

IN 1949, the ‘Bombay Prohibition Act’ was passed and has never been repealed. In the early days, there were Aunty Bars, secret back rooms where modest Goan ladies sold Feni liquor, occasionally paying a hefty *hafta* to the police. Over time, official establishments would set aside a special place where permit-holders could get a drink. These special places came to be known as Permit Rooms.

HIGHBALLS

‘THE SUNLIT SET’

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

BLUSHING DAWN PALOMA £12.00
Kumquat super-juice, chilli-infused tequila, spice, pink salt, lime-oil, sugar and a hint of mezcal. Smoky but no coughing.

BEYOND THE PALE DAYLIGHT . . . £12.00
Worth getting out of bed at any time for this tropical custard-apple sherry and Indian tonic. Low alcohol, if you care.

GOLDEN GLOAMING FIZZER £12.00
Soda of orange bitters with cordial from pressed mandarin juice and a fresh segment to eat. Not to mention the lingering Irish whiskey.

TWISTED CLASSICS

IN A PONY GLASS

MANGOSTEEN DAIQUIRI £11.00
White rum, mangosteen, fruit syrup and chamomile get mixed up. Let the nice person spray your pony with lime oil.

PERMIT ROOM CLOVER CLUB £11.00
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, gin and a dash of lemon oil. You will feel historical.

ORANGE WINE MARGARITA £11.00
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. The classic margarita can retire.

CHAI CAFFÈ MARTINI £11.50
No sleeping on this pillow. Sip rich coffee, chai spices and banana rum through a silky cushion of crema. Nibble on the bit of banana.

ON THE ROCKS

PREMIER PADMINI NEGRONI £11.50
Rich Indian cocoa and sweet pears soak overnight in bitter Campari, vermouth and dry gin. An Italian classic in Indian guise, wearing a wafer of dark chocolate like a hat. Eat your hat.

PERMIT ROOM OLD-FASHIONED . . £12.00
A muddle of Woodford Reserve Bourbon with green-tea reduction. Like an old club-room, all tertiary colours and artistic composition.

MANGO LASSI PUNCH £10.50
Old Monk rum (a Bombay favourite) with yoghurt and spicy mango syrup. In some legend there’s a handsome monk in the forest...

SHORT & BOOZY

PONY GLASS / TWO SIPS

FENI MARTINI £12.50 / £4.50
A nod to old, dangerous Indian moonshine. A green olive rests in a cloudy-cold mix of dry gin, Axia Extra Dry Mastiha Spirit and cashew eau de vie. Is it love? It is strong, balanced, pure.

THUMS UP SAZERAC £12.50 / £4.50
Ice-cold, old-school classic of rye whiskey, cognac, bitters and absinthe, sweetened with a reduction of Thums Up (Indian big-name cola rebel).

AUNTY’S ANJEER MANHATTAN £12.50 / £4.50
Fig liqueur, bourbon, sweet vermouth and bitters. Medicinal aroma (for your health).

FROZEN LIPSTERS

SPICY GUAVA FROSÉ £9.00
A tumbler of rosé ice-crush with guava fruit, and candied red chilli to play hot-and-cold.

AUNTY BAR COFFEE £9.00
The perfect cover: chai double-cream masks an ice-crush of Dishoom Monsooned Catuai coffee and vodka.

KIWI COLADA SHIMMY £9.00
Let this icy pineapple-coconut classic – laced with rum, kiwi, lemongrass and ginger – shimmy down your drainpipe.

MORNING GLORIES

CRYSTAL MARY £9.00
Pale clear concoction of tomato and jalapeño-infused vodka with aromas of green. Close your eyes: it tastes red. Candied chilli and sundried tomato give you something to chew on.

MARMALADE MIMOSA £9.00
Home-made marmalade liqueur, fresh red grapefruit juice and Integrale organic sparkling wine. Calm, cloudy, comforting, possibly the cure.

