

or over three decades, Chutney Mary has been defining regional Indian cuisine in London, having first opened its doors on the King's Road in Chelsea in 1990. Since moving to St James's in 2015, it has become a destination restaurant but is equally popular with the locals.

However, what you may not know is the Pukka Bar - attached to the restaurant - is not just a place for a pre-dinner drink, but a destination in itself.

The bar is also open during lunch and serves light meals that include chicken seekh kebab with salad, naan salad, curry and birvani bowls.

In the evenings, the Pukka Bar opens at 5.30pm and becomes a regular bar and cocktail lounge until 7pm, where guests can enjoy drinks in the sumptuous surroundings.

Alongside a substantial wine list and beers from different parts of the world, you'll find a variety of cocktails inspired by Indian botanicals and spices. There is the famous Rangpur gimlet - a favourite Indian drink during the Raj era in India,







and a unique saffron martini made with

There's also an interesting range of non-alcoholic cocktails, as well as fresh fruit juices. To add a bit of theatre, fresh watermelon juice is served from a tap fixed on to a watermelon, and pineapple juice can be drunk from a straw fitted into the pineapple.

The snacks to go with drinks are equally appealing, with cocktail samosas, stuffed padrón peppers and coronation chicken puffs among them.

If you're looking for a less formal experience, the Pukka Bar is the perfect place and, with a range of seating from comfortable sofas, armchairs and intimate tables to a wooden communal table that accommodates 12 people, it's the ideal spot for post-work drinks, catching up with friends or family gatherings.

Dinner is served after 7pm, when guests can choose dishes from the main Chutney Mary menu, after which you can relax over one of the bar's delicious digestifs or a rich chocolate martini.

73 St James's Street