

# BRIGADIERS

## HOUSE COCKTAILS

### FLYING DUTCHMAN 16.00

Maya Pistola Agavepura Reposado,  
Pistachio Orgeat, Lemon, Egg White

### JAL JEERA 18.00

The Macallan 12YO Double Cask Whisky, Jeera Bitters,  
30&40 Apple Eau De Vie, Ginger Ale

### LOVE HURST 15.00

Hennessy VSOP Cognac, Raspberry, Vanilla  
Jean-Luc Pasquet Marie-Framboise, Pippali, Soda

### AU REVOIR 18.00

Plymouth Navy Strength Gin, Paragon Timur Pepper,  
Yellow Chartreuse, Angostura Orange

### GUAVA SPRITZ 13.00

Select Aperitivo, Guava Cordial,  
Cardamom Leaf, Borgoluce Prosecco

### WATER WORKS 16.00

The Lost Explorer Blanco Tequila, Green Chilli Cordial,  
Coriander, Ginger, Lime, Pisyu Loon Salt

### LYCHEE MARTINI 15.00

Belvedere Pure Vodka, Martini Ambratto Vermouth,  
Lychee Cordial, Lychee

### OVER & OUT 15.00

Belvedere Pure Vodka, Workshop Cold Brew Coffee,  
Mr Black, Keralan Coffee, Nitrogen

## OLD FASHIONEDS

### BANK JOB 17.00

Woodford Reserve Bourbon, WhistlePig 10YO Rye,  
Sugar, Angostura Bitters, Orange

### KITHUL 17.00

Paul John Nirvana Indian Single Malt Whisky,  
Kimbula Kithul Syrup, Sea Salt, Bitters



### TOP BRASS 18.00

Amrut Indian Single Malt Whisky,  
Sandalwood Syrup, Orange Bitters

### GETTING HIGH 32.00

The Macallan 15YO Double Cask Whisky,  
Pistachio, Brown Butter, Tibetan Bitters,  
Pu'erh Tea, Parle G

## GIN & TONICS

All 50ml served with Three Cents Tonic & Lime

### BOMBAY SAPPHIRE, HAMPSHIRE 15.00

The iconic London dry with ten hand-selected botanicals

### JAISALMER CRAFT GIN, INDIA 16.00

A balance of juniper, citrus & select spices

### 58 AND CO. APPLE & HIBISCUS, LONDON 16.00

A floral, pink gin using wonky apples from Kent

### STRANGER & SONS, INDIA 16.00

A blend of pepper, cassia, nutmeg and Gondhoraj limes

## WHISKY HIGHBALLS

All 50ml served with Three Cents Soda Water

### GLENMORANGIE 12, SCOTLAND 16.00

Orange, honeysuckle, lemon, white pepper

### GREEN SPOT, IRELAND 16.00

Green apple, honey, malt, menthol

### AMRUT SINGLE MALT, INDIA 17.00

Barley, plum, banana, tropical fruit & toasted oak

### AMRUT FUSION, INDIA 18.00

Soft peat smoke, black pepper, toffee, citrus & dried fruit

## REFRESHMENTS

### NIMBU PANI 8.00

Preserved Lemon Cordial, Mint,  
Cumin, Three Cents Soda

### MANGO & GINGER SODA 8.00

Kesar Mango, Ginger Ale, Lemon,  
Apple Cider Vinegar

### NOGRONI 10.00

Wavelength Ruby Aperitif, Monin Bitter,  
Martini Vibrante, Lyre's Italian Orange

### MASALA COLA 8.00

Chaat Masala, Chilli, Indian Lemon,  
Thums Up, Black Salt

### KHEERA ICED TEA 8.00

Cucumber, Mango Noir Tea, Milk Oolong Tea,  
Vetiver, Agave

### MANGO LASSI 6.00

Mango Pulp, Greek Yoghurt,  
Holy Basil Seeds

# BRIGADIERS

## DRAUGHT BEERS

All of our draft beers are served in 2/3 Pints,  
1L Steins or 2.5 Litre Towers

<b>LAGER COBRA, 4.3%</b> <i>Modern classic Indian lager</i>	6.50/16.00/46.00
<b>PILSNER MONTE CARLO, 4.8%</b> <i>Crafted to deliver a touch of Monte Carlo sunshine</i>	7.00/18.00/50.00
<b>PILSNER PRAVHA, 4.0%</b> <i>A balance of bold flavour &amp; light taste</i>	6.50/16.00/46.00
<b>PALE ALE FOURTH RIFLES, 4.5%</b> <i>JKS Exclusive. Light &amp; citrusy</i>	7.00/18.00/50.00
<b>PALE ALE SCHOONER SCORER SUPER SUB BY FIVE POINTS, 4.4%</b> <i>Schooner x Brigadiers collab. Fresh, zesty &amp; aromatic</i>	7.00/18.00/50.00
<b>PALE ATLANTIC, SHARP'S, 4.5%</b> <i>Refreshingly hoppy with a delicate sweetness</i>	6.50/16.00/46.00
<b>SIPA JUICY CHUG, JIDDLERS TIPPLE (GF), 3.8%</b> <i>Brewed with apricots, oats &amp; wheat for a soft mouthfeel</i>	6.50/16.00/46.00
<b>IPA SOUNDWAVE, SIREN, 5.6%</b> <i>Grapefruit, peach &amp; mango with a subtle bitterness</i>	7.00/18.00/50.00
<b>STOUT GUINNESS, 4.2%</b> <i>Creamy, dry Irish stout</i>	7.00/18.00
<b>STOUT CAFFREY'S BLACK, 3.4%</b> <i>Nitro stout from one of Ireland's oldest brewing names</i>	6.50/16.00

