during the Prohibition meaning tea.

Barley tea, dark moscovato, tonka bean bitters, CBD.

£ 10.50

DND CLASSIC COCKTAILS



DND FASHIONED

Flor de Cana 12yr, Chambord, Old Fashioned
syrup, chocolate bitters, Peychaud's bitters.

£ 15.00



GIBSON

Stranger & Sons gin, DND pickled
onion, Noilly Prat vermouth.

£ 14.00



DRY MARTINI

Santo de Piedra mezcal,
dry vermouth infused with chilli.

£ 16.00

DND CLASSIC COCKTAILS



CAPRESE

In the 1920s, right after the close of World War I, a particularly patriotic Stone worker wanted to create a dish that was a tribute to his beloved country.

Ramsbury basil-infused vodka,
yellow tomato water.

£ 14.00

NON-ALCOHOLIC COCKTAILS



VELVET CANARY

Aloe vera, bee pollen,
passion fruit purée, and ginger ale.

£ 9.00

A discretionary service charge of 12.5% will be added to all food and beverage bills.

WINE SELECTION

SPARKLING

	150ML	BOTTLE
Champagne Charles Heidsieck Brut NV, France	£ 17.00	£ 90.00
Champagne Charles Heidsieck Rosé NV, France		£ 125.00
Champagne Charles Heidsieck Blanc de Blancs NV, France		£ 150.00
Charles Heidsieck 2005, France		£ 235.00
Proseco, Italy	£ 9.00	£ 45.00

WHITE

Domaine de la Mirande, Languedoc, France <i>Picpoul</i>	£ 7.55	£ 35.00
Lievland Old Vine, South Africa <i>Chenin Blanc</i>	£ 8.00	£ 38.00
Ribbonwood, New Zealand <i>Sauvignon Blanc</i>	£ 11.00	£ 53.00
Chablis Domaine J. Brocard, France <i>Chardonnay</i>		£ 84.00

RED

Monopolio, Cantina di Gambellara, Italy <i>Merlot</i>	£7.50	£ 35.00
Vigneti Del Salento, “I Muri”, Italy <i>Primitivo</i>	£8.50	£ 42.00
Evolution 7th Edition, Sokol Blosser, Oregon, USA <i>Pinot noir, Zinfandel</i>		£ 60.00
Sangiovese, Nero d’Avola & Syrah, Joel Gott 815 USA <i>Cabernet Sauvignon</i>	£ 14.00	£ 70.00

ROSE

Chateau Minuty, “Cuvee Prestige”, Côtes de Provence, France <i>Syrah, Grenache, Cinsault</i>	£ 14.00	£ 65.00
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Wines by the glass are available in 125ml upon request

In case of allergy, please ask a waiter for more information

SPIRITS & LIQUERS

GIN	50ML
Ableforth's Bathrub	£11.50
Berkshire rhubarb & raspberry	£12.00
Citadelle	£13.50
Copperhead	£14.50
Four Pillar Olive Leaf	£14.50
Haymans Old Tom	£13.50
Haymans Sloe Gin	£14.50
Hendricks	£13.00
Hepple	£12.50
Ki No Bi	£14.00
Monkey 47	£15.00
Nicholson & Nicholson blood orange	£12.50
Old Tom Jensen	£11.00
Plymouth	£11.00
Sapling	£11.00
Seven Hills	£11.00
Silent Pool	£12.00
Sipsmith	£12.00
Slingsby Marmalade	£12.00
Smeaton's	£14.00
Stranger & Sons	£11.00
Tanqueray 10	£15.00
Whitley Neill	£12.00

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SPIRITS & LIQUERS

VODKA

	50ML
Belvedere	£13.00
Dutch Barn	£12.50
Grey Goose	£15.00
Konik's Tail	£12.50
Ramsbury	£12.00
Sapling	£11.00
Sauvelle	£14.00
Tito's	£12.00
Zubrowska	£11.00
Crystal Head	£15.00

RUM

Cargo Cult Banana	£12.50
Companero Elixir	£12.50
El Dorado 3yr	£12.00
El Dorado 15yr	£18.00
Flor De Cana 12yr	£12.00
Flor De Cana 25yr	£35.00
Plantation XO	£18.00
Tobago Gold	£13.00
William George	£14.50
Zacapa Solera 23yr	£18.00
Zacapa XO	£32.00

AMERICAN WHISKEY

Blanton's Gold	£22.00
Evan Williams	£11.00
Jack Daniel's single barrel	£17.00
Rebel Yell Rye	£12.00
Rittenhouse	£12.00
Yellowstone Bourbon	£17.00
Signal Hill	£12.00
Woodford Reserve	£13.00

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SPIRITS & LIQUERS

JAPANESE WHISKEY

	50ML
Hibiki Harmony	£20.00
Nikka from the Barrel	£16.00
Nikka Pure Malt	£16.00
Yamazaki Reserve	£20.00
Yamazaki 12	£28.00

