

SOCIAL DHABA: THE CONCEPT & MEANING

“DHABA” is a Punjabi phrase used to describe an Indian street food stall, serving authentic flavoured Indian food.

Dhaba's began as a roadside stand, to provide truck drivers with some much needed sustenance and rest. The vast network of roads which connect India and form it's economic backdrop, provide an ideal opportunity for families to set up and satisfy the hunger of workers and residents alike.

Originally, these charpai (shacks) were simple mud structures built to cook a small number of dishes with a wooden board across them to serve customers. The dishes traditionally were wholesome and full of flavour and often served with chai (tea) or lassi (yogurt drink).

Like civilisations have evolved over time along the banks of the rivers, Dhabas have mushroomed along the bustling highways and backstreets of the subcontinent and developed as a different way of eating and meeting people. More recently, Dhabas have influenced food trends worldwide and added a new dimension to the socio-economic status and culture of our society.

There were times when Dhabas were run by single families with a few assistants on the roadside albiet a small shed. Dhabas are extremely popular for truck drivers and travellers, they are now the eateries of choice rather than the modern style restaurants.

These small family owned Dhabas have evolved over time. The popularity of Dhabas is a testament to the importance of flavour with a traditional touch. They now exist, not just to serve people during their working day but can be found in large cultural parks and banquet halls, allowing an abundance of flavours and styles to create mouth-watering food to be eaten in a social environment.

We at Social Dhaba have brought this concept to you in a more contemporary fashion, keeping the evocative smells, flavours, buzz and hum of street food, set within a chic yet with the ambience of a modern western atmosphere. We hope you feel at home with us and enjoy our take on Dhaba life.

THE IMPORTANCE OF COPPER IN OUR DHABA

For thousands of years, the people of the Indian subcontinent have understood the benefits of drinking from copper vessels.

According to Ayurveda principles, water stored in a copper vessel positively charges the water, giving it the ability to balance all the three **doshas (faults)** in your body:

Vata which governs the flow and motion in the body

Kapha which governs sinus congestion, poor circulation and sluggish digestion

Pitta which governs metabolism and transformation in the body

There is a 12.5% discretionary service charge added to the bill.

Please make your server aware of any dietary requests. Most of our items contain Dairy.

*V (vegan), *G (gluten free)

VEGETARIAN STARTERS

PALAK PATTA CHAAT Fried Crispy Spinach Leaves on a Bed of Potatoes and Chickpeas with Yogurt and Sweet Chutneys	£6.95
ONION BHAJIA (V) Homemade Mildly Spiced Onion Pakoras	£5.95
ALOO BHAJIA (V) Seasonal Mildly Spiced Potato Pakoras	£6.95
ALOO PAPRI CHAAT A Mixture of Spiced Potatoes with Crispy Fried Wafers served with Chutneys	£6.95
VEGETABLE MANCHURIAN (V) Semi Dry Vegetable Dumplings Lightly Fried and Sautéed with Chinese Spices	£7.95
AVOCADO AND POTATO CHAAT Our Special Avocado and Potato Chaat with a Twist	£6.95
CRISPY CORN SALT & PEPPER (G V) Golden Sweetcorn lightly Battered and Sautéed with Sea Salt and Cracked Black Pepper	£6.95
SOCIAL DHABA SPECIAL MOGO (G V) Our Famous Cassava Chips in a Special Chilli and Garlic Paste	£6.95
KURKURE BHINDI Crispy Fried Okra Mildly Spiced	£7.95
DHABA CHILLI PANEER Homemade Indo Chinese Fusion Cottage Cheese with Spices and Bell Peppers	£8.75
BASIL PANEER TIKKA (G) Cottage Cheese cooked in a Tandoor with a Touch of Basil	£8.75
STUFFED CAPSICUM PEPPERS Capsicum Peppers stuffed with Spicy Vegetables cooked in a Tandoor	£8.95
SOYA ACHAARI TIKKA Pickled Soya cooked in a Tandoor	£8.95
MIXED VEGETABLE PLATTER Kale and Halloumi Samosa, Mogo, Vegetable Cutlet, Basil Paneer Tikka and Hara Bhara Kebab	£14.95