WINE & BEER

Make eyes at the other menu. Good-time, good-will, natural, organic, biodynamic, local, and the like.

A MEAL FOR A MEAL – For every meal you eat with us, we donate a meal to a child. We work with two charities – Magic Breakfast in the UK and The Akshaya Patra Foundation in India – who provide nourishing free meals to schools.

TEETOTAL

(NO HAFTA)

SOBER NEGRONI £8.00
Sweet spice, no-alcohol gin, no-alcohol vermouth, no-alcohol bitter. Dishoom handmade them all, singing no, no, no.

PINK PEPPER PINEAPPLE SODA £8.00
Foam-capped sparkling green Darjeeling with gentle pineapple cordial and pink peppercorn tincture. Tingles on your tongue. Abstemious and glorious.

NO-HAFTA KIWI COLADA £8.00
Frozen pineapple-coconut classic – with kiwi, lemongrass and ginger. Plenty of shimmy, but no rummy.

LYCHEE FRENCH ’75 £8.00
Juices of lemon and cabernet grape, with no-alcohol gin and lychee sparkling wine – all 100% prohibition-friendly. (No permit required.)

LASSIS

MANGO LASSI £4.50
First-class yoghurt drink with the sweetness of mango.

SALTED LASSI £4.50
Crushed cumin and salt gently flavour this creamy yoghurt drink.

CBD BHANG LASSI £5.00
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 £4.00

PALLONJI’S RASPBERRY SODA . . . £4.00

L.A. BREWERY KOMBUCHA £4.50

FRESH ORANGE JUICE £4.20

FRESH GRAPEFRUIT JUICE £4.70

STILL / SPARKLING WATER £3.50

HOT DRINKS

All coffee in this Permit Room is ethically sourced and roasted by Tigermoth Coffee Roasters – a Lewes-based micro-roastery owned by Beatrice and Joe.

ESPRESSO £2.00 / £3.00

FLAT WHITE / LATTE / CAPPUCINO . . £3.50

GUEST FILTER COFFEE £3.00

HOUSE CHAI (+Ve option) £3.50

BREAKFAST ASSAM TEA (POT) £3.00

DARJEELING GREEN TEA (POT) £3.00

FRESH MINT TEA (POT) £3.00

GINGER, LEMON & HONEY TEA (POT) £3.00

Wine

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. Have a nose at classic (and some newer) grape varieties, and the smartest blends from winemakers apiece.

WHITE

175ml / 750ml

IL FOLLE: GRILLO £6.90 / £26.00

‘Folle’ means ‘mad’. Fresh and citrusy in your glass – the Grillo grapes are handpicked from the hills around the town of Marsala. Word from the loon: Drink it. 2022, SICILY

H-HERO BIANCO £7.50 / £29.50

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

CHIN CHIN VINHO VERDE £9.00 / £39.00

A bit of a livewire (but with ethics). Fizz, green apple, and citrus zest pet your throat. Noble Rot in London works with Antonio Monteiro, to bring this wine alive. 2022, VINHO VERDE

DOMAINE OSTERTAG:

SYLVANER VIEILLES VIGNES £14.00 / £59.00

Organic lip-smacker from an artist turned rebel winemaker. Syrupy mouthfuls of peach, melon, ginger and thyme. Too, too tempting. 2021, ALSACE

RED

IL FOLLE: NERO D’AVOLA £6.90 / £26.00

Otherwise, the crazy lady in red. Wild, gregarious and packed with Sicilian personality. Blackberry liqueur and vanilla do the work – tastes a bit like fruity marshmallow. 2021, SICILY

DOMINIO DE PUNCTUM: SYRAH £7.50 / £29.50

First, the blackcurrant, blackberry and cherry lull you to take rest. Then, the velvety finish quilts your tongue. From three siblings in Las Pedroñeras. ORGANIC BIODYNAMIC, 2021, CASTILLA LA MANCHA