SCOTCH WHISKY

Ardbeg 10	£14.00
Balvenie 12	£16.00
Bowmore 18	£32.00
Caol Ila 12	£16.00
Cardhu 12	£14.00
Chivas 15 years	£15.00
Dalmore 18	£32.00
Dailuaine 16	£17.00
Dewars's 12	£12.00
Glenfarclas 15	£16.00
Glenfiddich 21 Rum Cask	£40.00
Glenmorangie Signet	£40.00
Glenkinchie 12	£12.00
Glenlivet 12	£12.00
Great King St.	£12.00
Lagavulin 16	£18.00
Laphroig Quarter Cask	£15.00
Macallan Rare Cask	£65.00
Macallan 18 Fine Oak	£105.00
Oban	£16.00
Octomore 07.3	£45.00
Peat Monster Compass Box	£15.00

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SPIRITS & LIQUERS

IRISH WHISKY

	50ML
Bushmills	£12.00
Gelstons	£12.00
Green Spot	£13.50
Jameson	£12.00

TEQUILA & MEZCAL

Bruxo Mezcal	£14.00
Don Julio 1942	£42.00
Fortaleza	£18.00
Ocho Blanco	£11.00
Ocho Reposado	£11.00
Gem & Bolt	£16.00
Meteoro	£14.00
Patron Anejo	£20.00
Patron Silver	£15.00
Patron Reposado	£18.00
Quiquiriqui	£15.00
Santo De Piedra	£25.00

COGNAC, CALVADOS & ARMAGNAC

Avallen Calvados	£12.00
Baron De Sigognac XO	£26.00
Remy Martin VSOP	£14.00
Remy Martin 1738	£18.00
Remy Martin XO	£45.00
Chateau de Breuil Calvados	£12.00
Clos Martin VSOP 8 years	£14.00
Clos Martin XO	£16.00
Courvoisier	£12.00
Frapin Cigar Blend	£24.00
Maximin Trijol	£16.00
Pierre Ferrand 1840	£15.00
Pierre Ferrand Renegade Barrel	£25.00
Remy Martin XO Excellence	£30.00
Vecchia Romagna	£12.00

In case of allergy, please ask a waiter for more information

BEERS & CIDER

BEERS & CIDER

Meantime lager, Pale Ale	£7.00
Noam Lager	£8.50
Toast IPA	£7.50
Aspall Cider	£7.50

ALCOHOL FREE

APERITIFS

Everleaf Marine	£10.00
Everleaf Mountain	£10.00
Feragaia	£11.00
Seedlip Grove 42	£11.00

SOFT

Soft drinks, Mixers	£4.00
Sparkling and Mineral Kingsdown water 750ml	£4.50

A discretionary service charge of 12.5% will be added to all food and beverage bills.

NIBBLES

Served from 5pm to 10pm

SMOKED ALMONDS (M)

£4.50

GREEN OLIVES

£4.50

MARINATED ANCHOVIES

Lemon oil (F)

£4.50

BREAD

Maldon rosemary salt & pepper, butter (G,M,E)

£6.50

CRISPY WHITEBAIT

Dill, lemon & caper mayonnaise (F,G,E,MU,SD)

£10.00

CHORIZO CROQUETTE

Basil pesto & parmesan (G,M,E,SD,N,MU)

£10.00

WILD MUSHROOM CROQUETTE

Pesto mayonnaise (G,E,M,MU,SD,N)

£10.00

TRUFFLE ARANCINI

Pesto mayonnaise (G,E,M,MU,SD,N)

£10.00

TRIPLE COOKED CHIPS

Bearnaise sauce (D,E,SD)

£6.50

CHARCUTERIE BOARD (G,SD)

£19.50

BRITISH CHEESE BOARD & HOUSE CHUTNEY (SD,G,D)

£18.00

ALLERGY KEY

Crustaceans (C) Celery (CE) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L)
Nuts (N) Molluscs (MO) Mustard (MU) Soya (S) Sulphur dioxide (SD) Sesame seeds (SE)

A discretionary service charge of 12.5% will be added to all food and beverage bills.

LATE FOOD MENU

Served from 10pm to 1am

SMOKED ALMONDS (M)

£4.50

GREEN OLIVES

£4.50

CHICKEN CAESAR SALAD

Baby gem, anchovies, croutons,
soft boiled egg & shaved Parmesan (F,G,E,MU,SD,M,SD)

£18.00

PARMESAN GNOCCHI

Smoked burrata, grilled artichokes,
sundried tomatoes & basil pesto (M,N,SD,G)

£18.50

VINTRY BURGER

Hereford aged beef paté, Somerset brie, streaky bacon,
truffle mayo, bacon jam (M,E,SD,G,MU)

£18.50

V&M CLUB SANDWICH

Grilled chicken, streaky bacon, fried egg,
mayo, lettuce & tomato (M,G,E,SD,MU)

£18.50

HOT SMOKED LOCH DUART SALMON FISHCAKE

Leeks, horseradish, capers & tartar sauce (F,C,SD,G,M,SE,MU)

£20.00

BRITISH CHEESE BOARD

Cave Aged Cheddar, Stilton, Somerset brie,
crackers & house chutney (SD,G,M,SE)

£18.00

CHARCUTERIE BOARD

Grilled bread & pickles (G,SD)

£19.50

If you have any specific dietary requirements or allergy, please let your server know.

*While we will do our very best to accommodate you, unfortunately
we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.*

A discretionary 12.5% service charge will be added to your bill. Prices are inclusive of VAT.

