

PORTION GUIDE

Starters

Small: 1
Half: 2
Large: 3

Mains

Quarter: 3-4 Pieces of Key Ingredient + 250 ML Gravy
Half: 6-7 Pieces of Key Ingredient + 300 ML Gravy
Full: 8-11 Pieces of Key Ingredient + 350 ML Gravy
Half - 500 ML Box or 5-6 pcs of Meat
Full - 650 ML Box or 8-9 pcs of Meat

HOW TO ORDER:

Light Hungry : 1 x Street Food + Thali

Medium Hungry : 1 x Street Food + 1 x Grill + 1 x Curry + Extra

Very Hungry : 1 x Street Food + 1 x Grill + 2 x Curry + Extra

And don't forget to keep some space for dessert!



THE TASTE OF DELHI

SPICE & SYMBOL GUIDE

Hints of Spice and a little Heat

Full Heat with Spice Undertone

Intense Spice and Kicking Chili

(V) Vegetarian
(VE) Vegan
(N) Nuts
(GF) Gluten Free
(D) Dairy
(F) Gluten

NOT HAPPY WITH SOMETHING?

Press the Dingly, Alert the Manager and we will make it right

- Food Delay: We will rush it
- Taste Issue: We will replace it
- Quantity Issue: We will top it up
- Strength Issue: We will make it stronger
- Service Charge Issue: We will remove it

The CTO would like to make your journey memorable. Our aim is to make customers for life and avoid negative reviews so please speak to us and we will make it right.

Vegan Street Food!

Small Plates to start the Journey



1. Old Delhi Pani Puri

(4 pcs) 6.95
(6 pcs) 9.50

Crispy wheat balls filled with chickpeas and boiled potato and topped with tangy, hot, spicy and refreshing mint water.

2. Chatpati Aloo Tikki Chaat

(4 pcs) 8.95
(6 pcs) 9.95

Stuffed Spicy Potato Patties served on a bed of boiled chickpeas drizzled with tangy lemon, cucumber, onions, tomato, and pomegranate and topped with tamarind and mint chutney.

3. 2024 Boyfriend Chaat

(4 pcs) 7.95
(6 pcs) 9.95

Patri's version of the signature batata puri, crispy spicy wheat discs topped with spiced potato and topped with crispy vermicelli, mango and tamarind chutneys, coriander and pomegranate.

4. The Earth Harvest Chaat

(4 pcs) 9.95
(6 pcs) 11.95

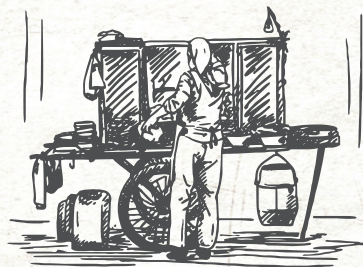
Select Potatoes marinated in Mild Spices and Rosemary and quickly flash fried for a crispy coating. This is then tossed in Spinach, Mint and Coriander chutney and drizzled with sticky tamarind and mango chutney. Inspired by The East India Company's idea in the 1800's; the potato was an embodiment of "happiness" and public happiness as the highest aim of the government.

* All Vegan Chaats can be made Vegetarian by request. *



SIGNATURE CHAAT BHANDAR

Puneet's Unique Twists on Delhi's Chaat Specialities



5. Punjabi Samosa Chaat

(4 pcs) 8.95
(6 pcs) 9.95

Punjabi Vegan Samosa Chaat-Jumbo Samosa stuffed with cumin, coriander, peas, and potato drizzled with spicy mint, tamarind, mango chutney on a bed of house veg curry of the day, kachumber, and pomegranate.

6. Crispy Kale Pakora

(4 pcs) 9.95
(6 pcs) 11.95

Crispy fritters made by flash frying kale in special spices and served on a bed of sweet potato fries topped with kachumber, sweet yoghurt and chaat masala.

7. 1000 Watts Spicy Girlfriend Chaat

(4 pcs) 9.95
(6 pcs) 11.95

The latest version of our spiciest chaat from Jodhpur, crispy spicy wheat flour discs topped with salsa, green chilli, melody of chutneys, dry spices and hot red chilly powder. Keep a mango lassi or pint of beer handy. Try with Caution.

8. The Don Chaat

(4 pcs) 13.95
(6 pcs) 15.95

This is the top of the pops of the chaat world, a Chef's choice of kebabs: chicken tikka, seekh kebab, paneer tikka, and aloo tikki in a bad boy mix of sweet yogurt, spicy chutneys, coriander kachumber, and pomegranate. A harmonious stack of hot grill kebabs over fresh cold chutneys.

