



drinks menu

superb traditional and fusion indian cuisine

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white wine

£ Bottle

1 Sancerre (France) 27.00

Fresh citrus on the nose, with a palate of melon and stone fruit with subtle grassy notes. Well balance with fish dishes.

2 Chablis (France) 25.00

Fresh, classic nose with notes of green apple, hawthorn and minerals. Crisp on the palate. Underpin the aromatic flavours of indian cuisine

3 Sauvignon Blanc (New Zealand) Marlborough 20.00

Vibrant gooseberry, passionfruit and nectarine backed with hints of herbaceousness.

4 Chardonnay (Australia) Wolf Blass Yellow Label 18.00

Tropical aromas leading to a soft creamy oak palate and a clean elegant and dry finish. versatile match for indian food.

5 Pinot Grigio (Italy) Barone Montalto 18.00

A floral, delicate yet fruity wine, off-dry in style and a versatile partner to a wide range of dishes.

rosé wine

£ Bottle

6 Sancerre Rosé (France) 22.00

A delicate aroma of spring flowers and strawberries, red berry fruit on the palate and a soft, round finish.

7 White Zinfandel (California) Sutter Home Rosé 18.00

Sumptuous flavours of ripe strawberry cherry, raspberry and a rich juicy finish.

red wine

£ Bottle

8 Châteauneuf-Du-Pape (France) Chenin Des Pape 27.00

The Southern Rhône's most famous red wine with hints of strawberry aromas and flavours, and delicious finish.

9 Pinot Noir Prestige (France) Bourgogne 27.00

Flavours and aromas of roses, berries, currants, and spices with perfect tannis and acidity to match any poultry and meat dishes specially indian foods.

10 Rioja (Spain) Faustino V Reserva 18.00

Rich, round, tasty, long and persistent in the mouth with well-ripened fruit on the nose. Best matched with grill dishes.

12 Merlot (Chile) Morande Pionero Reserva 18.00

Ripe, opulent aroma with black fruit and wild berry characters, and some subtle oak in the background. Rich, full palate with a round, smooth texture.

13 Shiraz (Australia) Wolf Bass Yellow Label 18.00

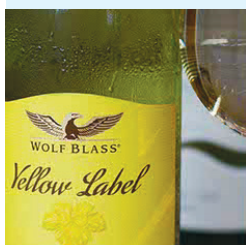
Aromas of spice and liquorice greet the nose with a rich, full-bodied palate. Fruit driven and delicious!

14 Cabernet Sauvignon (USA) 20.00

Full bodied with dark fruits flavour and savroy taste from black pepper, black cherry, black berries with a dash of vanilla. Compliments indian cuisine.

15 Malbec (Argentina) Finca La Colonia Norton 18.00

Sweet and spicy aromas, reminiscent of black pepper. Ripe red fruit on the palate, smooth texture and a harmonious finish.



champagne

£ Bottle

16

Laurent Perrier

Cuvée Rosé

75.00

Delightful pink Champagne with lively flavours of cherry and raspberry.

17

Bollinger Special Cuvée

60.00

An expression of precision and elegance is enhanced by multilayered fruit flavours.

18

Moët & Chandon

Imperial

55.00

Golden straw in colour with a full round flavour matched by a complex and clean finish.

house wine

(France) £ Bottle

19

Medium White

Marcel Hubert

13.95

Soft and fresh table wine with good body and bouquet.

20

Dry White

Marcel Hubert

13.95

Dry, fresh and crisp with good fruit and fine flavour.

21

Red

Marcel Hubert

13.95

Full bodied red, balanced with good fruit flavour.

22

Rosé

Marcel Hubert

14.95

Wonderful aromas of red berries and a delicious summer fruit flavour.

wine by the glass

House Wine	125ml	3.00
Dry or Medium	175ml	4.00
Red or Rosé	250ml	5.00
Spritzer	250ml	4.00
Prosecco	20cl	6.00

sparkling wine

£ Bottle

23

Prosecco (Italy)

18.00

With aromas of spring flowers and stone fruit, a delicate citrus quality on the palate, fine bubbles and a clean, dry finish.

24

Prosecco Rosé (Italy)

18.00

Richly fruity. A flowery, delicate fragrance and finely balanced long lasting finish.

25

Prosecco (Italy)

Small 20CL

6.00

bottled beers

	ABV%	Bottle
Bathams Bitter	500ml 4.3	4.00
Budweiser	300ml 5.0	3.00
Corona	330ml 4.7	3.00
Peroni	330ml 4.7	3.00
Alcohol Free Beer	330ml 0.0	3.00

bottled cider

ABV% Bottle

Magners Original	568ml 4.5	4.50
Kopparberg Mixed Fruit	500ml 5.0	4.50

draught beers

	ABV%		
Cobra	5.0	Pint	4.50
		Half	2.50



spirits

Hennessy XO	40	10.00
Remy Martin VS00	40	5.00
Martell VS	40	4.00
Bells Whiskey	40	3.00
Jamesons Irish Whiskey	40	3.00
Jack Daniels	40	3.00
Southern Comfort	35	3.00
Pimms No.1	25	3.00
Archers Peach Schnapps	23	3.00
Captain Morgan Rum	40	3.00
Bacardi	37.5	3.00
Smirnoff Vodka	37.5	3.00
Gray Goose Vodka	40	4.00
Gordons Gin	37.5	3.00
Bombay Sapphire	40	3.00
Hendricks Gin	44	4.00

aperitifs

Martini Extra Dry	15	3.00
Martini Bianco	15	3.00

sherry

Bristol Cream	Per 50ml	3.00
Tio Pepe Dry		3.00

port

Cockburn's Fine Ruby	Per 50ml	3.00
Graham's Vintage		3.00

liqueurs

Tia Maria	20	3.00
Drambuie	40	3.00
Cointreau	40	3.00
Sambuca	38	3.00
Tequila	38	3.00
Malibu	21	3.00
Disoronno	28	3.00
Baileys Irish Cream	Per 50ml 18	3.00

minerals

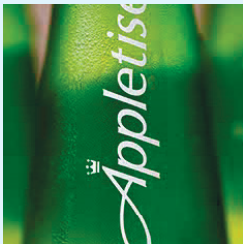
Tonic Water	200ml	2.00
Slimline Tonic	200ml	2.00
Soda Water	200ml	2.00
Ginger Ale	200ml	2.00
Sparkling Water	330ml	2.00
Still Water	330ml	2.00
Large Still Water	750ml	3.00
Large Sparkling Water	750ml	3.00

juices

J20 Orange & Passionfruit	2.95
J20 Apple & Raspberry	2.95
Appletiser	2.95
Orange	2.00
Pineapple	2.00
Cranberry	2.00
Cordial	1.00

soft drinks

Coke	Per Glass	2.00
Diet Coke		2.00
Lemonade		2.00



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