



DRINKS MENU



We have curated a contemporary drinks experience to complement and further elevate your A La Carte Lunch or Royal Thali Dinner. Our Calcutta inspired cocktails have been designed to take you on a wonderful drinks journey whilst adding a sparkle to your dining experience with our beautiful selection of Champagnes. Made by all-female producers - our carefully curated wines are a celebration of bold and brave women who are expanding the industry. We truly hope you enjoy it.

About our Drinks Experience Designer
Ruchira Neotia, @RUCHNEO

Wine, spirits and saké expert - Ruchira is a long standing supporter of Darjeeling Express and like our founder **Asma Khan**, a proud Calcuttan herself. She is the founder of Neo Margarita - a drinks import and distribution company specializing in corporate and private events. Ruchira sits as a Global Drinks Awards judge and designs bespoke experience lists for restaurants to best fit their brand and consumer desires.

'Champagne and Indian spices are a perfectly matched pairing'

The mouth-watering acidity, citrus-apple-berry tang and complex flavours of brioche are built to enhance the sensational fares of Darjeeling Express.

Wines

Sparkling

125ml

Btl

Ceradello, Prosecco Spumante, Brut, NV, Italy

£9

£48

Light peach and floral sweetness balanced by a fresh clean finish. A prosecco as you know it.

Says yes to Puchkas, Tangra Prawns- pretty much all the starters.

Champagne

125ml

Btl

Frerejean Frères 1er Cru, Brut

£13

£65

Made only with Chardonnay and Pinot Noir grapes from premier cru level vineyards in Avize to bring you a delicious champagne, complements the entire menu.

Frerejean Frères 1er Cru, Blancs de Blancs

£15

£79

All of Chardonnay's lemon custard, bread-y goodness. Works a treat with the Toasties, Momos, Saag Pakoras and creamy Paneer.

Frerejean Frères 1er Cru, Rosé

£16

£85

Summer berry basket with vanilla & apple brioche. This champagne respectfully bows to chillies and will pair with pretty much any dish on the menu. One for the thali and when you cannot decide between wine and champagne.

Frerejean Freres Grand Cru VV26, Blancs de Blancs

£29

£169

This champagne was built for Biryani. Made from chardonnay grapes from 100 year old vines which makes for very concentrated and deep layers of flavours... gloriously nutty, lemon & vanilla tart with a sprinkle of cinnamon and nutmeg. 2008/2009 base vintage. Very difficult to share!

Ulysse Collin, Les Maillons, Blancs de Noirs

£189

The best 100% Pinot Noir champagne on the planet with a huge fan following. Ripe red apples, sweet citrus on spiced toast and almond barfi that perfectly marries the fragrant and gamey lamb biryani. You will sigh with each sip.

Alcohol Free

125ml

Btl

French Bloom, Le Blanc 0.0 %, France

£9.5

£48

Made from organic chardonnay grapes from France, loaded with delicious apple and pear flavours and sweet lemons and jasmine. Gently de-alcoholised to keep all the flavour and texture of yummy sparkling wine. Has a touch of sweetness and works a treat with the Puchkas. (Ve)

Our kitchen is run by a strong all-female team who feed you home style dishes that nourish both body and soul. Here we pair their art with wines made by courageous women making strides in the wine industry worldwide.

Still Wines

White Wines	125ml	Btl
Adobe Reserva, Sauvignon Blanc, Casablanca Valley, Chile, 2021 When you mix grapefruit with juicy gooseberries and sprinkle some herbs. A great start. Winemaker: Noelia Orts	£8	£38
Novas Stellar Selection, Riesling, Bío Bío Valley, Chile, 2021 Zesty lime, frangipani, white peaches. Tastes like mountain sunshine. Any starter or Malaikari. Winemaker: Marguerite Penot	£9	£46
Wolf & Woman Chenin Blanc, Swartland, South Africa, 2021 <i>'Some days I am more wolf than woman, and I am still learning to stop apologising for my wild'</i> – Nikita Gill. Melons & ripe apples wrapped up with citrus and apricots. Full bodied but crisp. Any starter, the Paneer & Baingan. Winemaker: Jolandie Fouché	£12	£56
Les Treilles du Loup, Gewurztraminer, Alsace, France, 2020 Rose petals muddled with fresh lychees. Vibrant with a bit of sweetness. Prawn Malaikari, the desserts and when you are feeling that chilli fear. Winemaker: Catherine Faller , the Grande dame of Alsatian wine	£13.5	£65
Roserock, Chardonnay, Domaine Joseph Drouhin, Oregon, USA, 2019 Peaches, jasmine flowers, nut filled brioche with lemon cream. Silky elegance. Winemaker: Véronique Drouhin	£16.5	£78
Rosé Wine	125ml	Btl
Côtes de Provence Rosé, Grenache, Maison Boutinot Cuvée Edalise, France, 2022 Strawberries, peaches and peonies. A taste of the French Riviera in the summer. Winemaker: Samantha Bailey	£9	£48

