

About Our Drinks

We've always believed that a memorable dining experience is never just about the food. It's the sum total of flavours, drinks, exceptional service and setting. When everything comes together, magic happens. From the wine cellar to the cocktail bar, just as much care and thought go into what's in your glass as what's on your plate.

We have always been pioneers of pairing wine and spice. Over the last two decades, our wine expert Laurent Chaniac has handpicked wines that pair perfectly with your food. Cocktails are crafted by our team at The Cinnamon Sip Studio, headed by Piyush Gouchwal. Their original creations draw on spice, seasonality and storytelling, offering a bold take on Indian-inspired mixology. The same care runs through our spirits and alcohol-free options too; think house cordials, infused spritzes and elegant zero-proof serves.

Cheers!

A handwritten signature in black ink that reads "Vivek Singh". The signature is written in a cursive, flowing style. Below the name, there is a horizontal line that starts under the 'V' and ends under the 'h', with two small dots at the end of the line.

COCKTAILS

CINNAMON BELLINI	10.00	FRUITS	13.00
Cinnamon, chai foam, prosecco		Black cardamom rum, green cardamom Midori, coconut, fizz	
CINNAMON OLD FASHIONED	14.00	MOUNTAIN	12.00
Paul John whiskey, ginger & jaggery, bitters		Darjeeling gin, lemon tonic, chai foam	
ROOTS	12.50	LEAF	11.00
Mezcal, beetroot shrub, milk washed		Purple basil gin, elderflower, vermouth	

ALCOHOL FREE

PLATFORM SPRITZ	7.00	FIGLY	8.00
Bold Botivo with juicy fresh pear, tropical guava and splash of lightly sparkling lime.		Sweet fig and tangy tamarind with ginger and lime in a lively kombucha	
PUNCHLESS	9.00		
Refreshingly complex and full of character with Assam tea, watermelon, pomegranate, cumin and chaat masala			

BEER & CIDER

BOTTLED BEER	330ml	DRAUGHT BEER	
Kingfisher	5.50	Cobra Pint	7.90
Cobra	5.50	Cobra 1/2 Pint	4.90
Meantime London Lager	6.50	CIDER	500ml
Empress British Ale	6.50	Rekordelig	6.50
White Rhino IPA	6.50	Peacock Apple	6.50

BAR SNACKS

HOUSE POPCORN (vg)	4.50
MASALA JUMBO OLIVES kadhai spices (vg)	5.00
BHAVNAGARI GATHIYA Gujarati spiced crisp ribbons (vg)	4.50
MASALA CASHEW NUT cumin & dried fenugreek leaf (n)(vg)	6.50
ROAST ‘BULLET’ CHILLIES Aleppo chilli & sumac crumble (vg)	7.50

WINES

SPARKLING

	125ml	750ml
	Glass	Bottle
GLERA EXTRA DRY SPUMANTE Nave de Oro, Veneto, Italy NV (vg)	9.00	45.00
ROSÉ, GLERA EXTRA DRY SPUMANTE Nave de Oro, Veneto, Italy, NV (vg)		45.00
LIMNEY ORGANIC Davenport Estate, E.Sussex, UK		78.00

CHAMPAGNE

	125ml	750ml
	Glass	Bottle
CHAMPAGNE MARC - Initiale Noir et Blanc, France NV (vg)	15.00	85.00
NV LAURENT PERRIER Brut (vg)		135.00

(V) VEGETARIAN (VG) VEGAN (G) GLUTEN (N) CONTAINS NUTS FULL ALLERGEN GUIDE AVAILABLE

Prices include VAT at prevailing rate. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen-trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to share food with other guests on the table. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones Game dishes may contain shot.

WHITE

	125ml Glass	750ml Bottle
2024 MACABEO, EL PINAR DE VILLENA BLANCO	Las Virtudes, Alicante Spain (vg)	29.50
2024 LA PATAGUA SEMILLON MOSCATEL	Vinos Inacayal, Colchagua, Chile	7.50 34.00
2024 TREBBIANO RUBICONE	Dalfiume, Emilia Romangna, Italy (vg)	38.00
2023 CHARDONNAY	Samurai, Free Run Juice - South Australia	9.00 42.00
2024 CHENIN-TORRONTES	Villavieja - Mendoza, Argentina	44.00
2024 VERDEJO	Sotoverde, Rueda, Spain (vg)	45.00
2023 PINOT GRIGIO ERA	Cantina Volpi Veneto, Italy Bio	10.00 47.00
2023 TORRONTES FABRE MONTMAYOU	Mendoza, Argentina (vg)	54.00
2024 PICPOUL DE PINET TRADITION	Domaine Muret, Languedoc, France (vg)	10.50 55.00
2023 SAUVIGNON BLANC	Domaine Guy Allion, Touraine, France Bio	11.00 56.00
2023 RIESLING KABINETT TROCKEN	Weingut Familie Rauen, Mosel, Germany (vg)	64.00
2021 GRÜNER VELTLINER	Waldschutz, Kamptal, Austria (vg)	66.00

FINE WHITES

	750ml Bottle
2022 MAS DE DAUMAS GASSAC BLANC	Vin de Pays de l'Hérault - Languedoc, France 112.00
2022 VIOGNIER	Ingenue Julian Castagna Beechworth, Australia 124.00
2022 PULIGNY MONTRACHET VILLAGE BZIKOT	Burgundy, France 146.00