* All Vegetarian Chaats can be made Vegan by request. *

MASTER CHEF GRILLS

Experience Mastery of Tandoori Cooking



9. Paneer Tikka Khurchan

(3 pcs) 10.50
(4 pcs) 12.50

Indian Cottage cheese is cut into squares and then marinated in yoghurt, spices, mustard oil and chilly pickle. The result is a tenderised grilled vegetarian delight topped with chaat masala.

10. Murgh Malai Tikka

(3 pcs) 11.50
(4 pcs) 13.50

Supreme chicken breast in marinated in yoghurt, cream and cheese, delicately spiced with cardamom, mace and nutmeg, cooked in the tandoor for a juicy starter.

11. Nawabi Seekh Kebab

(3 pcs) 11.50
(4 pcs) 13.50

Triple Minced Spring Lamb Mince is marinated using chef's spice mix cooked over hot coal for firm and juicy texture and topped with masala kachumber. A princely lamb starter served Delhi street style.

12. Tandoori Chicken Tikka

(3 pcs) 11.50
(4 pcs) 13.50

Supreme Chicken Thigh intricately marinated in hand-mixed spices and yogurt overnight with fresh ginger and garlic. Cooked in our clay oven to achieve tenderness and sprinkled with chaat masala.

* All Tandoori items do not contain gluten however as they are cooked in the same tandoor as our bread, these are NOT suitable for guests with serious intolerance or allergies.

TENDER CURRIES

Slow Cooked by Hand, availability never guaranteed



13. Puneet's Dhaba Chicken Curry

(6-7 pcs) 16.50
(9-11 pcs) 19.50

Our Chef Patron's delicious, spicy and fragrant spicy chicken curry inspired by local dhaba's local roadside restaurants on the highways made Patri style with warming spices. A real nostalgic treat!

14. Chicken Tikka Makhani

(6-7 pcs) 16.95
(9-11 pcs) 19.95

Validated by the God Father of Indian Cooking, our tastiest makhani sauce is simmered with double-marinated chicken tikka pieces to create our tastiest version of this iconic dish. This is most certainly the way a proper chicken masala should be made; with the sauce cooked from scratch without any nasty sugar etc. Our version is handmade with real honey, bell peppers, and the finest tomatoes.

15. Puneet's Karachi Kebab

(6-7 pcs) 19.95
(9-11 pcs) 21.95

A unique spin combining Indian, Afghani, and Pakistani styles of cooking on a deep iron wok; the Karachi, Chef's Special Grilled Kebabs are tossed in whole dry spices, fresh tomatoes, onion ginger, and bell pepper. Namak Mandi in Peshawar wrestles Defence Colony in Delhi in a spicy battle for curry supremacy.

16. Rara Meat Rogan Josh

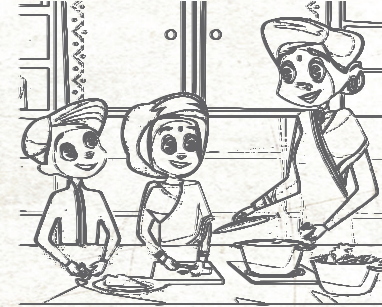
(3-4 pcs) 18.95
(5-7 pcs) 23.95

A delicious flavourful meat curry: the signature dish of the Patri Family- no celebration feast is complete without it - this is chef's choice of lamb or mutton shoulder/leg pieces slow cooked with winter spices. Rich Flavourousome Soulful Cooking for a memorable dinner.

* Vegan Option Available *

MOM'S SIGNATURE CURRIES

Discover why our Sindhi family fell in love with Punjabi Vegetarian Soul food



17. Tawa Kale Jeera Aloo

(4 pcs) 9.50
(6 pcs) 11.95

Maris Piper Diced Potatoes are tossed in fresh kale leaves, cumin seeds, and Hing; Asafoetida which is a natural defender. This is a home classic, a balanced dish with no onion or garlic.

18. Panch Pooran Daal

(4 pcs) 9.95
(6 pcs) 11.95

Panch Pooran "five spices." It is a spice blend of cumin, mustard, fenugreek, nigella and fennel mixed with assortment of lentils, topped with coriander and tempered gently to produce a powerful protein powerhouse.