Still Wines

Red Wines	125ml	Btl
Adobe Reserva, Carmenère, Colchagua Valley, Chile, 2021 Plummy with crunchy red currants - really holds up to all the layers of spices. Kabab, Keema Toastie, Beef Tamatar Kofta – any main really. Winemaker: Noelia Orts	£8.5	£42
Les Pivoines, Gamay, Beaujolais Villages, France, 2021 A touch of hibiscus, crushed cassia bark and lots of fresh sweet red berries to temper the curry kick. One for the Methi Chicken, Kala Channa & Badami Baingan. Winemaker: Samantha Bailey	£9.25	£49
Wolf & Woman, Syrah, Swartland, South Africa, 2021 This is a bold wine for bold curries. The fruit really shines when you dig into the curries. Plump fresh cherries, juicy blackberries, with bayleaf and black peppercorn. Winemaker: Jolandie Fouché	£13	£62
Roserock, Pinot Noir, Domaine Joseph Drouhin, Oregon, USA, 2021 Roses, violets, with lots of fresh raspberries & wild strawberries wrapped up with a delicate dusting of vanilla & clove. Great pairing with all of our mains, Chapli Kabab and for the moments when only a Pinot Noir will do. Winemaker: Véronique Drouhin	£17	£84
Ridge Geyserville, Zinfandel, California, USA, 2019 Bold, black-cherried, black-berried zinfandel from super-old vines (130 years). Delicious baked plum and hazelnut & cinnamon tart. All mains and especially the Kosha Mangsho. Winemaker: Sauna Rosenblum	£22	£115

Signature Cocktails

Three Carriages	£23
A Cocktail trio made with legendary Indian gins taking you through a sensorial summery journey from the sweet monsoonal humidity of Calcutta, through the Bengal tropical orchards to the tea laden hills of Darjeeling. The perfect way to get you started...	
Phool Baagan (n)	£13
Calcuttan flower gardens filled with exquisite hibiscus, jasmine and rose bushes. <i>A vegan sour with Greater Than Gin, Hibiscus and a splash of Champagne.</i>	
Lychee Surprise	£13
A light zesty tropical fruit (lychee) version with a good dose of citrus. <i>Hapusa gin, Lychee liqueur, lime juice, lychee puree.</i>	
Makaibari (n)	£14
The oldest tea gardens in Darjeeling. <i>Greater Than Gin infused with delicate Darjeeling Tea, cardamon & caramel goodness from Lucky Sod and a splash of lime juice to create a refreshing lift.</i>	
Darjeeling 75	£14
<i>Greater Than Gin infused with delicate Darjeeling tea, lemon juice, homemade citrus syrup & Frerejean Freres premier cru Champagne.</i>	
Darjeeling Old Fashioned	£13
<i>Paul John Nirvana with homemade cardamom bitters touched with the nutmeg & caramel-y Lucky Sod and a few drops of saffron infused syrup.</i>	
Calcuttarita	£13
Margarita with a smoky Calcuttan twist. <i>San Cosme Mezcal with tingly Timur pepper infused agave and dosed up with lime juice.</i>	
Howrah Bridge Negroni	£14
The first cantilever bridge that connected the city to Howrah station (starting point of the Darjeeling Express) <i>A summery negroni with Jaisalmer gin swirled through with saffron infused Triple Sec and a splash of Lillet Blanc and Bitter Bianco.</i>	
Kookie Jar	£13
A Martini-esque ode to the famous Calcuttan bakery where every La Martiniere student can be found post school (Asma & Ruchira are both proud Martinians) <i>Cazcabel coffee liqueur, Monsoon Malabar Espresso shot dosed with Frangelico and a dramatic stroke of Marshmallow fluff and cookie crumble.</i>	

Mocktail Express (alcohol free)

Two Carriages	£16
Delicious alcohol free duo and a perfect companion to all the starters.	
Hibiscus Spritz	£12
A glass of bubbly goodness. <i>Everleaf Marine & French Bloom Blancs de Blancs with hibiscus syrup.</i>	
Tropical Forest	£11
<i>Everleaf Forest, burnt pineapple, caramel.</i>	
Pommjito	£11
British summer served in a long glass with a smoked rosemary garnish. <i>Everleaf Mountain with pomegranate and mint.</i>	

