

# WINE PAIRING

There is a common misconception that Indian food doesn't go well with wine. We have assiduously tested this theory and have concluded that this is very much not the case. The secret is in considering the main style or flavour of the dish that you are looking to match and identifying the right wine to accompany it.

## SPICY FOOD

Heavy wines can over-emphasise spice. Therefore to complement our dishes prepared using Northern Indian spices and chilli we recommend aromatic whites such as Sauvignon Blanc and fruit-driven reds.

## RICH & CREAMY

Many of our dishes are prepared using cream and butter. For these delicious, richer dishes we recommend a fuller, rounder wine. Fruity Chardonnay is perfect for white wine drinkers and to accompany our seafood dishes; on reds a juicy wine such as Shiraz is just the ticket.

## HERBY DISHES

We prepare only the freshest of herbs, such as coriander, fenugreek and mint for our cuisine and to match the herb-influenced dishes on our menu we recommend crisp, herbaceous whites and savoury red wines such as Rioja.

### WINE BY THE GLASS

To enable you to experiment we are pleased to offer you a wide selection of wines by the glass. We use a wine preservation system to ensure that every glass of wine we serve is perfectly fresh and in the condition that the winemaker intended.

🍷 VEGAN WINE 🌿 VEGETARIAN WINE

## CHAMPAGNE & SPARKLING WINE



BOTTLE

**1. Dom Pérignon** 🍷 199.95  
*Champagne, France*  
The finest of all Champagnes; soft and complex, consistent and brilliant.

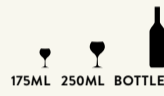
**2. Laurent-Perrier Rosé NV** 🍷 79.95  
*Champagne, France*  
The fashion statement in Champagne – elegant and crisp with soft, strawberry fruit and a long creamy finish.

**3. Pierre Mignon NV** 49.95  
*Champagne, France*  
A crisp, elegant Champagne with hints of lemon overlaid with touches of brioche.

**4. Prosecco Spumante DOC** 🌿 27.95  
*Bella Modella, Veneto, Italy*  
Deliciously frothy & filled with ripe apple and citrus.

**5. Prosecco Frizzante DOC** 6.95  
*Casa Defra, Veneto, Italy*  
A beautifully fruity frizzante.  
200ML MINI BOTTLE

## ROSÉ

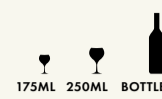


175ML 250ML BOTTLE

**6. Garnacha Rosé** 🍷 5.25 7.50 21.95  
*Castillo de Enériz, Navarra, Spain*  
Bright and vivacious with ruby grapefruit aromas, followed by cranberries and summer pudding.  
RECOMMENDED WITH SPICY DISHES

**7. Pinot Grigio Rosé** 20.95  
*La Farfalla Veneto, Italy*  
Elegant and sophisticated, velvety fresh fruits, cocoa and spice.

## WHITE WINE



175ML 250ML BOTTLE

**8. Chablis** 39.95  
*Domaine Michaut Freres, Burgundy, France*  
Mineral driven and elegant with fresh floral notes and a hint of the sea.

**9. Sancerre Blanc** 🍷 38.95  
*Domaine Picard, Loire, France*  
Grapefruit, blackcurrant leaf and stony minerals. A vibrant, polished and deliciously complex classic.

**10. Sauvignon Blanc** 6.95 9.75 28.95  
*Mayfly, Marlborough, New Zealand*  
Just what you expect from Marlborough; crisp gooseberries, Granny Smith apples and exotic tropical and gauva notes.  
BEST ENJOYED WITH SEAFOOD AND SPICY DISHES

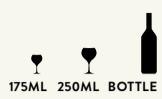
**11. Pinot Grigio** 5.95 8.50 24.95  
*Orsino, Sicily, Italy*  
Crisp, light and fresh and full of zesty citrus.  
BEST ENJOYED WITH HERBY DISHES