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NON-VEGETARIAN STARTERS

MURGH TIKKA TIRANGA (G) Three Styles of Chicken Tikka to Tantalise your Taste buds (Malai Tikka/Hariyali Tikka/Traditional Chicken Tikka)	£8.95
DHABA CHICKEN 65 Chicken Pieces in our Social Dhaba famous Home Ground Spices	£8.95
DHABA CHICKEN LOLLIPOP Chicken Wings marinated in Indo Chinese Fusion Spices. A Social Dhaba Speciality	£8.95
DHABA TANDOORI CHICKEN WINGS (G) Chicken Wings Marinated in Traditional Spices	£8.95
GILAFI SEEKH KEBAB (G) Lamb Kebabs flavoured with Ginger, Garlic and Social Dhaba Spices with Bell peppers	£7.95
LAMB KA TUKDA (G) Boneless Lamb Tikka Marinated in Traditional Spices	£9.95
CHARCOAL LAMB CHOPS (G) Dhaba Style Lamb Chops Marinated with Ginger, Garlic, and Social Dhaba Spices	£10.95
TANDOORI SALMON TIKKA (G) A Traditional Tandoori Fish flavoured with Mustard and Spices	£10.95
CHILLI FISH Chunks of Fish Marinated in Indo Chinese Fusion Spices. A Social Dhaba Speciality	£9.95
TANDOORI KING PRAWNS (G) King Prawns Marinated with Traditional Spices	£11.95
MIX GRILL PLATTER Murgh Malai Tikka, Dhaba Chicken Tikka, Lamb Chops, Lamb Seekh Kebab, Tandoori King Prawns	£20.95

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VEGETARIAN MAIN COURSE

ALOO BHUN KE (V G) Cubes of Potatoes cooked with Cumin, Turmeric and Spices known as Jeera Aloo	£7.95
ACHARI ALOO BAIGAN (G) Potatoes and Aubergine Cooked in Pickled Sauce with Spices.	£7.95
METHI CORN MASALA (G) Fresh Sweetcorn cooked in Traditional Lightly Spiced Masala Gravy Dhaba Style	£8.45
MIXED VEGETABLE MAKHANWALA (G) Seasonal Vegetables cooked in a Rich Cream and Tomato Gravy with Traditional Spices	£8.95
CHANNA MASALA (V G) Exquisite Chickpeas Cooked in Homemade Garam Masala.	£7.95
SHAHI PANEER (G) Dhaba Style Cottage Cheese cooked in a Rich Exotic Creamy Onion Gravy	£8.95
HARIYALI PANEER (G) Cottage Cheese Cooked in Traditional Garden Spinach Gravy	£8.95
DAHI WALI BHINDI (G) Sautéed Okra in a Light Tangy Yoghurt Gravy with Spices	£8.95
MATTAR MUSHROOM (V G) Delicate Mushrooms cooked with Green Peas in Onion Gravy	£8.95
DHABA KADHAI SOYA (V) Cubes of Soya cooked in a Thick Tomato and Onion Gravy with Mixed Peppers and Garlic	£9.95
BAIGAN KA BHARTA (V G) Smoked Aubergine Mashed cooked with Garlic and Spices	£8.95
MIXED TAWA VEGETABLES (V G) Pan Fried Seasonal Vegetables all cooked in finger licking Homemade Spices	£10.95
PUNJAB KI MAKHANWALI DAL (G) Dal Makhani traditionally slow cooked Black Lentils in Spices with a Dash of Cream	£8.45
TADKA WALI DAAL (V G) Social Dhaba Style Yellow Lentils in Spices	£8.45

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NON-VEGETARIAN MAIN COURSE

MURGH LABABDAAR (G) Chicken Tikka cooked in a Rich Tomato and Onion Gravy with traditional Spices	£9.95
DHABA MURGH MAKHANWALA (G) Chicken Tikka cooked in a Cream and Tomato Gravy with traditional Spices	£9.95
MURGH BHUN KE (G) Handi (clay pot) Chicken cooked in Social Dhaba Spices	£9.45
METHI MURGH (G) Chicken cooked in a Creamy Fresh Fenugreek Gravy	£9.45
FRESH DHANIYA MURGH (ON THE BONE) (G) Chicken cooked in Fresh Coriander Gravy	£9.45
SAFED GOSHT (G) Boneless Lamb Cubes cooked in a Rich Onion and Yoghurt Gravy traditionally known as Korma	£9.95
HARIYALI GOSHT (G) Boneless Lamb Pieces cooked in homemade Spinach Gravy	£9.95
KEEMA MATTAR (G) / BABY NAAN Mince Lamb cooked with Peas and Spices accompanied with a Baby Naan	£10.50
DHABA GOSHT TARIWALA (ON THE BONE) (G) Homemade traditional Lamb Curry cooked in Spices	£12.95
LAMB ROGANJOSH (G) Tender Lamb cooked in Mildly Spiced Tomato and Onion Gravy. A Kashmiri Delicacy	£12.95
GOAN FISH CURRY (G) Goan Style Fish cooked in a Mild Tangy Gravy	£11.45
DHABA FISH MASALA (G) Grilled Fish cooked in a Thick Masala Gravy	£11.45
KADHAI KING PRAWNS (G) King Prawns cooked in a Kadhai Masala Gravy	£15.95

