

GRILLED

BY AJAY KUMAR

VODKA

Absolut Original	4.5
Dutch Barn Orchard	4.5
Dutch Barn British Raspberry	5
Grey Goose	5

GIN

Ben Lomond	4.5
Hendricks	4.5
Roku Gin	4.5
Rock Rose Citrus Gin	4.5
Cauroun Raspberry Gin	4.5
Portobello Road	4

RUM

Havana Golden Rum	4.2
Havana Club Dark Rum 7yr	4
4 Havana White Rum 3yr	4

BRANDY

Martell	4.5
Courvoisier Cognac	5

WHISKY

Indri Trini Three Wood Indian Single Malt	5.5
Ardbeg 10 YO Islay Single Malt	5.2
Balvenie 12YO Single Malt	5.5
Glenfiddich 12 YO Single Malt	5.2
Glenmorangie 10 YO Single Malt	5
Highland Park 12 YO Single Malt	5
Tullamor Dew Original Irish Whisky	4.5

TEQUILA

Olmeca Plata	4.5
Olmeca Altos	4.5

BOURBON

Jack Daniels Tennessee	4.2
Bulleit Bourbon	4.5

DRAUGHT

Cobra Premium (ve)	6 / 3
Madri Excepcional (ve, gf)	6 / 3
Alpacalypse Session IPA (ve)	5 / 2.5
Aspall Dry Cider Apple (ve, gf)	5 / 2.5

NON ALCOHOLIC

BTL ASAHI Super Dry 0.00% Lager	4.5
BTL Birra Morretti Zero Alcohol	4.5
Amaretti Sour	6
Espresso No Martini	6
Sweet n Sour	6

LIQUEUR

Tia Maria	4.2
Luxardo Sambucca	4.2
Cointreau	4.2
Southern Comfort	4.2

AFTER DINNER DRINKS (50ml)

Glayva	4.5
Baileys	4.5
Amaretto DiSaronno	4.5
Aperol	4.5
Martini Extra Dry	4.5

COCKTAILS

SPICY MARGARITA

A fiery twist on the Mexican classic. Tequila blanco and Cointreau are ignited by lime, agave nectar, and bold dashes of Tabasco. Served over one pristine XL cube with a rim of chilli flakes, brown sugar, and salt – smoky, spicy, unforgettable.	8.9
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FRENCH MARTINI

Raspberry vodka meets the dark elegance of Chambord in this velvety, Parisian affair. Juicy pineapple juice and hand-crushed raspberries create a fruit-forward symphony, crowned with a dusting of frozen mixed berry powder for a final touch of finesse.	8.9
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COSMOPOLITAN

The iconic cocktail reimaged with lemon vodka, Cointreau, and tart lime, softened by the deep blush of cranberry. Finished with the dramatic flair of a flamed orange zest – timeless, stylish, unapologetically confident.	8.9
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PORN STAR MARTINI

A sultry dance of vanilla vodka and Passoã, kissed by lush passion fruit purée and bright lime. Balanced with a whisper of sugar and topped with silky foam, this modern classic is served with a flirtatious shot of Prosecco – the perfect sparkle for a bold indulgence.	9
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BRAMBLE

Your gin journey, tailored to taste – choose from Classic, Raspberry, Hibiscus, or Violet. Each begins with botanical gin, citrusy lemon, and sweetness in perfect harmony. A slow cascade of Crème de Cassis adds depth and drama, while bespoke garnishes narrate the story in every sip.	8.9
<ul style="list-style-type: none">• <i>Classic:</i> Frozen forest berries• <i>Raspberry:</i> Grenadine-filled raspberries• <i>Hibiscus:</i> Swirled fresh orange• <i>Violet:</i> Edible flower and berry medley	

WHISKY SOUR

Rich bourbon softened with golden honey and brightened by fresh lemon. A velvet foam crown adds texture, while a dehydrated lemon wheel and fragrant Angostura drops bring elegance to this timeless, soulful pour.	9.5
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JUICES/DRAUGHT

Apple/Orange/Pineapple/Cranberry	3
Lemonade/Coke/Diet Coke	3
Pint of Juices	5
Dash of Cordials	0.50
<i>Orange, Blackcurrant or Lime</i>	

SOFT DRINKS

Can Coke Zero	4
Irn Bru/Diet Irn Bru	4
Btl Still / Sparkling Water	4
Btl Appletiser	4