**12. Riesling** 🍷 5.50 7.95 22.95  
*Nostris Reserva, Bio Bio, Chile*  
Intense lime and lemon with a hint of flora, refreshing, zesty, dry and very food-friendly.  
BEST ENJOYED WITH SPICY FOOD

**13. Chardonnay** 5.25 7.50 21.95  
*Umbrele Viile, Timisului, Romania*  
Crisp, ample, ripe tropical fruits, oh so easy.  
BEST ENJOYED WITH RICH, CREAMY DISHES

**14. Airén** 🍷 18.95  
*Castillo del Moro La Mancha, Spain*  
Green apple fruit combined with a touch of grapefruit.

## RED WINE



175ML 250ML BOTTLE

**15. Châteauneuf-du-Pape** 🍷 56.95  
*Guillaume Gonnet, Rhone, France*  
The Rhone classic - cherries and blackberries, a hint of garrigue, olives and spice.

**16. Barbera d'Asti Superiore** 🍷 44.95  
*Le Rochette, Tenuta Olim Bauda, Piedmont, Italy*  
Elegant and sophisticated, velvety fresh fruits, cocoa and cinnamon.

**17. Pinot Noir** 🌿 32.95  
*Sherwood Estate, Waipara, New Zealand*  
Violet-laced red berries overlaid with nuances of spice and mocha.

**18. Rioja Crianza** 🍷 6.95 9.75 28.95  
*Bodegas Manzanos, Rioja, Spain*  
Fresh, fruity and well-balanced with sensations of raspberries, vanilla and cinnamon.  
RECOMMENDED WITH HERBY DISHES AND LAMB

**19. Corvina / Cabernet Neropasso, IGT** 🍷 6.50 9.25 26.95  
*Biscardo, Veneto, Italy*  
Spicy and fragrant with black cherries and plum compote wrapped in fine, velvety tannins.  
BEST ENJOYED WITH SPICY FOOD

**20. Shiraz Cabernet** 🍷 5.50 7.95 22.95  
*One Chain Vineyards, South Eastern Australia*  
Lush black fruits with touches of spice and cassis.  
BEST ENJOYED WITH RICH DISHES

**21. Merlot** 🍷 5.25 7.50 21.95  
*Costa Vera Central Valley, Chile*  
Soft, super juicy, ripe plums with a long, smooth finish.  
BEST ENJOYED WITH HERBY DISHES

**22. Tempranillo** 🍷 18.95  
*Centelleo La Mancha, Spain*  
Juicy brambles and cherries, hints of spice.

## MINERAL WATER

- Still Water 330ml Bottle 2.50
- Sparkling Water 330ml Bottle 2.50
- Still Water 1litre Bottle 4.95
- Sparkling Water 1litre Bottle 4.95

## JUICE

- Cranberry 2.95
- Orange 2.95
- Pineapple 2.95
- Tomato 2.95

## LASSI

- Mango 3.50
- Salted 3.50

## SOFT DRINKS

- Coca-Cola Draught 2.75
- Diet Coke Draught 2.75
- Coca-Cola Zero Sugar Draught 2.75
- Schweppes Lemonade Draught 2.75

- Coca-Cola 330ml Bottle 3.25
- Diet Coke 330ml Bottle 3.25
- Coca-Cola Zero Sugar 330ml Bottle 3.25
- Irn Bru 330ml Bottle 3.25
- Irn Bru Sugar-Free 330ml Bottle 3.25

- Appletiser 275ml Bottle 2.95
- Fentimans Ginger Beer 275ml Bottle 3.25
- Schweppes Ginger Ale 2.95
- Schweppes Bitter Lemon 2.95

- Soda Water Draught 2.50
- Indian Tonic Water Draught 2.95
- Milk 2.50
- Mixer Draught 1.25
- Schweppes Mixer Bottled 1.50