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RICE / BIRYANI

BIRYANI - CHOICES FROM:

VEGETABLE (G)	£10.45
CHICKEN (G)	£11.45
LAMB (G)	£13.45
PRAWNS (G)	£14.45
SERVED WITH RAITA (G)	
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CHARCOAL CHICKEN TIKKA BIRYANI (G)	£11.95
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KASHMIRI VEGETABLE PULAO (G)	£9.95
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PLAIN STEAMED RICE (G) (V)	£4.45
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JEERA RICE (G)	£4.95
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MUSHROOM RICE (G)	£4.95
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FRESH BREADS

DHABA BADA NAAN (FAMILY NAAN TO SHARE)	£6.00
NAAN	£2.95
PLAIN/BUTTER	
CHEESE	£3.50
GARLIC	£3.50
CHILLI	£3.50
LACHCHA PARATHA	£3.95
PESHWARI NAAN	£4.50
KEEMA NAAN	£4.75
CHEESE KULCHA	£4.95
TANDOORI ROTI (V)	£2.95
BREAD KI TOKRI Assortment of Naan, Paratha and Roti	£10.45

SIDES

HALLOUMI FRIES	£5.95
SALAD	£3.75
PLAIN YOGHURT (G)	£2.50
RAITA Cucumber / Mix Veg (G)	£3.75
POPPADOM PLATTER	£4.25

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DESSERT MENU

GULAB JAMUN WITH VANILLA ICE CREAM Hot Gulab Jamuns served with Vanilla Ice Cream	£4.95
CHOICE OF KULFI Malai / Paan / Masala Cutting Chai	£4.95
RASMALAI A Traditional Dessert from Bengal. A Creamy Dumpling in a Milk Syrup	£4.95
GAJAR KA HALWA Grated carrot cooked in milk. Served warm	£4.95
BAILEYS SEMIFREDDO WAFFLE CUP Classic Irish Cream Liqueur Flavoured Semi-Frozen Kulfi in a Chocolate Coated Waffle Cup	£5.95
DHABA SPECIAL ICE CREAMS (TWO SCOOPS) Stem Ginger / Vanilla / Strawberry / Chocolate	£4.95
CHOCOLATE FONDANT	£5.95
STRAWBERRY & CLOTTED CREAM CHEESECAKE	£5.95
MANGO & COCONUT CAKE (V G)	£5.95

TEA AND COFFEE

ENGLISH BREAKFAST TEA	
GREEN TEA	£2.95
FRESH MINT TEA	£2.95
AMERICANO	£2.95
CAPPUCCINO	£2.95
ESPRESSO (SINGLE OR DOUBLE)	£1.75 / £2.95
LATTE	£2.95
LIQUEUR COFFEE	£4.95

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SOCIAL DHABA



DRINKS LIST

WHITES BY THE GLASS

TREBBIANO | BOTTER | ITALY 18.95

This dry white wine has a straw yellow colour. With a delicate apple aroma and a clean, crisp finish.

125ml 4.75 | 175ml 5.75

PINOT GRIGIO/CATARRATTO | BOTTER | ITALY 19.95

Pale straw in colour – a dry, soft and well-balanced wine.

125ml 5.00 | 175ml 6.00

SAUVIGNON BLANC | AVENDA | CHILE 20.95

Crisp and citrusy Sauvignon Blanc with a dry finish and hints of grapefruit.

125ml 5.25 | 175ml 6.25

ROSÉ BY THE GLASS

WHITE ZINFANDEL | WILLOWOOD | USA 19.95

Light and delicate Rosé with strawberry and raspberry flavours.

