



*'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.*

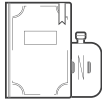
19 – 20 Garlick Hill, London EC4V 2AU  
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**DND.BAR**

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

## 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 1738,  
Grand Marnier Cuvee du Centenaire,  
spray of absinthe verte, Peychaud's  
bitters, and a lemon twist.

£ 30.00



### MANHATTAN

*Drink originated at the Manhattan Club in New York City in the mid-1870s in honor of presidential candidate Samuel J. Tilden.*

Elijah Craig Rye whiskey,  
Cocchi Dry, sweet vermouth.

£ 20.00



### 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.

£ 20.00



### 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.*

Hayman's gin, Campari, DND vermouth.

£ 16.00

## HOUSE COCKTAILS

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



### JOE BROOKS

*Someone who is fashionably dressed.*

Berkshire honey, Blossom gin,  
pomelo and rose cordial, Kaveri spicy ginger spirit,  
topped with kombucha.

**£ 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.

**£ 15.00**

## 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.*



### GIGGLE WATER

*An intoxicating beverage.*

Whitley Neill Japanese yuzu & white strawberry gin, yuzu sake, DND cucumber cordial, topped with elderflower tonic.

£ 16.00



### BEAT ONE'S GUMS

*Talk excessively or ineffectively.*

Ukiyo yuzu gin, yuzu sake, nori syrup, mixed citrus.

£ 16.00



### 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 Beluga Noble vodka, white chocolate Mozart liqueur, mascarpone, foam. (M)

£ 16.00

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### 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)

## HOUSE COCKTAILS

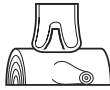


### SNUGGLE PUPPY

*A young person who enjoyed partying.*

Cardamon infused Ocho tequila, Jinro liqueur,  
apple shrub, topped with DND appletizer.

£ 16.00



### THE VOLSTEAD

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

Rittenhouse whiskey, pumpkin  
and chestnut cordial, DND vermouth.

£ 15.00



### PROM-TROTTER

*Gregarious student who attends school social  
functions, who likes to dance.*

Coffee infused Tromba tequila, MYST salted  
caramel tequila, coffee oil extract.

£ 16.00

## HOUSE COCKTAILS

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



### MAKING WHOOPEE

*Having wild fun.*

Beluga Noble vodka, Aperol,  
bubble-gum syrup, citrus.

£ 16.00



### WISE HEAD

*A smart person.*

Hibiki, Akashi-Tai, plum and honey syrup,  
Grand Marnier, thyme smoke.

£ 20 .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

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## MUSHROOM COCKTAILS

*Mushrooms are edible fungi that are full of beneficial nutrients. They're so beneficial that centuries ago, only royalty were allowed access to them, as they were considered too "good" for commoners.*

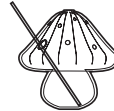


### STUCK ON

*Having a crush on.*

Mushroom infused Portofino gin, Dubonnet, blueberry, chocolate and mushroom bitter.

£ 15.00



### TIP A FEW

*To have a few drinks.*

Mushroom extract, Lion Mane cordial, coconut milk, vanilla. (N)

£ 10.50

## CBD COCKTAILS

*CBD is a phytocannabinoid found in hemp, known for its therapeutic benefits. Studies suggest it can help with insomnia, chronic pain, depression, and anxiety. Rarely, it causes adverse side effects.*



### SPIFFY

*Smart in appearance.*

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

£ 17.00



### MICKEY FINN

*A drink drugged with knock-out drops.*

Everleaf Mountain, hibiscus and blackcurrent tea, strawberry and kaffir shrub, lime leaves, CBD.

£ 11.00

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

## DND CLASSIC COCKTAILS



### DND FASHIONED

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

£ 16.00



### GIBSON

Martin Miller's gin, DND pickled onion, Noilly Prat vermouth.

£ 15.00



### DRY MARTINI

Rey Campero mezcal, dry vermouth infused with chilli.

£ 16.00



### GLAD MARBLES

*Fancy pearls.*

Gooseberry infused Portofino gin, Briottet lychee liqueur, passion fruit liqueur, vanilla syrup, citrus.

£ 15.00



## HOUSE NON-ALCOHOLIC COCKTAILS



### VELVET CANARY

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

£ 9.00



### CUP OF JOE

Coffee infused non alcoholic spiced rum,  
white chocolate syrup, coconut foam. (N)

£ 11.00

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## WINE SELECTION

### SPARKLING

	125ML	BOTTLE
Champagne Charles Heidsieck Brut NV, France	£ 18.00	£ 95.00
Champagne Charles Heidsieck Rosé NV, France		£ 135.00
Champagne Charles Heidsieck Blanc de Blancs NV, France		£ 165.00
Charles Heidsieck 2005, France		£ 235.00
Proseco, Italy	£ 9.00	£ 46.00

### WHITE

	150ML	BOTTLE
Domaine de la Mirande, Languedoc, France <i>Picpoul</i>	£ 8.00	£ 39.00
Gavi Di Gavi, Italy <i>Cortese</i>	£10.00	£ 50.00
Ribbonwood, New Zealand <i>Sauvignon Blanc</i>	£ 11.00	£ 54.00

### RED

Monopolio, Cantina di Gambellara, Italy <i>Merlot</i>	£7.75	£ 38.00
Visconti Della Rocca, Italy <i>Primitivo</i>	£8.75	£ 43.00
Joel Gott 815 USA <i>Sangiovese, Nero d'Avola &amp; Syrah,</i> <i>Cabernet Sauvignon</i>	£ 16.00	£ 75.00