19. Daal Makhani - The World's Creamiest Lentil Stew

(4 pcs) 10.50
(6 pcs) 12.50
(8 pcs) 14.95

Slow cooked black lentils are cooked overnight on the tandoor and then stirred for 8 hours in butter and tomato sauce. Before serving our head chef gives it a tadka of dry roasted spices and cream.

20. Paneer Butter Masala

(4 pcs) 10.50
(6 pcs) 12.50
(8 pcs) 14.95

Cottage Cheese is tossed in Chef's Makhani sauce with green chillies, ginger and peppers to create a rich and spicy roadside dish creamy in butter and cream.

Breads and Rice



Plain Naan/Crispy Tandoori Roti 4.25

Butter Naan/Garlic Naan 4.50

Supreme Basmtai Rice 4.50

Saffron Pilau Rice 4.75

Masala Fried Rice 5.50

Laccha Paratha/Cheese Naan 5.50

Extras

Popadum Chips with Chutney 4.50

Masala Popadums with Chutney 4.50

Chatpatti Masala Fries 4.50

Desserts

Saffron Gulab Jamun 4.50

Cardamom Tiramisu 4.95

Chocolate Samosa 4.95

Dessert of the Day 4.95

Chocolate & Mango Raj Kachori Sundae 6.95

THE SHARING SPECIALS

The best way to experience our menu is to share a Mixed Grill or a Thali and Save!

21. Railway Mix Grill

(4 pcs) 12.95
(6 pcs) 24.50
(8 pcs) 34.95

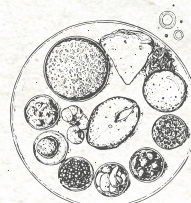
Chef's Selection of Chicken Tikka, Malai Tikka, Lamb or Chicken Seekh Kebab, Paneer Tikka or Malai Broccoli, and Veg Kebab/Tikki Cooked in our tandoor clay oven, tossed in cream and butter, topped up with Chaat Masala. Served with our Signature Hot Makhani Sauce and Chutneys to pour over the kebabs.

22. Chef's Sharing Special Thali

Please allow 25 minutes for preparation (D) 1

* This includes 1 x Thali shared amongst 2 guests and this offers the best value on our menu for a meal for 2 *

A complete meal as served on Indian trains with chef's daily selection of tandoori starter, 4 mini pots of curries, pudding, naan, and rice. Unlock the best value on our menu and let us take you on a journey of flavors. Suitable for 1-2 medium-hungry curry lovers and first-time diners to our restaurants.



23. Cinnamon Saag Palak

(4 pcs) 13.95
(6 pcs) 14.95
(8 pcs) 16.95

Green Goodness meets Fresh Ginger Garlic, Loads of Cinnamon, Turmeric and Stewed Spinach, Mustard and Green Leaves of Chef's Choice tossed in Cumin, Coriander to create a warming curry.

24. Malabar Moilee

(4 pcs) 18.95
(6 pcs) 19.95
(8 pcs) 22.95

A light, fragrant and utterly delicious South Indian style curry, packed with protein of choice and tempered with coconut milk, curry leaf, mustard seeds. This dish has several versions and claimants from Kerala, Goa, Singapore and Kuala Lumpur.

Enjoy this light unique curry from God's Own Country cooked by our Kerelan Master Chef.

CELEBRATION SPECIALS

25. Kids Selection

(4 pcs) 8.50
(6 pcs) 8.50
(8 pcs) 8.50
(10 pcs) 8.50

Crispy Pop Chicken and Chips

Creamy Chicken and Naan

Cumin Kale and Baby Potato

Spicy Butter Chicken Pizza

Signature Railway Chicken Biryani

Vegan No Chicken or Lamb Biryani

Vegetarian Paneer and Aubergine Biryani

Signature Railway Chicken Biryani

Signature Railway Chicken Biryani

Signature Railway Chicken Biryani

Signature Railway Chicken Biryani

Signature Railway Chicken Biryani

Signature Railway Chicken Biryani

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Thumka means jerk, using supreme basmati rice we make a fast and furious biryani/rice stir fry at high flame using Puneet's Jerk and Cantonese style of Wok Cooking. This highly desired culinary process creates hundreds of new flavors and aroma compounds. With the application of heat and chemical reactions; the visible color changes to a stunning golden brown hue on the surface of the main ingredients.

* Please handle the Hot Iron Wok with Caution *

Food and Drink Allergens Notice



SCAN ME

ALLERGEN MENU

Please note all menu items contain Soya as we use Soya Bean Oil.

