

CRAFT BEER & CIDER

Coalition Brewing Unity Lager 4.5% ABV, Purley / 6
 Meantime London Lager 4.1% ABV, Greenwich / 6
 Cobra Lager 4.5% ABV, Burton Upon Trent / 6.5
 Vedett Pilsner 5% ABV, Puurs / 6.5
 ALCOHOL FREE Lucky Saint 0.5% ABV, Bavaria / 5

White Rhino Brewing Co. **PALE ALE** 4.3% ABV, Malanpur / 6.5
 White Rhino Brewing Co. **IPA** 5.5% ABV, Malanpur / 6.5
 PERFECT WITH OUR FOOD, OUR INDIAN HOUSE ALES

Chapel Down Curious Apple Cider 5.2% ABV, Kent / 6.5

COCKTAILS

Aam Naariyal / 12.5
Fruity dark rum, coconut and mango

Stranger Samrat / 12
Stranger & Sons gin, lemon juice, pineapple, Campari bitters

Limoncello Chaat Margarita / 11
Limoncello, lemon juice, Jeera powder

Punjabi Sour / 12.5
Ceylon Arrack, lemon juice, peach bitters

Spiced Raspberry Rani / 12.5
Indian white spiced rum, raspberry, lemon and apple juice

Hazelnut Espresso Martini / 12.5
Vodka, coffee liqueur, hazelnut

Darjeeling Negroni / 12
Gin, Amaro Montenegro, red vermouth, darjeeling

Our summer cocktail, the **LYCHEE MARTINI** is the perfect blend of lychee liqueur, dry vermouth and a splash of peach bitters, perfect whatever the weather! / 12

CHOP HOUSE GIN & TONICS

Portobello Road no.171 / 8.5
Lemon - London Essence Classic Indian tonic

Star of Bombay / 10
Grapefruit - London Essence Pomelo & Pink Pepper tonic

Sipsmith London Dry / 10.5
Lemon, Thyme - London Essence Grapefruit & Rosemary tonic

Hendrick's / 11.5
Orange - London Essence Blood Orange & Elderflower tonic

Stranger & Sons / 11.5
Lime, Ginger - London Essence Classic Indian tonic

Tanqueray no.10 / 12
Orange, Thyme - London Essence Classic Indian tonic

A fantastic alternative to our Gin & Tonics, Five Rivers **INDIAN SPICED WHITE RUM & TONIC**, created using Indian botanicals; cardamom, coriander, cassia, ginger and clove, distilled into a dry spiced rum with no added sugar / 10.5
Lime, Star Anise - London Essence Classic Indian tonic

WHITE

Le Paradou Viognier, France (TAP) 7.5 / 29
 Niel Joubert Byter Chenin Blanc, Paarl, South Africa 8 / 33
 Bellemare Picpoul, Languedoc, France 9 / 38
 Tesch 'Dry' Riesling, Nahe, Germany 10.5 / 41
 Babich Family Reserve Sauvignon Blanc, Marlborough, New Zealand 11.5 / 50
 Martin Códax Albarino, Rías Baixas, Spain 14 / 58

RED

Le Paradou Grenache, France (TAP) 7.5 / 29
 Goyenechea Reserva Malbec, Mendoza, Argentina 9 / 37
 Morandé Estate Reserve Merlot, Maipo, Chile 10 / 39
 Sierra Cantabria Crianza, Rioja, Spain 11 / 46
 Ksara Reserve du Couvent, Cabernet Sauvignon / Cabernet Franc / Syrah, Bekaa Valley, Lebanon 11.5 / 49
 D'Arenberg d'Arrys Shiraz / Grenache, McLaren Vale, Australia 11.5 / 49

ROSÉ

Olivier Coste, Languedoc-Roussillon, France 9 / 36.5
 Roubertas, Provence, France 10 / 39

FIZZ

Serena Gran Cuvée, Vino Spumante, Conegliano Italy 8 / 38
 Divina Cava, Catalonia, Spain 10 / 41

MOCKTAILS

Coconut and Pineapple Piñita Colada / 6.5
 Rosemary, Mint and Ginger Fizz / 6

Nimbu Pani (Indian Lemonade) / 5.5
 Lemon Raspberry Bliss / 6

A SELECTION OF SPIRITS, SOFT DRINKS, TEAS AND COFFEE ARE AVAILABLE UPON REQUEST.

Drinks Menu is available:
 Monday to Thursday 12-10pm
 Friday & Saturday 12-10.30pm
 Sunday 4-9pm



Please let our staff know of any allergies.
 All our dishes may contain nuts.
 An optional 12.5% service charge will be added to your bill which goes directly to our staff.