ROSÉ

	125ml Glass	750ml Bottle
2024 BERGERIE DE LA BASTIDE	Languedoc, France	7.50 30.00
2023 WHISPERING ANGEL	Château d'Esclans, Côtes de Provence, France (vg)	69.00

(vg) VEGAN
Vintages are subject to change

RED

	125ml Glass	750ml Bottle
2023 MONASTRELL EL PINAR DE VILLENA TINTO	Las Virtudes, Alicante, Spain (vg)	29.50
2022 NEGROAMARO	Caleo, Puglia, Italy	9.00 34.00
2024 CAMINANTE TEMPRANILLO	Vina Albergada -North-East Spain	9.50 38.00
2022 SHIRAZ	Samurai, South Australia	42.00
NV PINOT NOIR / GAMAY	Roncier, Louis Tramier, Burgundy, France (vg)	44.00
2023 PRIMITIVO ACANTO	Salento Puglia IGT Italy (vg)	11.00 48.00
2023 CABERNET SAUVIGNON	Cecchin, Mendoza, Argentina	52.00
2023 VALPOLICELLA	Le Filagne Bertorale, Veneto, Italy (o)	55.00
2020 MALBEC CAHORS AOC	Clos du Colombier, South West, France (vg)	12.00 56.00
2023 CASTELAO ENCOSTA DO VALE GALEGO	Adega M Cordeiro, Portugal (vg)	59.00
2015 BODEGAS URBINA	Rioja Crianza, North-Central Spain	68.00
2022 MERLOT RESERVADO	Fabre Montmayou, Mendoza, Argentina (vg)	13.50 72.00

FINE REDS

	750ml Bottle
2021 GEVREY-CHAMBERTIN DOMAINE MARCHAND GRILLOT	Burgundy France 146.00
2019 CHÂTEAUNEUF-DU-PAPE	Cuvee Felibre Domaine André Mathieu, Rhone, France 154.00
2015 VOSNE-ROMANEE VILLAGE	Axelle Machard de Gramont France Burgundy, France 214.00

DESSERT WINE & PORT

	Glass 100ml	Bottle
2020 JURANÇON LA MAGENDIA CLOS LAPEYRE	South-West France (375ml)	8.80 33.00
2021 TOKAJI LATE HARVEST	Hetszolo, Hungary (50cl)	38.00
2018 DOWS LBV,	Douro, Portugal (750ml)	6.00 44.00
DOWS TAWNY,	Douro, Portugal, NV (750ml)	7.00 52.00

(o) ORGANIC (vg) VEGAN
Vintages are subject to change

SPIRITS

WHISKY

50ml

Glenfiddich 12yo	10.50
Bruichladdich Classic	11.50
Benromach	12.50
Paul John Indian Single malt	12.50
Talisker	14.00
Dalmore 12yo	16.00
Chivas Regal 18yo	17.50
Lagavulin 16yo	19.00
Dalmore 15yo	24.00
Yamazaki 12yo	26.50
The Macallan Sherry Oak	45.00

RUM

50ml

Bacardi	11.00
Old Monk (Indian Rum)	14.00
Mount Gay	12.00
El Dorado 12yo	16.50
Diplomatico Reserva	17.00

GIN

50ml

Hayman London Dry	10.00
Hendricks	10.50
Botanist	11.00
Roku Gin	12.00
Tanqueray 10yo	12.00
Jamun (Indian)	12.00
Hapusa (Indian)	13.00
Monkey 47	16.00

VODKA

50ml

Absolut	10.50
Grey Goose	11.50
Belvedere	12.00
Desi Daru Mango	12.50
Beluga Gold Line	28.00

TEQUILA

50ml

Ocho Blanco	10.50
Patron Silver	12.00
Quiriqui Mezcal	14.00
Patron Anejo	17.00

COGNAC & ARMAGNAC

50ml

Courvoisier	11.00
Remy Martin VSOP	13.00
Remy Martin XO	32.50

Non-Alc

50ml

Tanqueray 0%	7.00
Seedlip Spice 94	7.50
Botivo Aperitivo	8.00

DIGESTIVES

IRISH COFFEE	12.00
CALYPSO	12.00
ESPRESSO MARTINI	12.00
SEEDLIP SPICE 94 ESPRESSO MARTINI (Non-Alcoholic Distilled Spirit)	12.00

TEA

JADE SWORD GREEN	3.75
EARL GREY CEYLON	3.75
ASSAM	3.75
CHAMOMILE	3.75
FRESH MINT	3.75
MASALA TEA	4.50

COFFEE

Americano - Espresso	3.75
Double Espresso - Cappuccino -	
Latte - Flat White	4.50
(Dairy alternatives: Almond, Coconut, Oat, Soy)	

SOFTS

WATER

4.50

Hildon Natural Mineral
Still / Sparkling

FIZZ

4.00

Coca Cola, Diet Coke
Indian Tonic Water
Lemonade
Tonic / Slimline Tonic / Soda
Ginger Ale / Ginger Beer

FRESH & COLD PRESSED

4.75

FOREST BERRIES

Raspberry, Strawberry, Blueberry, , Pomegranate, Apple

FRESH GREEN

Cucumber, Avocado, Pear, Rocket, Spinach, Mint, Apple

BEETROOT

ORANGE

All our spirits are 50ml measures. 25ml is available on request. £2.00 for any mixer from soft selection.

Ask your server for your favourite tiple if not listed