DETOX / RETOX

You're feeling sluggish and lethargic, with bags under your eyes greyer than the winter skies above, and a festive food-baby where your rippling abs used to be?

Us too!

We've decided there are only two options:

DETOX

Choose our no/low-alcohol drinks for a bit, get plenty of healthy antioxidants down you, and dance those blues away

or

RETOX

Indulge in some delicious cocktails and comforting grub that'll see you through the remainder of the cold hard winter, and crack out the spandex once the sun returns

Whichever you decide is the option for you, we're here to help.

Pick from our non-alcoholic, low alcoholic, or full strength cocktails, all designed to be equally delightful.

If you fancy something simpler, our wines and beers are small in number, but carefully-picked to offer you both incredible quality and value for money.

And our award-winning Indian chefs are still here creating sensational versions of classic bar food for your enjoyment.

DETOX

No alcohol, but plenty of healthy stuff

Pear Detoxifier

Cleansing cinnamon syrup, pear, fresh mint, and lime

£4.50

Pineapple-tea-ni

Pineapple juice, anti-oxidant rich green tea, jasmine syrup and fresh lemon

£4.00

Bob Morley

Ginger beer, fresh basil, mint, sugar and lime

£4.25

Polo Club Cleanser

Fresh celery, peppermint tea, fresh lime and apple juice.

£4.00

REFRESH

Zingy refreshing cocktails to revive the sleepy

Polo Club Daiquiri

Plantation 3-Star rum, fresh lime, peppermint tea and celery. Trust us

£7.50

Lime Leaf Daiquiri

Malibu, fresh lime and aromatic kaffir lime leaf

£7.95

Long Mangoan

Broker's London dry gin, mango, violet liqueur, pineapple, lemon and soda.

£7.50

Ice Maiden

I-Spirit super-duper premium Italian vodka, peppermint tea, Pierre Ferranc dry curacao, and basil, served on the rocks. Mountain fresh.

£7.50

UNWIND

Soothing choices, perfect after a tough day

Eighties Sunrise

Sauza silver tequila, Pierre Ferrand curacao, pinapple juice, and aniseed-ball syrup.

Persian Rose

A Stolichnaya vodka martini, with lychee, pistachio and a rosewater spritz

£7.50

Morley Mojito

Plantation 3-Star rum, fresh mint and basil, lime and ginger beer

£7.50

Gee and Tea

Broker's gin., fresh lemon, earl grey tea, and PF dry curacao.
Simplicity belies a seriously beautiful cocktail

£7.50

INDULGE

Treat yourself to something bold and sumptious

Old East Indian

Pierre Ferrand Cognac, Ancient Formula dry Curacao, pineapple juice and bitters

£8.25

Mocha 99

Sauza reposado tequila, espresso, cardamom and chocolate bitters, topped with whipped cream

£8.50

Almond and Pistachio Sour

Buffalo Trace bourbon, Disaronno amaretto, fresh lemon and pistachio

£7.95

The Black Stone Sazerac

The ultimate indulgence; Remy Martin XO stirred with vanilla and topped with champagne in an absinthe-rinsed flute.
Smoked with the precious black stone flower lichen

£25.00

MAN-UP!

Stop moping about and have a strong cup of man-up!

Chilli Chocolate Manhattan

Wild turkey 101% proof, crème de cacao, dark chocolate bitters, and a chilli-cherry

£9.50

Ghandi's Gimlet

Haswell's rather punchy gin, freshly squeezed lime, sugar, and a tiny touch of lychee.
If the great man had drunk, this is what he would have ordered. Maybe.

£8.25

Classic Negroni

Broker's gin, Campari, and Martini vermouth, with an orange twist.

£7.50

Old Dog New Tricks

Bootlegger 'white dog' whiskey, stirred with Frangelico, caramalised sugar, and bitters.

£8.95

Cobra

A smooth, flavoursome lager made with an unusual blend of barley malt, maize, hops and rice. With less fizz, it's ideal for those of you throwing shapes

£3.75

Meantime London Lager

The 'quintessential London lager', this beer blends gentle malt and Kentish hops, resulting in a mellow, clean tasting brewski from just down the river

£4.10

Tiger

A light, thirst quenching Asian lager that has accrued more than 30 gold medals worldwide for its soft malt and honey tones

£3.95

Brewers & Union

A seriously sexy craft beer from Bavaria, this is cold, bold and unfiltered.
This contains so much flavour, they had to use a bigger bottle

£5.50

...And Goliath

An amorously amber lager, also from Bavaria, it's rich and handsome like the man you want to be. Pretend, by drinking this juice.