### ROSE

Chateau Minuty, "Cuvee Prestige", Côtes de Provence, France <i>Syrah, Grenache, Cinsault</i>	£ 14.50	£ 70.00
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*Wines by the glass are available in 125ml upon request*

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## SPIRITS & LIQUEURS

### GIN

	50ML
Ableforth's Bathrub	£12.50
Berkshire rhubarb & raspberry	£12.00
Copperhead	£14.50
Haymans Old Tom	£12.50
Haymans Sloe Gin	£12.50
Hendricks	£13.00
Ki No Bi	£14.00
Martin Miller's	£13.00
Mercer gin	£12.50
Monkey 47	£15.00
Nicholson & Nicholson blood orange	£12.50
Old Tom Jensen	£12.00
Plymouth	£11.50
Portofino	£12.50
Seven Hills	£11.00
Silent Pool	£13.00
Sipsmith	£12.00
Tanqueray 10	£15.00
Ukiyo Blossom	£15.00
Ukiyo Dry	£14.00
Ukiyo Yuzu	£14.00
Whitley Neill	£12.00

## SPIRITS & LIQUEURS

### VODKA

	50ML
Belvedere	£13.00
Beluga Noble	£15.00
Beluga Gold Line	£32.00
Dutch Barn	£12.50
Grey Goose	£15.00
Konik's Tail	£12.50
Ramsbury	£12.50
Respirited	£12.00
Sauvelle	£14.00
Tito's	£12.00

### RUM

Bumbu XO	£14.00
Cargo Cult Banana	£12.50
Carupano	£12.50
Don Papa	£12.50
Diplomatico	£14.00
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	£28.00
Evan Williams	£11.00
Jack Daniel's single barrel	£15.00
Rebel Yell Rye	£12.50
Rittenhouse	£12.50
Yellowstone Bourbon	£16.00
Signal Hill	£12.00
Woodford Reserve	£12.00

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## SPIRITS & LIQUEURS

### JAPANESE WHISKEY

	50ML
Hibiki Harmony	£22.00
Nikka from the Barrel	£18.00
Nikka Pure Malt	£19.00
Suntory Chita	£16.00
Suntory Hakush	£45.00
Yamazaki Reserve	£22.00
Yamazaki 12	£38.00

### 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	£55.00
Dailuaine 16	£19.00
Dewars's 12	£12.00
Glenfarclas 15	£20.00
Glenfiddich 21 Rum Cask	£46.00
Glenmorangie Signet	£50.00
Glenkinchie 12	£12.00
Glenlivet 12	£14.00
Great King St.	£12.00
Lagavulin 16	£22.00
Laphroig Quarter Cask	£15.00
Macallan Rare Cask	£80.00
Macallan 18 Fine Oak	£105.00
Oban	£24.00
Peat Monster Compass Box	£15.00

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

## SPIRITS & LIQUEURS

### IRISH WHISKY

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

### TEQUILA & MEZCAL

Don Julio 1942	£50.00
Hacien Pineapple	£14.00
Tromba	£17.00
Ocho Blanco	£11.00
Ocho Reposado	£11.00
Don Ramon Mezcal	£16.00
MYST Salted Caramel	£12.00
Gem & Bolt	£16.00
Patron Anejo	£20.00
Patron Silver	£15.00
Patron Reposado	£18.00
Rey Campero Cuishe	£21.00
Quiquiriqui	£15.00

### COGNAC, CALVADOS & ARMAGNAC

Avallen Calvados	£12.00
Baron De Sissognac XO	£28.00
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
Vecchia Romagna	£12.00

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## BEERS & CIDER

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Meantime lager, Pale Ale	£7.00
Noam Lager	£8.50
Empress IPA	£8.50
Empress gluten free lager	£8.50
Peroni 0%	£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	£5.00

## NIBBLES

*Served from 5pm to 10pm*

### SMOKED ALMONDS (N)

£5.00

### GREEN OLIVES

£5.00

### MARINATED ANCHOVIES

Lemon oil (F)

£5.00

### BREAD

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

£6.50

### BREADED SCAMPI

Tartare sauce, lemon (C,E,MU,G,SD)

£10.00

### HAM & CHEESE CROQUETTES

Walnut ketchup & parmesan (G,M,N,SD)

£10.00

### TRUFFLE ARANCINI

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

£10.00

### TRIPLE COOKED CHIPS

£6.50

### COBBLE LANE CHARCUTERIE BOARD (G,SD)

£20.00

### BRITISH CHEESE BOARD & HOUSE CHUTNEY (G,M,SD,SE)

£18.00

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## LATE FOOD MENU

*Served from 10pm to 1am*

### **SMOKED ALMONDS (M)**

£5.00

### **GREEN OLIVES**

£5.00

### **CHICKEN CAESAR SALAD**

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

£20.50

### **PARMESAN GNOCCHI**

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

£20.50

### **VINTRY BURGER**

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

£22.50

### **V&M CLUB SANDWICH**

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

£22.50

### **HOT SMOKED LOCH DUART SALMON FISHCAKE**

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

£24.00

### **BRITISH CHEESE BOARD**

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

£18.00

### **COBBLE LANE CHARCUTERIE BOARD**

Grilled bread & pickles (G,SD,M)

£20.00

*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.*



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