Homemade Classics

Mango Lassi	£7
Cumin and Green Chilli Lassi	£7

Sodas

Thums Up - A nostalgic Indian cola drink	£5.5
Limca - A lemon and lime flavoured carbonated soft drink with a lemony bite	£5.5
Iced Tea - Homemade refreshing iced tea (seasonal flavours)	£5.5

Juices & Soft Drinks

Folkington's Juices - Orange, Apple, Mango	£5
Fever Tree Mixers - Indian Tonic, Soda Water, Ginger Ale	£3.5
Three Cents - Pineapple Soda	£4.5
Water - Sparkling	£2

Beer & Cider

White Rhino Lager (330ml) 4.8% IN Aromatic grainy malt and crisp, grassy hops, well balanced crisp finish.	£6.5
White Rhino IPA (330ml) 5.5% IN A vibrantly hoppy IPA.	£7
White Rhino Pale Ale (330ml) 4.3% IN Amber hued with plenty of bounce with pine aromas.	£6.5
Mini King Cobra Lager (375ml) 4.8% UK Double fermented pilsner style.	£8.5
Lucky Saint Lager (330ml) 0.5% DE Unfiltered alcohol-free lager with a crisp citrusy finish.	£6
Showerings Triple Vintage Cider (375ml) 6.8% UK Fresh & delicate 'luxury' dry cider expertly blended from three vintages.	£8.5

Spirits of India

Indian Whisky

A country given to its love of whisky is bound to produce some excellent drops. It all started in 1982 with Amrut Distilleries and today India is home to multiple award-winning single malts. Here's our pick of some of the best.

**Typical serves are 50 ml*

per 25ml

Indri Trini Three Wood Single Malt

£5

Three cask (Bourbon, wine, PX Sherry) creation. Silky and berried with pineapple, caramel coated raisins & hazelnuts dusted with cinnamon and nutmeg and a delicate whiff of tea.

Amrut Fusion Single Malt

£7

Two Barley fusion, one peated for good measure. Tropical fruit with a gentle touch of smoke. Oranges with crushed black pepper and baking spices. Absolutely moreish with a long finish.

Amrut Peated Single Malt

£7.5

A fantastic peated whisky and loved by Jim Murray (94 pts). Smokey bacon and orange peel drizzled with caramel with some dried fruit on the finish.

Paul John Classic Select Cask

£7.5

Cask strength yet superbly balanced whisky. Master Distiller Michael D'Souza's favourite 'child' and for good reason: it boasts the perfect medley of stewed fruit, sweet spice, pepper, a good bit of oaky heft, a touch of saltiness and an incredible finish.

Rampur Asava

£8

From Bourbon cask to a cabernet sauvignon cask resulting in a cigar box whisky steeped with brooding blackberries, honeyed plums and cinnamon dusted raspberries.

Paul John 6 year old, That Boutique-y Whisky Company

£14

One of only 822 bottles produced. Cultish comic book label. Toffee apples wrapped in bonfire smoke. Creamy chocolatey blackcurrant mouthfeel and a spicy, peppery finish. A must try...

Gins

Despite the colonial past of India's relationship with gin, the last decade has seen the country find its voice in the cacophony that is the global gin industry. Nao Spirits' Greater Than Gin pioneered the effort and is, rightly our house gin.

**Typical serves are 50 ml*

per 25ml

Greater Than

£4.5

A proper London Dry gin, juniper forward with lemon peel, ginger and fennel.

Hapusā

£5.5

Himalayan pine, juniper, lavender, fresh lime & clementine with a touch of mango and a slight earthy, ginger kick. This is the gin that floored me & brought Indian gins to my attention.

Jaisalmer

£5.75

Bottled essence of Rajasthan, glowing in the desert sunset. Blood orange, juniper, cassis, clove, nutmeg and a touch of cinnamon sweetness. Insanely sippable. *Where's that martini at?*

Stranger & Sons

£5.5

Citrus at the forefront followed by sweet licorice and a persistent spicy undertone. Pair with tonic or be bold and bring out the Limca.

Four Pillars Bloody Shiraz

£6

This is an Australian interloper in the Indian gin line-up, albeit a friendly one, Four Pillars is a frequent collaborator with Indian gins. Raspberries galore, orange peel, juniper, fennel & a pinch of white pepper. Yum. For moments when you can't decide between wine and gin.

Spirits of the World

American Whiskey

**Typical serves are 50 ml*

per 25ml

Evan Williams Extra Aged

£5.5

Our decadent house bourbon, 7 years min. age. Super smooth. Raisins, vanilla and caramel with a bit of orange oil.

Elijah Craig Small Batch Bourbon

£7

Kentucky straight bourbon. Baked apples drizzled with honey, dusted with cinnamon. Spiced oak on the finish...a bourbon lovers dream.