Most spices contain Mustard/Sulphites and it is not possible to guarantee that our kitchens are allergen-free.

Please recheck our allergen information on each visit as recipe ingredients may change without prior notification from our suppliers.

Dishes may come in contact with other allergens and for your own safety please don't take any risks. Please wave to a manager.

All dishes are made with natural heat and aroma from Indian spice blends. Each dish has an individual flavour and spice profile.

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, MILK and the other 14 allergens. Please be aware that we use common fryer oil and a tandoor. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens. Please speak to our manager about the ingredients in your meal, when making your order. We use a common fryer and not guarantee any items are gluten free. 12.5% service charge is added to each bill which is completely discretionary.

DRINKS MENU

WINE SYMBOL GUIDE

BD - Bold & Deep
CS - Classic & Savoury
FF - Fresh & Fruity
FE - Fresh & Expressive
FL - Fresh & Light
LC - Light & Crisp
RC - Rich & Complex
RA - Ripe & Aromatic
SR - Spicy & Rich
GF - Gluten Free
O - Organic
V - Vegan

RED WINES

 **Le Carredon Rouge**
Sweetness: Dry
Grape: Carignan, Grenache
Tasting note: Bright ruby red in colour. Lovely red fruits such as redcurrant and blackberry, with a hint of spice on the nose. The palate is smooth, round, full-bodied and fruit forward.
125ml £ 6.50 **175ml** £ 7.25 **250ml** £ 8.50 **Bottle** £ 24.00

 **Rio Del Rey Tempranillo**
Sweetness: Dry
Grape: Tempranillo
Tasting note: Light and fruity with forest fruit flavours on the nose. Soft and approachable on the palate with light tannins and a youthful fruitiness of blackcurrants, plums and cedar.
125ml £ 6.75 **175ml** £ 8.00 **250ml** £ 9.25 **Bottle** £ 26.00

 **Feudo Dei Venti Nero D'avola**
Sweetness: Dry
Grape: Nero d'Avola
Tasting note: A vinous and pleasant nose of plum and black cherry. Full bodied with pliant tannins and hints of tobacco, tomato leaf and liquorice.
125ml £ 6.95 **175ml** £ 8.25 **250ml** £ 9.50 **Bottle** £ 28.00

 **Nuvote Artaban Organic**
Sweetness: Dry
Grape: Artaban
Tasting note: A moderately vigorous, hybrid variety, Artaban produces light, well coloured wines, dominated by fruity aromas, best enjoyed young.
125ml £ 8.25 **175ml** £ 9.50 **250ml** £ 10.75 **Bottle** £ 30.00

 **Two Towns Swartland 'Parcel' Gsm**
Sweetness: Dry
Grape: Shiraz, Cinsaut, Mourvèdre, Grenache Noir, Malbec
Tasting note: Bright red & black berry fruit with pink pepper & a hint of violets on a silky palate with fine tannins, that offer weight & length on a fresh, juicy finish.
125ml £ 8.50 **175ml** £ 9.95 **250ml** £ 11.25 **Bottle** £ 32.00

 **Le Guepier Merlot (Organic)**
Sweetness: Dry
Grape: Merlot
Tasting note: Rich and velvety fruit with a delicious touch of spice and red berries. Medium-bodied with pliant tannins, a fresh acidity and concentrated notes of plum, blackberry and cherry.
125ml £ 8.95 **175ml** £ 10.25 **250ml** £ 11.50 **Bottle** £ 34.00

Availability is never Guaranteed !

WHITE WINES

 **Folio Pinot Grigio**
Sweetness: Dry
Grape: Pinot Grigio
Tasting note: Light and delicate on the nose with hints of citrus, green apple and elderflower. The palate is fresh and youthful with notes of pear drops and white flowers.
125ml £ 6.00 **175ml** £ 7.25 **250ml** £ 8.50 **Bottle** £ 24.00

 **Tank No.57 Grillo Appassimento**
Sweetness: Dry
Grape: Grillo
Tasting note: Citrus, honey and orange blossom aromas precede a full-bodied, floral palate with herbaceous notes and a fine minerality.
125ml £ 6.75 **175ml** £ 8.00 **250ml** £ 9.25 **Bottle** £ 26.00