125ml 5.00 | 175ml 6.00

REDS BY THE GLASS

SANGIOVESE | BOTTER | ITALY 18.95

This delicious red is dry and medium-bodied, with blueberry and plum flavours.

125ml 4.75 | 175ml 5.75

MERLOT | AVENDA | CHILE 19.95

Jammy and fruit-driven Merlot, silky-smooth and easy-drinking.

125ml 5.00 | 175ml 6.00

SHIRAZ | RED ROCK | AUSTRALIA 20.95

Black stone fruit and bramble notes with a hint of truffle on the nose. The palate is brimming with plum, cherry and blackberry flavours with a hint of dark chocolate. A balanced finish with fine mature tannins.

125ml 5.25 | 175ml 6.25

CHAMPAGNE & SPARKLING BY THE GLASS

PROSECCO SPUMANTE | VIGNA DOGARINA | ITALY

28.00

Brilliant pale yellow with persistent perlage. Citrus fruit and flowery features characterise this wine's scent. Fresh and distinctive, exalted in the aromatic notes.

125ml 6.50

POILVERT-JACQUES CHAMPAGNE | FRANCE

45.00

20% Chardonnay, 30% Pinot Noir, 50% Pinot Meunier. A subtle and elegant wine with floral aromas and on the palate a freshness and harmony, which is served as an apéritif but can be enjoyed throughout the meal.

125ml 8.00

SPARKLING WINE

MOËT ET CHANDON CHAMPAGNE BRUT | FRANCE

75.00

The most popular non-vintage Champagne produced by the largest of all the Champagne companies. Fresh, rich and light Champagne with a lovely golden colour and a warm, fruity flavour, which is very pleasing.

VEUVE CLICQUOT CHAMPAGNE | FRANCE

80.00

Fruity and full-bodied; refined and well-balanced with crisp, fresh flavours, a touch of spice and a lingering finish. Wow!

LAURENT PERRIER LA CUVÉE CHAMPAGNE | FRANCE

80.00

This Champagne has a delicate and fresh nose, with good complexity and notes of citrus fruit. It is fresh and supple with rounded and expressive flavours from which the fruit progressively emerges. Good balance and length.

LAURENT PERRIER ROSÉ CHAMPAGNE | FRANCE

85.00

A fabulous Rosé Champagne bursting with fresh, summer fruits with a dry finish and violet/floral hints. Elegantly fresh and fruity.

DOM PÉRIGNON CHAMPAGNE | FRANCE

200.00

There is complete balance between the nose and the palate. Its slender, minimalist, pure, toned, athletic character is now also expressed with warmth. The fruit is pronounced and clear.

WHITE WINE

CHARDONNAY | ALVIER | CHILE 21.95

Light melon and stone fruit flavours with the faintest touch of oaky character.

VIOGNIER | PITMASTER | AUSTRALIA 22.95

Fresh and fruity with a dry finish and a hint of aromatic fruit. Balances well with spiced and smoked fish or white meat.

MOSCATO/CHENIN BLANC | ANGELS TEARS | S. AFRICA 23.50

A deliciously, fruity white with upfront honey and spicy flavours on the nose followed by tropical fruit flavours on the palate. An easy-drinking and well-balanced wine.

SAUVIGNON BLANC | BOUNDARY HUT | NEW ZEALAND 26.95

A nose full of ripe capsicums, gooseberries and lime followed by flinty notes of tomato leaf. A round, but crisp palate with a nice backbone of acidity.

BORDEAUX BLANC | CRUSE | FRANCE 28.95

Fresh, crisp and refined wine with dried fruit flavours, notes of lemon and grapefruit and a slightly mineral finish.

RIESLING | LAWSON'S DRY HILLS | NEW ZEALAND 31.95

Fresh and fruity with a dry finish and a hint of aromatic fruit. Balances well with spiced and smoked fish or white meat.

GAVI | TASSAROLO | ITALY 33.95

Wine far from commonplace. Floral nuances followed by subtly citrus, hay and mint. Beautifully balanced on the palate.

POUILLY-FUMÉ | DOMAINE BONNARD | FRANCE 35.95

A nose full of ripe capsicums, gooseberries and lime followed by flinty notes of tomato leaf. A round, but crisp palate with a nice backbone of acidity.

