

# Purple Poppadom Cocktails

Our own cocktails exclusively created to complement Purple Poppadom cuisine

## Purple Poppadom Old Fashioned

Bulleit Bourbon, Jaggery Syrup and Angostura Orange Bitters

*Perfect as a before dinner aperitif, or an after-dinner reviver, the Old Fashioned is a classic cocktail. Made with Bulleit Bourbon, and creating a bespoke syrup, with Purple Poppadom's deeply intense, darkly sweet jaggery, topped with Angostura Orange Bitters, our Old Fashioned is a fresh take on the classic cocktail, for lovers of dark spirits.*

£8

## Purple Poppadom Cosmopolitan Punch

Absolut Vanilla Vodka, Pomegranate Juice, De Kuypers Orange Liqueur, Rose Syrups, Lime Juice, Fee Brothers Peach Bitters

*A lighthearted, long drink inspired by the Cosmopolitan Cocktail. Light, floral, and sweet, made with Absolut Vanilla Vodka, a perfect partner for hot dishes. Made particularly to accompany our Rose Brûlée for dessert.*

£9

## Purple Poppadom Punch

Spiced rum, Malibu Coconut Liqueur, coconut cream, yogurt, Ceylon Tea, cashew, Basmati Rice, Cardamom pods, peppercorn, clove, cinnamon, and pineapple juice.

*A clarified rum punch using spiced rum, adding a few more spice to it besides, and adding tropical flavours with Coconut, as well as pineapple juice, Purple Poppadom Punch is unlike any other punch you can try, anywhere.*

£8.50 \*\* contains cashew nuts and dairy

## Purple Poppadom Bloody Mary

Tamarind & Chili Vodka, Tomato and lemon juice.

*A Purple Poppadom inspired Bloody Mary, incorporating some of Chef Anand George's famous sauces to make chili and garlic and tamarind vodka. For fans of savoury and spicy cocktails, this Bloody Mary will be one to try.*

£8.50

## Banana, Coffee and Ginger Soda

Courvoisier VSOP Cognac, Crossbrew Coffee Liqueur, Banana Liqueur, Gingerbeer

*For those who love sweet, boozy sodas, this one has an extra tropical kick with banana liqueur. A sweet, effervescent banana, coffee and ginger soda, made with Courvoisier Cognac, and coffee liqueur which adds a rich depth. For dessert lovers.*

£7.25