 **Les Cents Verres Viognier**
Sweetness: Dry
Grape: Viognier
Tasting note: Bright lemon in colour. Lemongrass, peach and apricot on the nose. Rich and full-bodied with floral and herbal notes and an elegant minerality.
125ml £ 6.95 **175ml** £ 8.25 **250ml** £ 9.50 **Bottle** £ 28.00

 **Nuvote Floreal Organic**
Sweetness: Dry
Grape: Floreal
Tasting note: A very expressive wine with notes of bergamot orange, tropical fruits and boxwood. Very rich and rounded, coupled with great freshness and length on the palate.
125ml £ 8.25 **175ml** £ 9.50 **250ml** £ 10.75 **Bottle** £ 30.00

 **Diez Siglos Verdejo**
Sweetness: Dry
Grape: Verdejo
Tasting note: Fresh citrus and herbaceous characters on the nose. The palate has ripe stone fruit and an appealing texture. The finish is bright and crisp with a zesty acidity.
125ml £ 8.50 **175ml** £ 9.95 **250ml** £ 11.25 **Bottle** £ 32.00

 **Le Huppe Chardonnay (Organic)**
Sweetness: Dry
Grape: Chardonnay
Tasting note: Bright, fruity aromas of peach, pear and delicate floral notes. A judicious use of oak lends it a stylish richness with notes of vanilla and tropical fruit. Well-balanced and refreshing.
125ml £ 8.95 **175ml** £ 10.25 **250ml** £ 11.50 **Bottle** £ 34.00

Availability is never Guaranteed !

SPARKLING

 **La Tordera Saomi Prosecco Brut Doc**
Sweetness: Dry
Grape: Glera (Prosecco)
Bottle £ 32

 **Balfour Leslie's Reserve Sparkling Rose**
Sweetness: Dry
Grape: Pinot Noir, Chardonnay, Pinot Meunier
Bottle £ 55

 **Lavergne Champagne Brut Nv**
Sweetness: Dry
Grape: Pinot Meunier, Pinot Noir, Chardonnay
Bottle £ 60

* Fancy Prosecco or Cava Please ask our Bar Team for recommendations *

ROSE

 **La Fleur Cecile Rose**
Sweetness: Dry
Grape: Cinsaut
125ml £ 6.25 **175ml** £ 7.50 **250ml** £ 8.75 **Bottle** £ 24.00

 **Domaine Durand Sancerre Rose**
Sweetness: Dry
Grape: Pinot Noir
125ml £ 9.95 **175ml** £ 11.95 **250ml** £ 13.50 **Bottle** £ 38.00

* Please note our Wine Selections Change weekly and if you fancy Provence Rose, Pinot Gris, Chilled Pinot Noir, Picpoul De Pinet, Rioja, Malbec or a Sauvignon Blanc please ask for Puneet's Weekly Wine Stock.

FINE WINE

 **Cruz Alta Gran Reserve Malbec**
Sweetness: Dry
Grape: Malbec
Bottle £ 35.00

 **Ginestet Classique Lussac St Emillion**
Sweetness: Dry
Grape: Merlot, Cabernet Sauvignon, Cabernet Franc
Bottle £ 45.00

 **Villadoria Gavi Di Gavi**
Sweetness: Dry
Grape: Cortese
Bottle £ 35.00

 **Pouilly Fume Cuvée La Mariee**
Sweetness: Dry
Grape: Sauvignon Blanc
Bottle £ 45.00

Availability is never Guaranteed !

COCKTAILS

2 FOR 1 ALL DAY EVERY DAY 5 TO 7 PM

CLASSIC AND STRONG
Whisky Old Fashioned £12.00
Single Malt Whiskey, Bitters, Orange

Negroni £12.00
Copper Gin, Vermouth, Campari

BOLD AND BEAUTIFUL
Pink Lady £12.00
Rose Gin, Pama, Grenadine

Himalayan Fizz £12.00
Copper Gin, Vermouth, Campari

FRUITY AND ZINGY
Raspberry Bramble £12.00
Copper Gin, Vermouth, Campari

Pornstar Martini £12.00
Vodka, Passionfruit, Vanilla

TROPICAL AND POTENT
Blue Pina Colada £12.00
Rum Pineapple Blue Curacao

Caribbean Indian Rum Punch £12.00
Overproof Rum, Mango, Grenadine

MOCKTAILS


Tropical Pina Colada £5.50
All that you could ask of a Pina Colada minus the alcohol.

Passion Fruit Mojito £5.50
An alcohol free take on a mojito, with a splash on passionfruit and mint to excite your taste buds.


