

From winemakers who pay thought to the environment. All our wines are grown with biodiversity in mind – most are organic, and many are natural or made with minimal intervention. Enjoy classic (and some newer) grape varieties, and the smartest blends from winemakers apiece.

H-HERO BIANCO (Ve) **£9.10 / £37.40**
Easy-drinking Chardonnay that's seen no oak. Ripe with soft stone fruit, and melon for balanced acidity. Settimo Pizzolato swears by organic farming as he brings us this wine of the hour. NV, TREVISO

HERÈNCIA ALTÉS: BENUFET (Ve) £59.60
Old vine White Grenache that's all flowery and peachy with ripe fruit and heaps of freshness. Organic and so bloomin' wonderful. 2024, TERRA ALTA

DOMINIO DE PUNCTUM: SYRAH (Ve) £11.00 / £40.10
 First, the blackcurrant, blackberry and cherry lull you to take rest. Then,
 the velvety finish quilts your tongue. From three siblings in Las Pedroñeras.
 2024, CASTILLA LA MANCHA

BODEGA MUSTIGUILLO: MESTIZAJE (Ve) £56.80
Organic, red-black beauty with Bobal, Garnacha and Syrah. Prune on the nose, plum on the tongue – and a touch of oak. This Valencia mountain wine is grown 800 metres above sea level. 2022, EL TERRERAZO

H-HERO ROSATO (Ve) **£11.00 / £42.80**
Five generations of one family stand behind this happy-going rosé. Cherry, berry,
delightful and pink. NV, VENETO

DOMINIO DE PUNCTUM: POMELADO (V) £12.70 / £53.10
 Bruised apple, dried orange and maybe an almond. A lovely Sauvignon Blanc - even better for the skin-contact. For those who love it dry.
 2024, CASTILLA LA MANCHA

All wines can be served in 125ml measures

INTEGRALE: FRIZZANTE BIANCO (Ve) **£9.80 / £48.80**
 Dry grapefruit bite with white flowers – and lively sparkles will make you happy.
 The grapes come from South Padua in Italy. NV, VENETO

821 BLANC DE BLANCS DE CHARDONNAY BRUT (Ve) . £92.10
Chablis minerality, but with fizz. This bottle saunters out of Le Domaine D'Henri. Apple, lemon and brioche cling onto it like a satin gown. Seduction takes time. 821 days to be exact. 2022, CHABLIS

KINGFISHER (Ve) **£7.70**
 Staple of Indian drinking holes. Mild, malty and easy to drink. Neck it from a cold glass and pretend you're respectable. 4.5% (PINT)

UMBRELLA RHUBARB CIDER (Ve) £6.00
Slips down easy and makes life rosy. Dry and refreshing, with dessert apples
and sharp-tart rhubarb from a Herefordshire farm. 3.4% (TWO-THIRDS PINT)

Our friends make great drinks. Ask your server or find the boards for offerings from local and independent brewers. We rotate them, so have a go now while you can.

If you have any food allergies or dietary requirements, please let us know.

(V) *Suitable for vegetarians*
(Ve) *Suitable for vegans*

We make every effort to avoid cross-contamination, but sadly can't guarantee dishes and drinks are allergen-free.

For allergen and calorie information, simply scan the QR code.

An optional service charge of 12.5% will be added to your bill. Every penny of this goes to the team. (Service charge is entirely optional. If you feel the service is in any way lacking, you need only ask, and the charge will be removed.)





Damn good.
All day.

IN 1949, the ‘Bombay Prohibition Act’ was passed and has never been repealed. In the early days, there were Auntie Bars, secret back rooms where modest Goan ladies sold Feni liquor, occasionally paying a hefty *hafta* to the police. A boiled-egg vendor stationed nearby – a clue for those in the know. Over time, restaurants would set aside a place where permit-holders could get a drink. These special places came to be known as permit rooms.

Gocktails!

Made from scratch. Pressed, infused, reduced, clarified, fat-washed and fizzed over hours (and days) by our crafty daru-walle. Perfect sips. Bottled for your judicious lips and poured at the bar.