CHABLIS | MOREAU DE MONTAIGU | FRANCE 44.95

A lovely, mineral nose with notes of fresh hazelnuts and a touch of peach. Fresh and well-balanced with a long-lasting finish.

ROSÉ WINE

SANCERRE ROSÉ | DOMAINE BONNARD | FRANCE 35.95

An aromatic and delightfully crisp, elegant Rose made from the prized Pinot Noir grape. This has a succulent, fresh flavour of raspberries and strawberries.

RED WINE

CÔTES DU RHÔNE MAZETS ST VICTOR | FRANCE 21.95

Graciano/Syrah blend with delicious dark bramble and blackcurrant flavours, juicy tannins and white pepper on the finish.

MERLOT | LA PODEROSA | CHILE 22.95

Rich orchard fruit aromas and a bright, ruby-red colour characterise this juicy, approachable and interesting Merlot.

MALBEC | HANGER & FLANK | ARGENTINA 24.95

Terrific nose of pure blueberry and blackberry fruits. Well-balanced, rich wine with lush fruit flavours of boysenberry and blackberry, along with vibrant acidity.

RIOJA CRIANZA | DOM RAMOS | SPAIN 26.95

The bright cherry-red colour is matched with vibrant characters of strawberries and a hint of spice. The palate is well-balanced and attractive with generous fruit flavours.

SHIRAZ | BLACKWING | AUSTRALIA 29.95

Robust and spicy with a slightly sweet finish. This Shiraz has a velvety, luxe mouthfeel and well-integrated tannins.

RIOJA RESERVA | CAMPILLO | SPAIN 35.00

Deep, complex aromas with very developed hint of fruit, leather and vanilla. On the palate, it is powerful and full-bodied with a well-balanced tannic flavour on the finish.

PINOT NOIR | PARDUCCI SMALL LOT | USA 39.95

Displays good Pinot Noir characteristics with aromas of raspberries and strawberries. The palate shows hints of cedar and vanilla with fine, luscious tannins that linger on the finish.

CHÂTEAUNEUF-DU-PAPE | ARGENTIERS | FRANCE 49.95

The wine has a complex bouquet with fruits and spices followed by a long, rewarding and silky finish.

CHÂTEAU GODEAU GRAND CRU | ST ÉMILION | FRANCE 55.00

With 5% Cabernet France and 95% Merlot, the wine offers coffee, oak, black cherry and vanilla. With medium body and soft cherries, this should drink well early.

SOCIAL DHABA SPECIAL WINE

ALPHONSO RHYTHM WINE | INDIA 29.95

125ml 5.25 | 175ml 6.25

MOCKTAILS

NARANGI KA GOLA Chilled Frozen Sweetened Orange with Vanilla and lemonade	6.95	VIRGIN COLADA Pineapple Juice, Cream and Coconut	6.95
FEAST OF LEMONGRASS GINGER Pressed Pineapple and Fresh Lime spiced with Fiery Ginger Ale	6.95	DHABA PUNCH Blend of Juices with cream and grenadine	6.95
ELDERFLOWER PASSIONFRUIT COOLER Muddled Fresh Fruits and Elderflower with lemonade	6.95	MASALA ICED CHAI Chilled refreshing drink	6.95
MIX BERRIES BLAST A smoothie of Mixed Berries with Cream	6.95	INDIAN SUMMER COOLER Fresh Kiwi and Litchi Flavoured Refreshing Drink	6.95
VIRGIN MOJITO Fresh Mint, Lime and Sugar, topped with Soda. Ask for your favourite flavour	6.95		

CLASSIC COCKTAILS

BLOODY GOOD BLOODY MARY Vodka, Lemon, Tabasco, Worcestershire and Tomato Juice	7.95	NEGRONI Gin, Campari and Red Vermouth on Ice	7.95
COSMOPOLITAN Citrus Vodka, Triple Sec and Cranberry Juice	7.95	OLD FASHIONED Bourbon Whiskey, Sugar, Orange and Angostura Bitters	7.95
DAIQUIRI Rum, Cointreau with a little Syrup. Ask for your favourite flavour.	7.95	PORN STAR MARTINI Vanilla Vodka, Passoa and Passionfruit Purée topped with Prosecco	7.95
DRY MARTINI Dry Gin, Martini Dry Shaken or Stirred	7.95	LITCH ROSE MARTINI Vodka, Martini and Rose Syrup	7.95
ESPRESSO MARTINI Vodka, Kahlúa, Sugar Syrup and Espresso Coffee	7.95	SEX IN THE DRIVEWAY Vodka, Peach Schnapps, Midori and Watermelon Juice	7.95
MOJITO White Rum, Sugar, Fresh Lime and Mint topped with Soda Ask for Your Favourite Flavour.	7.95		

