



*'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.*

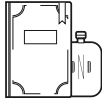
19 – 20 Garlick Hill, London EC4V 2AU
+44 (0)20 3908 8080

DND.BAR

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 XO,
Grand Marnier Cuvee 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



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.

£ 18.00



NEGRONI

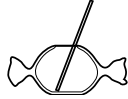
Legend tells that Count Camillo Negroni asked his friend, bartender Forasco Scarselli to strengthen his favourite cocktail 'The Americano' by replacing the soda water with gin.

Nicholson gin, Campari, DND vermouth.

£ 16.00

HOUSE COCKTAILS

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



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.

£ 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.*



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)

£ 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

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

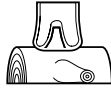


BLACK DEATH

The drink that sailed a thousand ships.

Aquavit, Sandeman Seixo 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

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



MAKING WHOOPEE

Having wild fun.

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

£ 14.00



WISE HEAD

A smart person.

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

£ 16.00



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

MUSHROOM COCKTAILS

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



STUCK ON

Having a crush on.

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

£ 15.00



CARRY A TORCH

Suffering from an unrequited love

Vintry & Mercer gin, mushroom syrup, Maistic liqueur, cranberry & lime juice.

£ 15.00

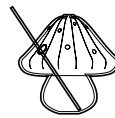


HITTING ON ALL EIGHT

In good shape, going well

Broken Clock vodka infused with porcini mushroom, Greek cordial, umami bitter, parsley oil.

£ 15.00



TIP A FEW

To have a few drinks

Mushroom extract, Lion Mane cordial, coconut milk, vanilla, white chocolate.

£ 10.50

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



SWANKY

Ritzy elegance.

Tromba Reposado, Nixta, citrus Ancho Verde, Chinotto Nero, chocolate and DND bitter, CBD.

£ 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 for asking someone to start to move faster.

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

£ 11.00



MICKEY FINN

A drink drugged with knock-out drops.

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

£ 11.00

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



GLAD MARBLES

Fancy pearls.

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

£ 14.00

HOUSE NON-ALCOHOLIC COCKTAILS



VELVET CANARY

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

£ 9.00



CAT'S MEOW

Chamomile infused coconut water,
carbonated Butterfly tea cordial

£ 9.00

WINE SELECTION

SPARKLING

	150ML	BOTTLE
Champagne Charles Heidsieck Brut NV, France	£ 17.00	£ 95.00
Champagne Charles Heidsieck Rosé NV, France		£ 135.00
Champagne Charles Heidsieck Blanc de Blancs NV, France		£ 160.00
Charles Heidsieck 2005, France		£ 235.00
Proseco, Italy	£ 9.00	£ 45.00

WHITE

Domaine de la Mirande, Languedoc, France <i>Picpoul</i>	£ 7.50	£ 37.00
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
Visconti Della Rocca, Italy <i>Primitivo</i>	£8.50	£ 42.00
Evolution 7th Edition, Sokol Blosser, Oregon, USA <i>Pinot noir, Zinfandel</i>		£ 60.00
Joel Gott 815 USA <i>Sangiovese, Nero d'Avola & Syrah, Cabernet Sauvignon</i>	£ 15.00	£ 70.00

ROSE

Chateau Minury, "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

SPIRITS & LIQUERS

GIN	50ML
Ableforth's Bathtub	£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
Mercer gin	£12.50
Monkey 47	£15.00
Nicholson & Nicholson blood orange	£12.50
Old Tom Jensen	£11.00
Plymouth	£11.00
Portofino	£12.50
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

SPIRITS & LIQUERS

VODKA

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

RUM

Cargo Cult Banana	£12.50
Carupano	£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

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

SPIRITS & LIQUERS

JAPANESE WHISKEY

	50ML
Hibiki Harmony	£22.00
Nikka from the Barrel	£16.00
Nikka Pure Malt	£16.00
Yamazaki Reserve	£20.00
Yamazaki 12	£35.00

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	£50.00
Dailuaine 16	£17.00
Dewar's 12	£12.00
Glenfarclas 15	£18.00
Glenfiddich 21 Rum Cask	£45.00
Glenmorangie Signet	£48.00
Glenkinchie 12	£12.00
Glenlivet 12	£12.00
Great King St.	£12.00
Lagavulin 16	£22.00
Laphroig Quarter Cask	£15.00
Macallan Rare Cask	£75.00
Macallan 18 Fine Oak	£105.00
Oban	£24.00
Octomore 073	£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	£50.00
Tromba	£17.00
Ocho Blanco	£11.00
Ocho Reposado	£11.00
Don Ramon Mezcal	£16.00
Patron Anejo	£20.00
Patron Silver	£15.00
Patron Reposado	£18.00
Quiquiriqui	£15.00
Santo De Piedra	£25.00
Satryna Blanco	£16.00

COGNAC, CALVADOS & ARMAGNAC

Avallen Calvados	£12.00
Baron De Sigognac 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
Remy Martin XO Excellence	£30.00
Vecchia Romagna	£12.00

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BEERS & CIDER

BEERS & CIDER

Meantime lager, Pale Ale	£7.00
Noam Lager	£8.50
Empress IPA	£8.00
Empress gluten free lager	£8.00
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	£4.50

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

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

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

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)

£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, Sommerset 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, Sommerset 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