CHAPEAU MELON ROUGE £9.20 / £40.00

From a fourth-generation winemaker, making his mark in Muscadet. Brilliant cherry-red, actually looks purple. Smooth and fruity when it slips down your hatch. 2022, LOIRE VALLEY

BODEGA MUSTIGUILLO: MESTIZAJE £11.50 / £49.00

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. 2021, EL TERRERAZO

ROSÉ

LES JARDINS FLEURIS £6.90 / £26.00

Luscious bursts of cranberry and pink grapefruit – produced by the Vic family in their French vineyards. The juice soaks the skin before pressing. Flush in colour. 2022, LANGUEDOC-ROUSSILLON

H-HERO ROSATO £8.50 / £37.00

Five generations of one family stand behind this happy-going rosé. Cherry, berry, delightful and pink. NV, VENETO

TROUPIS WINERY: EKATO ROSÉ £12.00 / £52.00

A touch of rose on the nose, elegant acidity, slight spice and a hint of quince jam. Plus, it’s a gorgeous ruby-rose colour. 2022, PELOPONNESE

ORANGE

DOMINIO DE PUNCTUM POMELADO £10.00 / £43.00

Bruised apple, dried orange and maybe an almond. A lovely Sauvignon Blanc – even better for the skin-contact. For those who love it dry. ORGANIC, 2021, CASTILLA LA MANCHA

NEW THEORY: WHITE LIES £12.50 / £54.00

Bursts of ripe peach and grapefruit, as Thom and Charles Bradley work with South African winemakers to pick the best produce. A light, easy-going, low-intervention wine. This time, let the flowers sing. 2022, STELLENBOSCH

SPARKLING

MADAME F PROSECCO £7.00

Fresh, fruity, Italian fizz – with just the right hit of fabulous. Made with ‘Queer Britain’, a charity that launched the UK’s first LGBTQ+ museum. Yes. All the pizzazz please. NV, TREVISO, 125ml (ON TAP)

INTEGRALE: FRIZZANTE BIANCO £7.50 / £41.00

Dry grapefruit bite with white flowers – and lively sparkles will make you happy. The grapes come from South Padua in Italy. ORGANIC UNFILTERED, NV, VENETO 125ml / 750ml

INTEGRALE: FRIZZANTE ROSÉ £45.00

Cloudy, candy-floss pink. The colour alone will turn your head – and then you catch the aromas of rose and cherry. Produced in Asolo and Valdobbiadene, so you know it’ll be fruity. ORGANIC UNFILTERED, NV, VENETO, 750ml

821 BLANC DE BLANCS DE CHARDONNAY BRUT £80.00

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. 2020, CHABLIS, 750ml

Beer & Gider

DRAUGHT

KINGFISHER £6.50

Staple of Indian drinking hole. Mild, malty and easy to drink. Neck it from a cold glass and pretend you’re respectable. 4.5% (PINT)

DISHOOM IPA £6.00

Seriously good IPA with citrus notes, specially crafted for Dishoom by Mondo Brewing Company. Good egg makes good beer. 5% (2/3 PINT)

UNBARRED X PERMIT ROOM

PINEAPPLE AND PEPPER CRUMBLE SOUR £6.00

Collab with local heroes UnBarred. Juicy pineapple is mixed with the heat of cracked black peppercorns – all wrapped up in a biscuity crumble base. 5.5% (2/3 PINT)

UMBRELLA BLACKCURRANT CIDER £5.00

Champion of fresh fruit and local farmers. Floral and sour with dessert apples and fresh pressed blackcurrants from an Essex farm. 3.4% (2/3 PINT)

GUEST BOTTLES & CANS

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.

A MEAL FOR A MEAL – For every meal you eat with us, we donate a meal to a child. We work with two charities – Magic Breakfast in the UK and The Akshaya Patra Foundation in India – who provide nourishing free meals to schools.

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