TWISTED CLASSICS

IN A PONY GLASS

ORANGE WINE MARGARITA (Ve) **£13.20**
A risky drink, as it’s obscenely good for your health. Orange wine and its syrup, almond bitters for nutty depth, a touch of citrus and Cazcabel Tequila Reposado. The classic margarita can retire.

MANGOSTEEN DAIQUIRI (Ve) **£13.20**
Takamaka Seychelles Rum Blanc, mangosteen, fruit syrup and chamomile get mixed up. Let the nice person spray your pony with lime oil.

PERMIT ROOM CLOVER CLUB (V) **£13.20**
Don’t be fooled by the pretty pink, or the coconut-cardamom foam – there’s strength inside this velvet glove. House raspberry-and-lychee liqueur, Beefeater Dry gin and a dash of lemon oil. You will feel historical.

CHAI CAFFÈ MARTINI (Ve) **£13.20**
No sleeping on this pillow. Sip rich coffee, chai spices and banana-infused La Hechicera rum through a silky cushion of crema. Nibble on the bit of banana.

HIGHBALLS

‘THE SUNLIT SET’

Glinting bottles, endlessly rising tiny bubbles. Pour like light on ice.

BLUSHING DAWN PALOMA (Ve) **£13.20**
Kumquat super-juice, chilli-infused El Jimador Tequila Blanco, spice, pink salt, lime-oil sugar and a hint of The Lost Explorer Espadín mezcal. Smoky but no coughing.

BEYOND THE PALE DAYLIGHT (Ve) **£13.20**
Worth getting out of bed at any time for this tropical custard-apple sherry and Indian tonic. Low alcohol (3.8%), if you care.

GOLDEN GLOAMING FIZZER (Ve) **£13.20**
Soda of orange bitters with cordial from pressed mandarin juice and a fresh segment to eat. Not to mention the lingering Redbreast 12-Year-Old Irish whiskey.

ON THE ROCKS

MANGO LASSI PUNCH (V) **£13.50**
Old Monk rum (a Bombay favourite) with yoghurt and spicy mango syrup. In some legend there’s a handsome monk in the forest...

SUMMERHOUSE NEGRONI (V) **£13.90**
A boozy break to Northern India’s hilltop apples. Beefeater Dry gin, Campari, sweet vermouth with dashes of Manzanilla dry sherry, apricot liqueur and Calvados.

NEW PERMIT ROOM OLD-FASHIONED (V) **£13.90**
A newly-fashioned old hat. Coconut-washed Woodford Reserve bourbon, Pedro Ximénez sherry and Medjool-date liqueur. “High-class Bombay in a glass” – so they say.

SHORT & BOOZY

PONY GLASS or TWO SIPS

FENI MARTINI (V) **£13.50 / £5.50**
A nod to old, dangerous Indian moonshine. A green olive rests in a cloudy-cold mix of Fords London Dry gin, Axia Extra Dry Mastiha spirit and cashew eau de vie. Is it love? It is strong, balanced, pure.

THUMS UP SAZERAC (Ve) **£13.50 / £5.50**
Ice-cold, old-school classic of Woodford Reserve rye whiskey, H by Hine VSOP cognac, Peychaud’s bitters and absinthe, sweetened with a reduction of Thums Up (Indian big-name cola rebel).

AUNTIE’S ANJEER MANHATTAN (V) **£13.50 / £5.50**
Fig liqueur, Woodford Reserve bourbon, sweet vermouth and bitters. Medicinal aroma (for your health).

FROZEN LIPSTERS

SPICY GUAVA FROSÉ (Ve) **£11.90**
A tumbler of rosé ice-crush with guava fruit, and candied red chilli to play hot-and-cold.

KIWI COLADA SHIMMY (Ve) **£11.90**
Let this icy pineapple-coconut classic – laced with Takamaka Seychelles Rum Blanc, kiwi, lemongrass and ginger – shimmy down your drainpipe.

