

THE *Bell & Viv*

Independant Cocktail Bar

On the site that was once a local butchery, The Bell and Viv underwent a total transformation, emerging as an independent cocktail haven in late 2022. Our vibrant establishment bears the namesake of our owners' cherished daughters, Isabella and Vivienne.

Dedicated to forging meaningful connections with our patrons, we aim to be a community hangout here in King's Cross as well as a global landing spot for international travellers. We passionately curate our menu, embracing seasonal updates while conscientiously aiming to be fully zero waste. Welcome to Bell and Viv, where every sip is a celebration of craftsmanship and camaraderie.

Our menu is frequently updated. If you have any allergies, intolerances, or preferences please speak to a staff member about ingredients. A discretionary 12.5% service charge will be added to your bill.

Vegan, Vegetarian and Gluten free options are available, please speak to a member of staff for more information. (V) Vegetarian (Ve) Vegan.

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 hello@bellandviv.co.uk

 [Bellandviv.co.uk](https://bellandviv.co.uk)

Follow our Journey on
Instagram!

[@bellandvivlondon](https://www.instagram.com/bellandvivlondon)

Cocktails

House Cocktails



Rhubarb Mezcalita Or Margarita? 13

Mezcal or Tequila? Its your choice.. Tantalisingly tangy made with our in house Rhubarb Brandy Liqueur, you could definitely crush 3 or 4 of these

Ojo De Dios Mezcal or Altos Blanco Tequila, Rhubarb pisco liqueur, lime, agave, Rhubarb bitters.



Only After Eight 13

We're not sure what this is? But it is damn good, its like taking a shot of rum and chasing it with an after eight, (if you don't know what that is, ask your mum)

Planteray OD, Creme de Cacao, Cynar, Fernet Branca.



Apple Miso Ball 14

Staight from an Orchard, this whisky highball riff is light and crisp, with a savoury, umami miso undertone. Tastes like an Adult appletizer

Toki Whiskey, Dom. De La Flagerie Calvados 6yr, Laphroaig 10, Apple, Miso, soda, Milk Clarified



Bloody Negroni 13.5

This is a mediterranean inspired, rosita style Negroni, using Malfy Blood Orange gin, juicy and perfectly balanced, a real sunny day drink

Malfy Blood Orange Gin, Noilley Prat, Antiqua Formula, Tio Pepe, Blood Orange Tincture.



Elderflower Sour 13

Light, tangy and Floral, using an apple Eu du vie and Fairs Elderflower Liqueur. A modern inspired sour.

Dom. De La Flagerie Eau Du Vie, Fair Elderflower liqueur, Lemon, sugar, egg, mint bitters.



Espresso Mezcaltini 13

An ever so slightly elevated classic, classic coffee liqueur subbed for, Ojo de dios Cafe Mezcal, adding complexity and a subtle smoky undertone, ours is better than the rest.

Absolute Blue Vodka, Ojo de Dios Cafe Mezcal, Coffee, Agave, Chocolate Bitters.



Smoked Raspberry Jungle Bird 14

A twist on the classic Jungle Bird. Berry forward with our house made raspberry syrup, made smooth and decadent with a coconut cream clarification.

Planteray Stiggins Formula, Campari, Pineapple, Lime, Raspberry Syrup, Coconut cream Clarified.



Cucumber-tini 13

A botanical, and cucumber driven cocktail, light on abv. but full of flavor and freshness.

Fair Cucumber Liqueur, Suze, Dry Vermouth, Lemon, sugar.

Cocktails

Forgotten Classics



20th Century Cocktail

13

A sophisticated blend of gin, Lillet, and lemon with a surprising hint of white cacao. It was named after the luxury New York-to-Chicago express train in 1937.

Gin, Creme de Cacao, Dry Vermouth, Lemon



12 Mile Limit

13

A punchy mix of white rum, rye, and brandy balanced by lemon and grenadine. It was named for the distance rum-runners stayed offshore to avoid US Prohibition laws.

Planteray 3 Star, Bulleit Rye, Cognac, Lemon



Lions Tail

13

This bourbon and lime sour is defined by the unique, spicy warmth of allspice dram. Created in 1930s London, its name is a slang jab at the British Empire.

Woodford Reserve Bourbon, Pimento Dram, Lime, Sugar, Angostura Bitters



Wardays Cocktail

13

A complex 1930s classic pairing gin and Calvados with sweet vermouth and herbal Chartreuse. The name is likely old slang for "working day," making it a post-shift reward.

London Dry Gin, Cognac, Antiqua Formula, Chartreuse



Shrunken Skull

13

This potent mid-century Tiki staple combines two rums with lime and grenadine. It was popularized in the 1950s at the legendary Mai-Kai restaurant.

Gold Rum, Planteray OD, Lime, Grenadine



The Gay Cabarello

13

A pre-Margarita tequila drink sweetened with fortified wine and orange liqueur. Appearing in the early 1940s, it likely took its name from a popular film or song.

Tequila Blanco, Pedro Ximenez, Dry Curacao, Maraschino Liqueur, lemon



Harvey Wallbanger

13

This 1970s icon is a Screwdriver topped with a vanilla-anise Galliano float. Though its origins are debated, it became a massive hit through clever marketing.

Haku Vodka, Yellow Chartreuse, Orange



Cantarito

13

A refreshing Mexican classic mixing tequila with citrus juices and soda in a clay pot. It serves as the rustic, juice-heavy ancestor to the modern Paloma

Altos Reposado, Orange, Grapefruit, Lime, lemon, Grapefruit soda

2.4.1

Two For One

From 5 to 7pm, Monday to Friday.
(two of the same cocktail)

Tommys Margarita 12.5

Tequila Blanco, Lime, Agave.

