

BRIGADIERS

DIGESTIFS



HAND-PULLED **£15.00** OLD FASHIONED

*Woodford Reserve, Rittenhouse Rye,
Angostura Bitters, Orange*



NITRO **£13.00** ESPRESSO MARTINI

*Vodka, Cold Brew Coffee,
Espresso Liqueur*



HANKY PANKY **£6.00**

*Gin, Vermouth, Fernet Branca
3cl serve*

NEEMBOO SHORT

*Johnnie Walker Black, Limca,
Chaat Masala
3cl serve **£ 6.00***



INDIAN COFFEE **£12.00**

*Amrut Fusion,
Kithul, Coffee, Cream*

SWEET WINES

LBV Quinta da Romaneira, Douro, Portugal, 2014 *75ml £7.50 / Btl £75.00*

Sauternes, Chateau Filhot HLF, France, 2010 *Btl £60.00*

SPIRITS

Fernet Branca *£9.00*

Branca Mentha *£9.00*

Kummel Mentzendorff *£10.00*

JJ Corry Fierfield Barberry *£10.00*

Nardini Grappa Bianca *£11.00*

Bandero Café Tequila *£13.00*

BRIGADIERS

DESSERTS

MINCE PIE KULFI 10.00

Raisin Puree, Toasted Almonds, Golden Butter Waffle

WHISKY PAIRING

Amrut Peated Port Pipe, India 38.00

SAFFRON KULFI, BADAM KHEER, SESAME CHIKKI 10.00

Classic Kheer, Almond & Pistachio, Jaggery

WHISKY PAIRING

Penderyn Portwood, Wales 15.00

COCONUT KULFI, WOOD ROASTED PINEAPPLE, LIME FALOODA 10.00

Spiced & Roasted Pineapple, Toasted Coconut

WHISKY PAIRING

Starward Nova, Australia 13.00

BBQ BROWNIE, RUM & RAISIN CHOCOLATE MOUSSE 10.00

Smoked Chocolate Brownie, Rum & Raisin Mousse,

Candied Sesame & Cocoa Crumble

WHISKY PAIRING

Amrut Fusion, India 15.00

GULAB JAMUN, CHENNA & BOONDI CHEESECAKE 10.00

Baby Gulab Jamun, Chenna Cheese & Mini Jalebi

WHISKY PAIRING

Talisker 2011 Distiller Edition, Scotland 15.00

CARROT HALWA PIE, MALAI RABDI 10.00

Cardamom Flavoured Classic Indian Carrot Fudge Pie, Creamy Rabdi

WHISKY PAIRING

Method & Madness, French Chestnut Finish, Ireland 16.00