DHABA SPECIAL COCKTAILS

SOCIAL DHABA MARTINI Dry Gin, Curry Leaves, Fresh Ginger, Lemon Grass and Fresh Lime	7.95	DRUNK DHABA MANGORITA Tequila, Lime Juice, Chili and Sugar, muddled with Mango Purée.	7.95
NARIYAL PAANI Malibu Rum, Pineapple Juice, Coconut Water and Cream	7.95	THE LOCAL THARRA Bourbon with Cointreau, Aperol and Soda.	7.95
SK CHEF'S SPECIAL COOLER Vodka with Tangy Mint Flavoured Water	7.95		

SPARKLING COCKTAILS

KIR ROYALE Champagne and Crème de Cassis	8.45	DHABA SUNRISE Orange, Mango and Prosecco with Dash of Grenadine	8.45
BELLINI Traditionally Served with Peach Ask for your favourite flavour.	8.45		

AMERICAN WHISKEYS

	25ML	50ML
JACK DANIELS TENNESSEE	3.75	6.50
MAKERS MARK BOURBON	4.00	7.00
WOODFORD RESERVE DOUBLE OAK BOURBON	4.50	8.00
BULLEIT RYE	4.50	8.00
ALL MIXERS (200ML)		+2.00

BLENDING WHISKEYS

	25ML	50ML
JOHNNIE WALKER BLACK LABEL	4.00	7.00
CHIVAS REGAL 12 YEARS OLD	4.00	7.00
MONKEY SHOULDER	4.50	8.00
JAMESON IRISH WHISKEY	3.50	6.00
JOHNNIE WALKER BLUE LABEL	11.00	20.00
ROYAL SALUTE BLUE	11.00	20.00
ALL MIXERS (200ML)		+2.00

DHABA MALTS

	25ML	50ML
AUCHENTOSHAN THREE WOOD MALT	4.50	8.00
GLENFIDDICH 12 YEARS OLD	4.50	8.00
GLENMORANGIE THE ORIGINAL	5.00	9.00
TALISKER 10 YEARS OLD	5.00	9.00
THE MACALLAN GOLD WHISKEY	5.00	9.00
BALVENIE 12 YEARS	6.50	12.00
LAGAVULIN 16 YEARS OLD	6.50	12.00
DALWHINNIE 15 YEARS OLD	6.50	12.00
OBAN 14 YEARS	6.50	12.00
AMRUT FUSION SINGLE MALT	7.50	14.00
SUNTORY HIBIKI HARMONY	8.00	15.00
YAMAZAKI 12 YEARS OLD	8.00	15.00
ALL MIXERS (200ML)		+2.00

COGNAC

	25ML	50ML
ARMAGNAC JANNEAU	3.50	6.00
COURVOISIER VS	3.50	6.00
COURVOISIER VSOP	4.50	8.00
HENNESSY VSOP	4.50	8.00
MARTELL VSOP	4.50	8.00
PISCO CAPEL MOAI RESERVADO	4.50	7.50
RÉMY MARTIN VSOP	4.50	7.50
HENNESSY XO	8.00	15.00
ALL MIXERS (200ML)		+2.00

GINS

	25ML	50ML
BOMBAY SAPPHIRE	3.50	7.50
DEATH'S DOOR	3.50	7.50
DINGLE	3.50	7.50
CAORUNN	3.50	7.50
EAST INDIA LONDON DRY GIN	4.00	7.50
GINWALLA	4.00	7.50
GIN MARE	4.00	7.50
HENDRICK'S	4.50	8.00
MARTIN MILLERS	4.50	8.00
MALFY	4.50	8.00
MONKEY 47	4.50	8.00
OPIHR	4.50	8.00
PINKSTER	4.50	8.00
SLINGSBY RHUBARB	4.50	8.00
SIPSMITH SLOE GIN	4.50	8.00
TANQUERAY 10	4.50	8.00