Daiquiri 12.5

Rum, Lime, Sugar.

Gimlet 12.5

Gin, Lime, Sugar.

Negroni 12.5

Gin, Campari, Sweet Vermouth.

Negroni Spagliato 12.5

Campari, Sweet Vermouth., Prosecco.

Spritz 12.5

Aperol ~ Hugo ~ Campari

Prosecco, Soda.

Non-Alc

Earl Grey Gim-Not 9.5

A slightly tannic and floral take on the classic Gimlet, fully non alcoholic.

Non-alcoholic gin, earl grey lime cordial

Hug-No Spritz 7.5

A refreshing elderflower forward spritz, perfect for spring time with no hangovers in sight.

Elder flower cordial, Mint, lime, soda

Amarett-No Sour 10

A classic version of the amaretto sour full of flavour but with none of the booze.

Lyres Amaretti, lemon, sugar, foamer

Hibiscus Pal-Noma 7.5

A zesty floral mexican staple that wont make you late to work in the morning.

Hibiscus Cold Brew, Grapefruit, lime, agave, pink grapefruit soda

Pina Col-Nada 7.5

A coconuty delight, creamy and boasting with pineapple, a beach time classic that will have you rising with the sun.

Coconut cream, Pineapple, lime, coconut vanilla syrup

Spirits

Vodka



Absolut Blue	5.5/10
Absolut Vanilla	5.5/10
Kettle One Citron	6.5/12
Absolut Elyx	6.5/12
Zbrowca bisongrass	7/13
Suntory Haku	7.5/14
Broken Clock	7.5/14
Grey Goose	8.5/16

Tequila

Olmeca Blanco	5.5/10
Altos Blanco	6/11
Altos Reposado	6.5/12
Mijenta blanco	6.5/12
Tapatillo Blanco	7.5/14
Fortaletza Reposado	13.5/26
Don Fulano 20yr	34/60

Gin



Beefeater	5.5/10
Plymouth Gin	6/11
Portabello gin	6/11
Malfy Rosa	6.5/12
Beefeater 24	6.5/12
Tanqueray 10	7/13
Ukiyo Blossom	7.5/14
Ukiyo yuzu	7.5/14
Monkey 47	9.5/17

Mezcal

Ojo de Dios Blanco	6.5/12
Ojo de Dios Hibiscus	7/13
Ojo de Dios Coffee	7/13
Del Maguey Vida Blanco	8/15
Lost explorer Mezcal	10/18

Cognac

Martells	6/11
Avellen Calvados	7/13
Pierre Ferrand 1840	9/17
Ragnaud Sabourin XO	27/50

Add Mixer +1.50

Spirits

Rum



Planteray 3 Star	5.5/10
Planteray OD	5.5/10
Appleton Signature	5.5/10
Wray & Nephew	6/11
Clement Blanc	6/11
Planteray Stiggins	6.5/12
Planteray Cut&Dry	6.5/12
Planteray OFTD	6.5/12
Smith & Cross	7/13
JM Rhum VSOP	8/15
Appleton 21yr	22/38

Scotch Whisky

Chivas Regal 12yr	6.5/12
Laphroaig 10yr	7.5/13
Glenfiddich 12yr	7.5/13
Balvenie 12yr	8.5/16
Macallen 18yr	50/90

Bourbon & Rye



Woodford Reserve	5.5/10
Bulleit Rye	6.5/12
Sazerac Rye	7.5/14
Eagle 10	7.5/14
Woodford Double Oak	11/18

Japanese

Suntory Toki	6.5/12
Nikka Days	8.5/16
Suntory Chita	8.5/16
Nikka From The Barrel	10.5/17.5

Irish & English

Jameson	5.5/10
Jameson Orange	5.5/10
Jameson Black Barrel	7.5/14
The Lakes Signature	18/30

Pisco & Cachasa

ABA Pisco	6/11
Barsol Pisco	6/11
Sagatiba Cachaca	5.5/10

Add Mixer +1.50

Wines

White Wine



Muscat, Sauvignon, 8/11 36
Terre Grek, Tyrnavos, Theopatra
Estate, 2024.

Gruner Veltliner, 9/12 42
Loss, Weignut Rabi, 2023

Sauvignon Blanc, 44
Val de Loire, J. de
Voillebois, 2023

Chardonay 45
Yering Station, Yarra Valley, 2023

Red Wine

Primitivo, 8/11 36
Il Pumo, San Marzano, 2023.

Vallado Tinto, 42
Quinta do Vallado, 2022.

Pinot Noir 45
Les Colombiers, Villa Noria, 2024.

Rose Wine



Mourvèdre, 9.5/12.5 43
Grenache Gris, Grenache Noir
Miraflores, Cotes Catalanes,
Domaine Lafage, 2024.

Orange Wine

Muscat, Pinot Gris, 48
Sauvignon Gris
Languedoc-Roussillon, 2023.

Sparkling Wine



Glera 8.5 39
Prapian Estate
Asolo Prosecco Superiore Brut, Italy

Beer



Peroni 330ml 6.5

Menabrea 330ml 6.5

Harbour Pilsner 330ml 6.5

Harbour IPA 330ml 6.5

Orchard Apple Cider 500ml 7

Lucky Saint 330ml 5.5

Soft Drinks



Coca Cola 3.8

Diet Coke 3.8

London Essence Ginger Beer 3.8

London Essence Grapefruit Soda 3.8

London Essence Lemonade 3.8

Bleu Still 330/750ml 3.5/5

Bleu Sparkling 330/750ml 3.5/5