## BOTTLES & CANS

<b>LAGER SMALL BEER, 2.1%, 350ML</b> <i>Brewed to low alcohol. Clean &amp; light</i>	5.50
<b>LAGER WHITE RHINO, 4.1%, 330ML</b> <i>Authentic Indian lager, simple but elegant</i>	6.00
<b>LAGER WREXHAM, 4%, 330ML</b> <i>Classic lager based on a recipe from 1882</i>	6.00
<b>LAGER AUGUSTINER HELLES, 5.2%, 500ML</b> <i>Classic Bavarian lager</i>	8.00
<b>IPA JAIPUR, 5.9%, 330ML</b> <i>Classic IPA brewed with US hops</i>	7.00
<b>CIDER GRAVITY THEORY, 4.5%, 330ML</b> <i>Sparkling craft cider with 100% British apples</i>	6.00
<b>STOUT GUINNESS 0.0, 0%, 568ML</b> <i>The iconic Irish stout, now alcohol free</i>	7.00
<b>PALE ATHLETIC UPSIDE DAWN, 0.5%, 330ML</b> <i>Light bodied &amp; refreshing. Earthy, spiced &amp; citrusy</i>	6.00
<b>IPA BERO DOUBLE TASTY, 0.5%, 330ML</b> <i>Juicy, hop forward. Citrus &amp; pine</i>	6.00
<b>LAGER LUCKY SAINT, 0.5%, 330ML</b> <i>Classic unfiltered lager made with just 4 ingredients</i>	6.00
<b>LAGER COBRA ZERO, 0%, 330ML</b> <i>Alcohol-free modern classic Indian lager</i>	6.00

## SHOOTERS

30ml Serve - 6.50

### LIMCA LEMON DROP

*The Lost Explorer Blanco Tequila,  
Indian Lemon, Limca*

### JAMUN SHOT

*Belvedere Pure Vodka,  
Jamun, Chaat Masala*

### BABY MONK

*Old Monk Coffee XO Rum, Kimbula  
Kithul, Coconut Milk Foam, Chai*

## WINES BY THE GLASS

All wines by the glass are served in 125ml & 375ml

<b>FIZZ NV BORGOLUCE, PROSECCO, LAMPO, VENETO, ITALY</b>	9.00
<b>FIZZ NV PAUL BARA, RÉSERVE, CHAMPAGNE, FRANCE</b>	16.00
<b>FIZZ NV EXTON PARK, RB23 ROSÉ, HAMPSHIRE, ENGLAND</b>	16.00
<b>WHITE 2025 SAUVIGNON BLANC, TURNBULL &amp; THOMAS, MARLBOROUGH, NEW ZEALAND</b>	9.00/26.00
<b>WHITE 2024 RIOJA BLANCO, SEIRRA DE TOLOÑO, RIOJA, SPAIN</b>	11.00/32.00
<b>WHITE 2024 GRÜNER VELTLINER, EBNER-EBENAUER, POYSDORF, AUSTRIA</b>	12.00/33.00
<b>WHITE 2022 RIESLING, ART SERIES, LEEUWIN ESTATE, MARGARET RIVER, AUSTRALIA</b>	13.00/37.00
<b>WHITE 2020 CHABLIS, VIEILLES VIGNES, DOMAINE DANIEL-ETIENNE DEFAIX, BURGUNDY, FRANCE</b>	16.00/46.00
<b>ROSÉ 2024 TRIENNES, DOMAINE DE TRIENNES, PROVENCE, FRANCE</b>	10.00/28.00
<b>RED 2024 CÔTES DU RHÔNE VILLAGES SIGNARGUES, DOMAINE DE LA COUDETTE, RHÔNE, FRANCE</b>	10.00/28.00
<b>RED 2024 RIOJA, PIES NEGROS, BODEGAS ARTUKE, SPAIN</b>	12.00/35.00
<b>RED 2023 LANGHE NEBBIOLO, GILL ARDI, PIEDMONT, ITALY</b>	13.00/38.00
<b>RED 2024 PINOT NOIR, ARAPAI, THE ELDER, MARTINBOROUGH, NEW ZEALAND</b>	14.00/40.00
<b>RED 2022 CHÂTEAU MONCETS, LALANDE DE POMEROL, BORDEAUX, FRANCE</b>	16.00/45.00

All prices include VAT. A discretionary 15% service charge will be added to your final bill.  
Please speak to your server regarding any allergies, including risk of cross contamination.