

## CLUB COCKTAILS

*Using key Indian ingredients at their base, our cocktails reimagine drink recipes served in the elite clubs of India from the punch age of the 18th century to the golden age of cocktails of the 1930's. Classic cocktails served on request.*

non-alcoholic 



### SILVER-SIP GIMLET

Hendricks, Jasmine Cordial, Clary Sage

 Aecorn Dry, Silver Tip Jasmine Cordial, Clary Sage

12.00

7.00



### GUAVA BELLINI

Guava Puree, Vanilla, Prosecco

12.00



### PEGU CLUB

Porters Tropical Gin, Lime Sherbet, Sabro Hops

14.00



### VETIVER SMASH


H by Hine, Vetiver, Mint, Lemon, Peach

12.00



### HOLY BASIL ROYALE

Holy Basil Vodka, Vermouth, Lychee, Soda, Basil Seeds

 Holy Basil, Lychee, Basil Seeds, Soda

14.00

7.00



### PEACH BLOW FIZZ

Tanqueray Gin, Green Mango, Bergamot, Frozen Yogurt, Lemon

14.00



### CHIKKI CHIKKI

Johnnie Walker Green, Distilled Peanuts, Coconut, Bitters

14.00



### JAL-JEERA

Johnnie Walker Black Label, Chaat Masala, Apple Eaux de Vie, Ginger Ale

14.00

## PINK GIN & TONICS

*Cocktail bitters, the 'pink' in pink gin, became a popular addition to gin originating in 19th century India. Our gins have been selected for their use of Indian spices and botanicals, paired with our house cocktail bitters and Indian tonic water.*

### CLASSIC PINK

Tanqueray, Angostura Phosphate, Indian Tonic Water

12.00

### HIMALAYAN

Stranger & Sons, Himalayan Bitters, Indian Tonic Water

12.00

### YLANG YLANG

Fords, Ylang Ylang Bitters, Cucumber, Indian Tonic Water

12.00

### IPA

Cambridge Dry Gin, Hop Bitters, Indian Tonic Water

14.00

### CHAMPAGNE

London Dry Gin, Green mango, Verjus, Symmetry Citrus Tonic

14.00

## INDIAN CLASSICS

### MANGO & GINGER SODA

Mango Shrub, Ginger Ale

5.00

### NIMBU PANI

Indian Lemon, Sugar, Black Salt, Mint

5.00

### ALPHONSO MANGO LASSI

Alphonso Mango, Pistachio, Yoghurt

5.50

### SALTY MASALA LASSI

Yoghurt, Green Chilli, Coriander, Chopped Ginger, Black Salt

5.50

### MASALA CHAI

Assam Tea, Masala, Reduced Milk

6.00

## TEA

BLACK TEA: Sikkim 2nd Flush Muscatel, Rare Tea Company

6.00

WHITE TEA: Silver Tip Jasmine, Rare Tea Company

6.00

HERBAL TEA: Gujarat Rose Petals, Rare Tea Company

6.00

## BEER

### COBRA LAGER

Burton upon Trent, Staffordshire, 4.8%, 330ml  
Modern classic Indian lager.

6.00

### 4TH RIFLES PALE ALE

Thornbridge x JKS Restaurants, Derbyshire, 4.5%, 330ml  
Light & citrusy pale ale with citra hops, made in collaboration with Thornbridge brewery to pair perfectly with bold spices.

6.00

### JAIPUR IPA

Thornbridge, Derbyshire, 5.9%, 330ml

6.00

One of the first UK Craft IPA, with lots of grapefruit, lemon, and tropical fruit character.

## WINE BY THE GLASS

### SPARKLING 125ml

NV Philippe Gonet, Brut Reserve, Champagne, France

17.00

NV Billecart-Salmon, Brut Rosé, Champagne, France

21.00

### WHITE 125ml

2019 Xarel.lo, Principia Mathematica, Alemany I Corrió, Penedès, Spain 9.00

2020 Sauvignon Blanc/Semillon, B-Bos-1, BlankBottle, Western Cape, SA 12.00

2018 Riesling/Furmint, Hidden Treasures, Moric, Balaton, Hungary 14.00

2017 Chardonnay, Talley Vineyard, Kinero Cellars, California, USA 19.00

### RED 125ml

2015 Sette, Fratelli, Maharashtra, India 9.00

2019 Pinot Noir, Herrenstück, Holger Koch, Baden, Germany 12.00

2016 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany, Italy 14.00

2016 Cabernet Sauvignon, Main Road, Restless River, Hemel-En-Aarde, SA 22.00

### ROSÉ 125ml

2020 Sainte Victoire, Rosalie, Domaine Terre de Mistral, Provence, France 8.50

Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts. Please note all game may contain shot.

All prices are inclusive of VAT.  
A discretionary 12.5% will be added to your bill.