VODKA

	25ML	50ML
STOLICHNAYA RED	3.50	6.00
ABSOLUTE VANILLA	3.50	6.00
ABSOLUTE CITRUS	3.50	6.00
KETTLE ONE	4.50	8.00
GREY GOOSE	4.50	8.00
BELVEDERE	4.50	8.00
CÎROC RED BERRY	4.50	8.00
CÎROC APPLE	4.50	8.00
CÎROC MANGO	4.50	8.00
CÎROC RASPBERRY	4.50	8.00
ALL MIXERS (200ML)		+2.00

RUM

	25ML	50ML
BACARDI CARTA BLANCA	3.50	6.00
CAPTAIN MORGAN DARK	3.50	6.00
SAILOR JERRY SPICED GOLD	3.50	6.00
MALIBU	3.50	6.00
HAVANA 7 YEARS CLUB ESPECIAL	4.50	8.00
KRAKEN BLACK SPICED	4.50	8.00
OLD MONK	4.50	8.00
RON ZACAPA 23 YEARS GOLD	5.00	9.00
PLANTATION XO	7.00	13.00
ALL MIXERS (200ML)		+2.00

TEQUILA

	25ML	50ML
JOSE CUERVO ESPECIAL SILVER	3.50	6.00
JOSE CUERVO GOLD	3.50	6.00
TEQUILA ROSE	3.50	6.00
PATRON XO CAFÉ	5.00	9.00
ALL MIXERS (200ML)		+2.00

APÉRITIF

	25ML	50ML
APEROL	3.50	6.00
DUBONNET	3.50	6.00
CAMPARI	3.50	6.00
PIMM'S NO1	3.50	6.00
ALL MIXERS (200ML)		+2.00

VERMOUTHS

	25ML	50ML
MARTINI DRY	3.50	6.00
MARTINI ROSSO	3.50	6.00
LILLET ROSE	3.50	6.00

LIQUEURS

	25ML	50ML
ABSINTHE	3.50	6.00
AMARETTO DISARONNO	3.50	6.00
BAILEYS IRISH CREAM	3.50	6.00
BENEDICTINE	3.50	6.00
BLUE CURACAO	3.50	6.00
COINTREAU	3.50	6.00
CRÈME DE CASSIS	3.50	6.00

LIQUEURS CONT.

	25ML	50ML
DRAMBUIE	3.50	6.00
KAHLÚA	3.50	6.00
MIDORI MELON	3.50	6.00
PASSOÃ	3.50	6.00
PEACH SCHNAPPS	3.50	6.00
TRIPLE SEC	3.50	6.00

FORTIFIED WINES

	80ML
TAYLOR'S 10 YEARS OLD TAWNY PORT	8.00
HARVEY'S BRISTOL CREAM	8.00
HARVEY'S SIGNATURE SHERRY 12 YEARS OLD	8.00
TAYLOR'S 20 YEARS OLD TAWNY PORT	8.00

DRAUGHT BEER

	HALF PINT	PINT
COBRA	3.00	5.00
MALABAR	3.25	5.50
MORETTI	3.25	5.50

BOTTLED BEERS

	330ML
PERONI	3.25
KINGS CLUB ENGLISH ALE	4.50
QUEENS CIRCLE ENGLISH WIT	4.50
KINGS MEN	4.50
HEIR ENGLISH PILSNER	4.50

SOFT DRINKS

LASSI	3.75
Sweet/ Salted/ Mango/ Strawberry Flavoured Blended Yoghurt with Fruits of Choice.	
COCA-COLA 200ML/330ML	2.00/3.00
DIET COKE 200ML/330ML	2.00/3.00
FEVER-TREE SODA	2.00/3.00
FEVER-TREE TONIC	2.00
FEVER-TREE LEMONADE	2.00
FRESH STRAWBERRY, RASPBERRY AND KIWI FLAVOURS	2.50
FEVER-TREE GINGER ALE	2.00
FEVER-TREE GINGER BEER	2.00
RED BULL	3.00

JUICES

ORANGE/APPLE/MANGO/WATER MELON/CRANBERRY	2.50
PASSIONFRUIT JUICE	3.75
STILL WATER	3.50
SPARKLING WATER	3.50

There is a 12.5% discretionary service charge added to the bill. Please make your server aware of any dietary request.