No-Rum Punch £5.50
The alcohol free version of the mango mojito with kick of spice.


Tropical Saffron Punch £5.50
Our signature yoghurt based mango lassi mixed with three tropical juices.

CRAFT GINS


 **Alkemist Gin**
ABV 40.0% | Citrus and Herbaceous
Double (50ml) £8.50


 **Silent Pool Gin**
ABV 43.0% | Vegetarian | Gluten Free | Fresh & Floral
Double (50ml) £8.50


 **Silent Pool Rose Expression**
ABV 43 %
Delicate Rose, Citrus and Spice
Double (50ml) £8.50


 **Mermaid Blue Gin**
ABV 42 %
Citrus, Spicy, Fresh
Double (50ml) £8.50

All Gins include Fever Tree Tonic Cans

 **Monkey 47 Schwarzwald Dry Gin**
ABV 47 %
Complex, Zesty, Fresh
Double (50ml) £8.50

 **Gin Mare**
ABV 47 %
Deep, Herbal, Spicy
Double (50ml) £8.50

 **Twisted Nose Gin**
ABV 40.0% | Vegan | Gluten Free |
Fresh and Floral
Double (50ml) £8.50

 **Salcombe Gin**
ABV 44.0% | Vegetarian | Gluten Free |
Rich and Rubust
Double (50ml) £8.50

BEERS ON TAP

 **Bluemoon**
Belgian Style Wheat Ale
ABV 5.40
Half Pint £3.50 Pint £6.75

 **Cobra**
Indian Premium Lager
ABV 4.50
Half Pint £3.50 Pint £6.75

 **Chieftain**
IPA Irish Pale Ale
ABV 5.50
Half Pint £3.95 Pint £7.50

 **Madri**
Excepcional European Lager
ABV 4.60
Half Pint £3.50 Pint £6.75

 **Salt Jute IPA**
Session IPA
ABV 4.20
Half Pint £3.95 Pint £7.50

 **Staropramen**
Pilsner
ABV 5.00
Half Pint £2.95 Pint £5.95


*Our Beers on Tap rotate weekly and availability changes accordingly *


BEER IN CAN

 **Brew Dog Punk IPA**
India Pale Ale
Caramel & Tropical Fruit | 5.4% ABV
Can / Glass (330ml) £4.50

 **Fourpure Citrus**
India Pale Ale
Orange & Mango | 5.9% ABV
Can / Glass (330ml) £4.50

 **Beavertown Neck Oil**
Session India Pale Ale
Pineapple and Tropical Fruit
Can / Glass (330ml) £4.50

 **Skinny IPA**
Session India Pale Ale
Water, Hops, Malted Barley, CO2
Can / Glass (330ml) £4.50

 **Magic Rock Highwire**
Malty West Coast IPA
Grapefruit and Hop Forward
Can (330ml) £4.50

*Availability of Cans weekly please ask our crew for more selection *

DID YOU KNOW?



Patri uses the world's most advanced wine preservation system "Le Verre de Vin"

Our wine menu has been carefully curated to complement the taste of our dishes

BEVERAGES

Coke/Diet Coke/Coke Zero	330ml	£3.95
Organic Karma Cola/Sugar Free		£2.95
Organic Gingerella/Orangeade		£2.95
Organic Lemony Lemode		£2.95
Thumps Up and Limca Cans		£2.50

HOT DRINKS

Fresh Mint Leaf Tea	£2.50
Monsoon Malabar Filter Coffee	£2.95
Signature Masala Chai	£2.00
Artisan Chai Latte	£2.95



JUICES, TONICS & LASSI

Frobishers Apple/Orange	£2.95
Fever Tree Tonic Cans	£2.95
Saffron Mango Lassi	£4.50
Rose and Cardamon Lassi	£4.50



2024 CLASSIC BEERS

Please ask our crew for our rotating

World Beer Selection	
Corona	£3.95
Asahi Super Dry	£3.95
Kingfisher Indian	£3.95
Peroni	£3.95



2024 LOW ALCOHOL BEERS

Bavaria 0%	£3.50
Big Drop Pale Ale/Citra IPA 0.5%	£3.95
Corona 0%	£3.95
Lucky Saint 0.5%	£4.50



Please press the dingy if your drinks don't arrive within 15 minutes of ordering.

Due to the shortage of brewers, gas and drivers, your choice of beer on tap may not be available.

Please ask your crew for alternate options or if you fancy something from Puneet's Wine Deal of the Week.