## BEER

- Kingfisher ½ Pint / Pint 2.50 / 4.95
- Kingfisher 330ml Bottle 3.95
- Peroni (Gluten Free) 330ml Bottle 3.95
- Bombay Bicycle IPA 330ml Bottle 3.95
- Krombacher (Non-alcoholic) 330ml Bottle 3.95

## CIDER

- Magners Original 568ml Bottle 3.95
- Peacock Mango & Lime 500ml Bottle 4.95

## APÉRITIF

- Campari 3.75
- Pernod 3.75
- Pimm's No.1 3.75
- Martini Bianco 3.75
- Martini Extra Dry 3.75
- Martini Rosso 3.75

## VODKA

- Grey Goose 5.75
- Smirnoff 3.75

## RUM

- Havana Club 7 4.25
- Old Monk 7 Indian Dark Rum 3.95
- Bacardi 3.75
- Captain Morgan Spiced 3.75
- Malibu 3.75

## WHISKEY / BOURBON

- Johnnie Walker Black Label 4.75
- Woodford Reserve 4.75
- The Famous Grouse 3.75
- Jack Daniel's 3.75
- Jameson Irish Whiskey 3.75
- Maker's Mark 3.95

## GIN

**The Botanist** 5.95  
Exquisitely well-balanced and complex artisanal gin distinctly enhanced by twenty-two locally picked wild Islay botanicals. Garnished with fresh mint and lemon.

**Hendrick's** 5.50  
Delightfully infused with Bulgarian rose and cucumber with the traditional juniper berries. Garnished with a slice of cucumber.

**Roku** 5.50  
A unique blend of six Japanese botanicals with hints of cherry blossoms, green tea and a light spiciness. Garnished with a slice of ginger.

**Bombay Sapphire** 4.50  
A fresh and lively gin, exceptionally smooth, slightly floral with bright citrus notes. Garnished with a wedge of lime.

**Boe Violet** 4.25  
An incredibly smooth gin with a gorgeous colour, slightly spiced with light floral notes leaving a wonderful and delicate taste of sweet violets. Garnished with blueberries.

**Gordon's Premium Pink** 3.95  
Refreshing sweet notes of raspberries, strawberries and redcurrant with a bite of juniper and coriander underneath. Garnished with strawberry.

**Gordon's** 3.75  
An absolute classic dry gin — a very fresh experience with juniper, citrus lemon and coriander flavours. Garnished with a wedge of lime.

## BOTTLED TONIC

- SCHWEPPES 125ml Bottles
- Indian Tonic 1.50
- Slimline Tonic 1.50
- FEVER-TREE 200ml Bottles
- Premium Indian Tonic 1.95
- Light Indian Tonic 1.95
- Elderflower Tonic 1.95

## MALT WHISKY

- Amrut India 5.50
- Oban 14 Year Old, Highland 5.50
- The Balvinie 21 Year Old, Speyside 10.95
- The Macallan 12 Year Old, Speyside 6.50
- Glenfiddich 12 Year Old, Speyside 4.50
- Lagavulin 16 Year Old, Islay 5.95
- Laphroaig 10 Year Old, Islay 4.50
- Highland Park 12 Year Old, Island 5.50
- Talisker 10 Year Old, Island 5.50
- Yamazaki 12 Year Old, Japan 8.50

## COGNAC

- Rémy Martin XO 10.95
- Rémy Martin VSOP 5.50
- Hennessy 4.95
- Martell VS 4.25

## FORTIFIED WINES

- Port 3.95
- Sherry 3.95

## LIQUEURS

- Grand Marnier 5.50
- Drambuie 4.50
- Disaronno (Amaretto) 3.75
- Baileys 3.75
- Cointreau 3.75
- Glayva 3.75
- Kahlúa 3.75
- Midori 3.75
- Peach Schnapps 3.75
- Sambuca 3.75
- Southern Comfort 3.75
- Tia Maria 3.75
- Tequila 3.75