MORNING GLORIES

MARMALADE MIMOSA (Ve) **£11.90**
Home-made marmalade liqueur, fresh red grapefruit juice and Integrale organic sparkling wine. Calm, cloudy, comforting, possibly the cure.

CRYSTAL MARY (V) **£11.90**
Pale clear concoction of tomato and jalapeño-infused vodka with aromas of green. Close your eyes: it tastes red.

BLOODY MARY (V) **£11.90**
This one tastes red because it is red, business as usual. No illusions, just the imaginary hair of the imaginary dog, and the spicy comfort of tough love.

VIRGIN MARY (V) **£8.50**
Feistiness abounds, but there is no swearing.

TEETOTAL

(NO HAFTA)

SOBER SUMMER NEGRONI (Ve) **£9.80**
Green apple and apricot, no-alcohol gin, no-alcohol vermouth, no-alcohol bitter. Dishoom hand-made them all, singing no, no, no.

PINK PEPPER PINEAPPLE SODA (Ve) **£9.20**
Foam-capped sparkling green Darjeeling with gentle pineapple cordial and pink peppercorn tincture. Tingles on your tongue. Abstemious and glorious.

NO-HAFTA KIWI COLADA (Ve) **£9.20**
Frozen pineapple-coconut classic – with kiwi, lemongrass and ginger. Plenty of shimmy, but no rummy.

LYCHEE FRENCH ‘75 (Ve) **£9.20**
Juices of lemon and cabernet grape, with no-alcohol gin and lychee sparkling wine – all 100% prohibition-friendly. (No permit required.)

Gold Drinks

LASSIS

MANGO LASSI (V) **£6.70**
First-class yoghurt drink with the sweetness of mango.

SALTED LASSI (V) **£6.70**
Crushed cumin and salt gently flavour this creamy yoghurt drink.

CBD BHANG LASSI (V) **£9.80**
The Holi drink. Ours is with ginger, shredded mint, hints of spice and happy dashes of CBD botanical bitters instead of the traditional half oz. from a good dealer.

SOFTS

THUMS UP / LIMCA (Ve) **£6.10**

PALLONJI’S RASPBERRY SODA (Ve) **£6.10**

AGUA DE MADRE WATER KEFIR (Ve) **£6.10**

STILL / SPARKLING WATER (Ve) **£4.70**

FRESH SQUEEZED

FRESH ORANGE JUICE (Ve) **£5.20**

FRESH GRAPEFRUIT JUICE (Ve) **£6.10**

GINGER SHOT (Ve) **£4.30**
Better than a cold shower. Feel the burn.

Hot Drinks

CHAI

HOUSE CHAI (+Ve option) **£4.80**
Warming comfort and satisfying spice. Made the traditional way, or with oat milk.

CHOCOLATE CHAI (+Ve option) **£4.90**
Velvety dark chocolate and spicy chai.

BREAKFAST ASSAM TEA (POT) (Ve) **£4.00**
Assam is the most well-liked tea-leaf in India. Malty, brisk and bright.

DARJEELING GREEN TEA (POT) (Ve) **£4.20**
Finest tea grown organically on the rolling hills of the Darjeeling region. Gentle in fragrance, unmatched in prestige.

GINGER, LEMON & HONEY TEA (POT) (V) **£4.20**
Get rid of your cough.

FRESH MINT TEA (POT) (Ve) **£4.00**
A spearmint steeper to cleanse the palate.

HALDI DOODH (+Ve option) **£4.80**
Turmeric, black-pepper and jaggery-spiked hot milk. Nani’s golden potion.

COFFEE

All coffee in this Permit Room is ethically sourced and roasted by friends nearby.

ESPRESSO (Ve) **£3.10 / £4.30**

FLAT WHITE / CAFFÈ LATTE / CAPPUCCINO (+Ve option) **£4.60**

GUEST BREW (Ve) **£4.30**
Consult your server about our finest grade guest filter coffees – hot or iced.

WINE & BEER ON MY REAR ↩