

DRAUGHT BEER

KINGFISHER LAGER 4.1% HALF £3.5 - PINT £6
BOMBAY BICYCLE IPA 4.4% HALF £3.5 - PINT £6
GOLDEN PEACOCK LAGER 4% HALF £2.25 - PINT £4.9

BOTTLES

KINGFISHER ZERO 330ML 4.5% £3.9
KINGFISHER ULTRA 650ML 4.5% £5
PERONI £4.5
JAIPUR IPA £3.9
GLUTEN FREE BEER £5
PEACOCK APPLE CIDER 500ML 4.8% £5.5
PEACOCK MANGO & LIME CIDER 500ML 4% £6

VODKA

ABSOLUT £3.5
ABSOLUT FLAV £3.9
GREY GOOSE £4.9
CIROC £4.9

RUM

BACARDI GOLD £3.9
BACARDI WHITE £3.5
OLD MONK £4.5
CAPTAIN MORGAN
SPICED £3.9

WHISKEY

JW BLACK LABEL £5.1
JAMESON £5
INDRI £6
RAMPUR £6
GLENFIDDICH 12 £5.9
TALISKAR 10 £5.9
TOKI £5.1
LAPHROIG £5.9
JD £4.5
MONKEY SHOULDER £4.5

LIQUEURS

BAILEYS £3.5
AMARETTO £3.5
COINTREAU £3.5
SAMBUCA £3.5
KAHLUA £3.5
SWALA £3.5

SHOTS

GIN
BOMBAY SAPPHIRE £3.5
HENDRICKS £3.5

KAMIKAZE £3
LEMON DROP £3
B-52 £3
JAGERBOMB £3
SLIPPERY NIPPLE £3
5 WALA £3

All spirits are served 25ml, 50ml also available add £2.00.

SOFT DRINKS

COKE ORIGINAL £3
DIET COKE £3
LEMONADE £3
LIMCA £4
MANGO LASSI £4.5
SWEET AND SALT LASSI PLAIN £4
AAM PANNA £4.5
ZALZEERA £4.5
FRUIT JUICE £3
(Orange, Pineapple, Cranberry and Apple)
STILL OR SPARKLING MINERAL WATER £2.5
GINGER ALE £3
NIMBOO PANI/NIMBOO SODA £4
(Fresh lime water/soda - Sweet/Salt/Mix)

COFFEE

ESPRESSO £3
LATTE £3.25
MOCHA £3.5
FLAT WHITE £2.9
CAPPUCCINO £3.5
AMERICANO £3.5
GOLDEN PEACOCK COFFEE £4
HOT CHOCOLATE £3.75
COLD COFFEE £4.25

TEA

ENGLISH TEA £3.25
MASALA CHAI £4
GINGER TEA £4
CARDAMOM TEA £4



DRINKS MENU

COCKTAILS

LOST IN MOJITO £8.9

Made with mint, lime, simple syrup, and beer. This is a fusion of classic mojito with beer.

PINA SPRITZ £8.9

Pineapple gin shaken with coconut liqueur, cream of coconut, and syrup; pineapple juice finished with a sparkling splash of prosecco.

SPICED MARTINI £8.9

A bold blend of vanilla vodka, chai liqueur, black gold coffee tequila, and Guinness – shaken into a rich, spiced martini with a smooth stout finish.

APERONI £8.9

Equal parts bourbon, Aperol, and Martini Rosso – stirred to create a bold, bittersweet twist on the classic Negroni.

LASSI MADNESS £8.9

This is a fusion of India's classic yogurt cooler, shaken with white rum and a choice of flavored yogurt and simple syrup.

THE GOLDEN PEACOCK HIT £10.9

Tequila, passion fruit liqueur, agave syrup, apple juice, and Cointreau muddled with pickled chillies – shaken to create a bold, sweet-and-spicy fusion.

CLASSIC OLD FASHIONED £8.9

A timeless cocktail with a blend of bourbon, bitters, brown sugar, and a splash of soda, garnished with a twist of orange peel for a perfectly balanced drink.

BORN SOUR £8.9

Amaretto shaken with bourbon, lime juice, simple syrup, and egg white for a bold, smooth, and frothy twist on a classic sour

DIRTY MARTINI £8.9

A bold, savory martini made with your choice of vodka or gin, a splash of briny olive juice, and a garnish of green olives or the perfect balance of salty and smooth.

APEROL SPRITZ £8.9

A refreshing, crisp cocktail that blends the bright, citrusy flavors of Aperol with the bubbly prosecco, topped with soda for the perfect summer sip.

MOCKTAILS

GOLDEN PUNCH £7.5

A tropical burst of pineapple, mango, and passionfruit balanced with a hint of sweetness and finished with a fizzy lemonade lift.

COCO LUSH £7.5

A smooth blend of pineapple and orange juices shaken with coconut cream and finished with a touch of grenadine for a tropical treat.

MANGO MIST £7.5

A refreshing blend of mango juice and mint, mellowed with cream and a touch of simple syrup for a smooth, cooling sip.

NO-JITO £7.5

A refreshing blend of lime, mint, and simple syrup, topped with lemonade for a zesty, non-alcoholic twist on the classic Mojito.