Woodford Reserve

£6.5

Rich and smooth with citrus hints, cinnamon and cocoa. Toffee, caramel, chocolate and spice notes.

Four Roses Single Barrel

£6.5

A superb sweetly spiced rye whiskey. Woody. Cocoa covered sweet pear. Maple syrup loaded with baking spices and vanilla and butterscotch for ages.

Four Roses Small Batch Select

£9

Toffee apple for days...sweet and smooth. Cinnamon and treacle with the spiciness of Rye really shining through and finishing with an almost minty note. An exquisite example of Bourbon.

Tequila | Mezcal

**Typical serves are 50 ml*

per 25ml

San Cosme Mezcal

£5.5

Chosen for its moreishness, you practically want to bite into it. Smoked bacon, honeyed agave, peppery and earthy tones that linger on...simply mind-blowing.

Lost Explorer Mezcal - Espadin

£7

Lightly smoked sweet red apples, juicy nocellara olives, supersmooth and so very sippable. This is a stunning example of why Mezcal has taken the drinks world by storm.

Cascahuin Tequila Blanco

£6.5

A house tequila you can sip... Ha! Sweet mint, grassy agave, and layers of orange peel, with green pepper, melon, and a sprinkle of spice.

Storywood Tequila Reposado

£9

Whiskified tequila. Mixed Mexican & Scottish heritage and a love of whisky and tequila led to this insanely smooth tequila reposado aged in single malt whisky barrels for 7 months. Delicious caramel & butterscotch and moreish briny agave. 100% Blue Agave.

Vodka

**Typical serves are 50 ml*

per 25ml

Ramsbury

£5

Single estate wheat vodka made in jolly old Blighty (UK). Creamy, citrusy with a touch of aniseed.

Belvedere Pure

£5.5

Single Rye Polish vodka. Superbly silky, lightly floral touch of cracked black pepper. Clean finish.

Rum

**Typical serves are 50 ml*

per 25ml

Chairman's Reserve Spiced

£5

Ex-Bourbon cask. Spiced orange peel. Dark chocolate, cinnamon ginger, caramel and vanilla.

Five Rivers White Rum (dry)

£5.5

Should really be called Indian spiced rum. Cardamom, cloves, ginger, coriander, cassia bark... Clean, dry finish – no sugar – so this is playing more in a gin territory... wicked stuff.

Duppy Share XO Rum

£6

Aged rums from Barbados create this boldly expressive blend with dried fruit and caramel drizzled cake. Silky texture with milk chocolate & violets and a cinnamon ginger finish. One to sip with a large cube of ice.

Plantation XO Barbados 20th Anniversary Rum

£9

Barbadian rum first aged in bourbon and then cognac barrels for that spectacularly long caramel finish. Lots of chocolate, banana, vanilla and burnt butter with a chunk of mango on the palate.

Cognac & Brandy

**Typical serves are 50 ml*

per 25ml

Martell VSOP

£7

A fantastic cognac – plums, raisins, complex woody notes, rich yet soft finish.

Seven Tails Spiced Brandy

£5

World's first spiced brandy, exquisitely smooth. Vanilla dust, cinnamon, raisined caramel & coffee.

Bitters

**Typical serves are 50 ml*

per 25ml

Campari

£5

One of the original bitters from the 19th century, made with 68 bitter herbs. Very citrusy, charred grapefruit, bittersweet orange. Slightly medicinal, long on the finish.

Aperol

£4

Another Italian first. All rhubarb & ginger. Conqueror of summer months in its 'Spritz' avatar.

Liqueurs

**Typical serves are 50 ml*

per 25ml

Frangelico

£4

Delicious toasted hazelnut liqueur. Sensational on ice with a big squeeze of fresh lime.

Cazcabel Coffee

£4

Notes of Espresso & baking spices. Cazcabel Blanco tequila blended with rich creamy coffee.

Cazcabel Honey

£4

Local honey and Cazcabel blanco tequila. Very tropical flower sweetness.

Hot Drinks

Monsoon Malabar Coffee

Single origin coffee from the Malabar region in Southern India. The harvested beans are stored in warehouses awaiting the monsoon. When the monsoon arrives the warehouse doors are opened allowing the beans to be exposed to the wind and rain where they dramatically enlarge.

Espresso	£2.5	£3.5
Macchiato	£3	£4
Americano		£3.5
Cappuccino		£4
Latte		£4
Flat White		£4

*dairy alternatives available on request

Masala Chai

Milky, sweet and spice-laden Indian black tea	£4.5
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Teafields

Source the finest artisan whole leaf teas through Direct Fair Trade.

Darjeeling Tea	£3.5
Green Tea	£3.5
Fresh Mint Tea	£3.5