£4.75

Meantime London Stout

Before migrating to Ireland, stout was a London beer born and bred. This Meantime brew takes the black stuff back to its roots. With rich coffee, dark chocolate and roasted malt flavours, she's a beauty

£5.50

Champage & Sparkling

125ml / 750ml

Villa Doral Extra Dry Prosecco, Veneto, Italy

£7.90 / £39.00

Francoise Monay Brut NV, Champagne

£8.80 / £48.50

Dom Perignon Brut NV, Champagne, 2000

£246.00

White Wine

175ml / 750ml

Grenache Blanc/Macabeu Corbieres Blanc, Famille Cézelly, France, 2010

£3.80 / £16.00

Trebbiano/Garganega Ponte Pietra, IGT Veneto, Italy, 2010

£4.60 / £19.50

Pinot Grigio Single Vineyard, Hilltop, Hungary, 2011

£5.40 / £23.00

Sav Blanc/Colombard Cotes de Gascogne Domaine Horgelus, France, 2010

£5.60 / £24.00

Sauvignon Blanc Dalca, Chile, 2011

£6.30 / £27.00

Rosé Wine

175ml / 750ml

Grenache/Syrah Dame Cezelly, Corbieres, France, 2011

£5.80 / £25.00

Red Wine

175ml / 750ml

Tempranillo Bodega Isla, DOP La Mancha, Spain, 2011

£3.80 / £16.00

Cabernet/Merlot/Tannat Le Lesc, vdp du Gers, France, 2011

£4.60 / £19.50

Merlot Les Clairieres, J d'alibert, VDP d'Oc France, 2011

£5.50 / £23.00

Primitivo Terre Solaria, Puglia, Italy, 2010

£6.00 / £26.00

Malbec Pretty Fabre Montamayou, Mendoza, Argentina, 2011

£6.60 / £28.00

Food

Nibbles

Masala Olives, Chilli Rice Crackers, Wasabi Peas
£2.50 each or 3 for £6.00

Small Plates

Think Indian tapas; choose a few to share between you, or one to nibble over a drink

Spiced Lentil Fritters **£4.00**

Lentils cooked with Indian spices, stuffed in flour dough and deep fried
Served with a tamarind chutney.

Crispy Potato Wedges **£4.00**

Potato wedges folded in a seasoned rice flour & chilli
Served with masala mayonnaise

Chilli Paneer **£5.00**

Indian cheese, battered and tossed in a chili and garlic sauce

Punjabi Fish Fingers **£5.00**

Tilapia fish fingers, dipped in a spiced batter and deep fried
Served with green pea relish.

Fiery Chicken Wings **£5.00**

Masala fried chicken wings
With chilli mayonnaise.

Stir Fried Pork **£5.00**

Diced belly pork stir fried with red onion, curry leaves south Indian spices

Sharers

Spiced Paratha: Lamb or Cheese £7.50

Spicy lamb mince or cheese, stuffed in an Indian whole wheat bread and cooked in the tandoor

Kentish Lamb Kebab

reg £10.00 / large £15.00

Our very popular lamb Seekh kebab cooked in the tandoor and served with coriander chutney

Chicken Tikka "Nanza"

reg £8.00 / large £14.00

The Nanza is India's answer to the pizza, and we reckon it wins hands-down!
Oven-crusted spicy chicken tikka with red onions, herbs, and cheese, baked atop a naan bread

All For You

Galouti Lamb Sliders £8.50

Three mini grilled lamb burgers with a trio of toppings

Kathi Lamb Kebab Roll £6.50

Lamb kebabs along with a tangy red onion salad rolled in naan bread

Chicken Tikka Masala £6.50

A delicious version of the old favourite, served with pilau rice

Cheese Plate £8.00

Three cheeses & homemade chutney, served with naan

Assorted Dessert Platter £15.00

Alright, you might want to share this one!

We serve all spirits in 50ml measures as standard, because hey, no-one wants to be single. At our professional discretion we may free pour cocktails of three liquids or more in accordance with the Weights and Measures Act of 1985