LASSI CORNER £7.5

A creamy, refreshing yogurt-based drink, perfectly blended with your choice of fruit flavor, offering a smooth and sweet indulgence.

WHITE WINE

VINA PALOMERAS BLANCO SPAIN

175ML £5.75 - 250ML £7.65 - BTL £22

A delicate and fragrant white with notes of elderflower and nectarine. Soft and rounded on the palate but still with a refreshing acidity.

WRITERS BLOCK CHENIN BLANC SOUTH AFRICA

175ML £6.25 - 250ML £8.35 - BTL £24

This lovingly crafted wine delivers a medley of ripe fruits; pear, peach and honeydew melon with a zesty citrus finish. Enjoy lightly chilled on it's own or as a fantatsic partner to fresh seafood, grilled meats and crunchy salads.

SERENO PINOT GRIGIO ITALY

175ML £6.75 - 250ML £9 - BTL £26

This delicious wine has a light citrus aroma which leads to a mixture of juicy fruits and just a hint of vanilla on the palate.

L' AUTANTIQUE VIOGNIER LANGUEDOC ROUSSILLON - BTL £28

Beautiful yellow colour with golden reflections. Nose revealing fine and powerful aromas of apricot, ripe peach and exotic fruits. The palate has a fresh crisp acidity and a long lingering finish.

SANTA JULIA CHARDONNAY ARGENTINA - BTL £30

A great example of an hand picked, unoaked Chardonnay from Mendoza. Maintaining the freshness, floral, with notes of apricots and yellow peaches. Very expressive. The notes of yellow, citrus and tropical fruits reappear. Fresh, with good acidity and a fruity finish.

AKARANA SAUVIGNON BLANC NEW ZEALAND - BTL £32

An intense burst of tropical fruit flavors, with notes of passionfruit, lime, and gooseberry, balanced by a refreshing acidity. The wine is bright and aromatic, with a clean, zesty finish.

ROSÉ WINE

VINA PALOMERAS ROSADO SPAIN

175ML £5.75 - 250ML £7.65 - BTL £22

Intensely fruity and bright pink in colour, this refreshing rosé wine has flavours of redcurrant and wild strawberry.

WRITERS BLOCK SAUVIGNON BLANC ROSÉ SOUTH AFRICA

175ML £6.25 - 250ML £8.35 - BTL £24

A refreshing wine bursting with a bouquet of pineapple and tropical fruit salad flavours. Subtle hints of freshly picked strawberries takes you on an interesting tasting journey whilst the typical finish of gooseberry and lime zest lingers on your palate to remind you of your favourite Sauvignon Blanc.

125ml glass also available, please ask a member of the staff for details.

RED WINE

VINA PALOMERAS TINTO SPAIN

175ML £5.75 - 250ML £7.65 - BTL £22

A brilliant red-garnet colour with clean and intense aromas of ripe cherry fruit develop into a fresh palate of berry fruit with a delicate hint of vanilla.

WRITERS BLOCK SHIRAZ SOUTH AFRICA

175ML £6.25 - 250ML £8.35 - BTL £24

An upfront black cherry and plum bouquet is complimented with peppery flavours on the palate. Soft tannins ensure a lingering, smooth finish.

BALAUURI PINOT NOIR ROMANIA

175ML £6.75 - 250ML £9 - BTL £26

Gorgeous flavours, almost syrupy in its concentration. Dark, rich and potent, with layers of complex black cherry, raspberry and cinnamon. Deep, with pretty fruit cake and spicy aromatics. Lingering aftertaste.

CLUB DE CAMPO MALBEC ARGENTINA - BTL £28

With an intense colour, the nose reveals red fruit notes, blueberries and plum. Full of dark, ripe fruits and a rich, smooth damson like palate - unoaked, mellow and silky. A typical expression of the varietal: harmonious on the palate, well structured, balanced tannins and a very pleasant finish.

VINA CERRADA CRIANZA D.O.C RIOJA SPAIN - BTL £30

Intense ruby red in colour with aromas of ripe black fruit and a hint of sweet spice. The palate is well structured with a velvety mouth feel and great balance between juicy fruit flavours and creamy vanilla oak.

VILLA PANI BARBERA DOC APPASSIMENTO ITALY - BTL £32

Ruby red in colour, this wine has aromas of ripe red berry fruit, vanilla and almonds. Rounded, full bodied and smooth on the palate, there are more flavours of ripe berry fruit but with a lovely bright freshness.

SPARKLING WINE

PIRANI PROSECCO DOC EXTRA BRUT ITALY

200ML BTL £9 - BTL £28

Delicate, fresh and fruity with flavours of pear drops, apple and white blossom. The palate is rounded, with small bubbles.

PIRANI PROSECCO ROSÉ DOC ITALY - BTL £30

The addition of some Pinot Noir to this delectable Prosecco gives it a pale pink colour and delicate red fruit flavours. The palate is light and fresh with small bubbles.

CHAMPAGNE DE SAINT-GALL LE TRADITION PREMIER CRU CHAMPAGNE - BTL £55

This Champagne is a delicious blend of Chardonnay and Pinot Noir. Its expressive and refined on the palate with a hint of vinosity.