

# Drinks List

## Mineral

Still Water 75cl Bottle	3.95
Sparkling Water 75cl Bottle	3.95
Still Water 330ml Bottle	2.50
Sparkling Water 330ml Bottle	2.50

## Juice

Cranberry	3.5
Orange	3.5
Pineapple	3.5

## Lassi

Mango	3.95
Salted	3.95
Sweet	4.50
Topped with Saffron.	

## Soft Drinks

Coca-Cola Draught	3.50
Diet Coke Draught	3.50
Schweppes Lemonade Draught	3.50

Coca-Cola 330ml Bottle	3.95
Diet Coke 330ml Bottle	3.95
Coke Zero 330ml Bottle	3.95
Irn Bru 330ml Bottle	3.95
Irn Bru Sugar-Free 330ml Bottle	3.95

Appletiser 275ml Bottle	3.95
Fentimans Ginger Beer 275ml Bottle	3.95

Soda Water Draught	1.95
Indian Tonic Water Draught	2.95

Milk	2.95
Mixer Draught	1.50

## Schweppes Mixer 125ml Bottles

Indian Tonic	1.95
Slimline Tonic	1.95

## Beer

Kingfisher Pint	6.50
Kingfisher 1/2Pint	3.50
Kingfisher 330ml Bottle	5.25
Kingfisher Ultra 330ml Bottle	5.95
Kingfisher Zero (Non-alcoholic) 330ml Bottle	5.25

## Gluten-Free Beer

Peroni Libera 330ml Bottle	5.75
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## Cider

Magners Original 568ml Bottle	5.25
Peacock Mango & Lime 500ml Bottle	5.95
Peacock Crisp Apple 500ml Bottle	5.95

## Vodka

Grey Goose	5.95
Smirnoff	4.25

## Rum

Bacardi	4.25
Captain Morgan Spiced	4.25
Havana Club 7	5.25
Malibu	5.25
Old Monk 7	5.25

## Whisky & Bourbon

Jack Daniel's	4.95
Jameson Irish Whiskey	4.95
Johnnie Walker Black Label	5.25
Maker's Mark	4.95
The Famous Grouse	3.95
Woodford Reserve	4.95
Canadian Club	4.95

## Malt Whisky

Amrut Indian Single Malt	6.95
Glenfiddich 12 Year Old, Speyside	5.95
The Balvinie 21 Year Old, Speyside	12.95
The Macallan 12 Year Old, Speyside	7.95
Bowmore 12 Year Old, Islay	5.95
Laphroaig 10 Year Old, Islay	5.95
Highland Park 12 Year Old, Island	5.95
Talisker 10 Year Old, Island	6.95

## Liqueurs

5Walla Indian chai cream liqueur	5.25
Baileys	4.95
Cointreau	4.95
Disaronno (Amaretto)	4.95
Drambuie	4.95
Glavya	4.95
Sambuca	4.95
Tequila	4.95
Tequila Rose	4.95
Tia Maria	4.95

## Gin

Boe Violet	5.25
An incredibly smooth gin with a gorgeous colour, slightly spiced with light oral notes leaving a wonderful and delicate taste of sweet violets.	
GARNISHED WITH BLUEBERRIES.	

Bombay Sapphire	5.25
A fresh and lively gin, exceptionally smooth, slightly oral with bright citrus notes.	
GARNISHED WITH A WEDGE OF LIME.	

Hendrick's	5.95
Delightfully infused with Bulgarian rose and cucumber with the traditional juniper berries.	
GARNISHED WITH A SLICE OF CUCUMBER.	

Roku	5.95
A unique blend of six Japanese botanicals with hints of cherry blossoms, green tea and a light spiciness.	
GARNISHED WITH A SLICE OF GINGER.	

The Botanist	6.95
Exquisitely well balanced and complex artisanal gin distinctly enhanced by twenty-two locally picked wild Islay botanicals.	
GARNISHED WITH MINT LEAVES & A SLICE OF LEMON.	

Gordon's	4.50
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Gordon's Premium Pink	4.95
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## Cognac

Hennessy	5.95
Martell VS	4.95
Rémy Martin XO	12.95

There's 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.

Heavy wines can overemphasise 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.

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.

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.

*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.*

ENJOYED WITH RICH, COCONUTTY DISHES

Offers good concentration and depth of fruit, with a soft and plummy texture, and hints of vanilla.

Full of black fruit with hints of cocoa, clove and cinnamon. Supple tannins tempered by lush sweet oak.

ENJOYED WITH HERBY DISHES AND LAMB

*Argentina, 2023*  
This is an elegant, juicy Malbec with lots of pure blackcurrant fruit character. A little grip of tannin helps balance the wine.

This Primitivo has a mouth-coating palate of dried prune, date and cherry, with notes of sweet spice and a lick of chocolate. Great structure from the good balance between the soft tannins and acidity.

RECOMMENDED WITH SPICY DISHES

This complex and silky smooth wine has enticing aromas of sweet spice and plums and sumptuous flavours of black fruits, red cherries, wild herbs and a hint of pepper.

Brooding, deep, intense aromas of Christmas cake, chocolate, cinnamon, sweet fruits and spice. The concentrated palate offers a thick texture and soft velvety tannins, very rich fruit characteristics.

Straw yellow in color. Fruity notes of white peach, with white floral notes. Really elegant wine, sapid, balanced and finish freshness in themouth.

ENJOYED WITH HERBY DISHES

Lifted peach and cream with lemon blossom, soft juicy palate and crisp cleansing finish make this an enjoyable easy drinking wine.

ENJOYED WITH RICH, COCONUTY DISHES

A bright, fresh and fruity wine with citrus and green apple flavours in abundance. Additional complexity and richness is added by a period of lees ageing.

ENJOYED WITH SEAFOOD AND SPICY DISHES

Gooseberry, pink grapefruit and tropical passionfruit with a citrus backbone. Fresh acidity with more mid-palate weight.

ENJOYED WITH SEAFOOD AND SPICY DISHES

A soft, rounded wine with notes of ripe peach and soft floral aromas. On the palate are fruity notes, with silkiness and freshness.

Bright pale yellow in colour. Open nose of white fruits with a nice minerality offering complexity. The palate is well-balanced and the finish is lemon-flavoured and fresh.

Pale pink, rich in red fruits and floral on the nose. Fresh, crunchy taste, with a good structure.

This vibrant fruity rose is bursting with juicy strawberries, raspberries and watermelon on the palate, giving way to a sweet and moreish finish.

RECOMMENDED WITH SPICY DISHES

Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.


Delicate and aromatic with fine bubbles.  
This wine carries lots of fresh peach,  
pear and an elegant zest.

Apple and brioche lead the way in this medium bodied, fruity and classically biscuity style of Champagne.

Unusually made by the saignee method, with plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm. A wonderfully refreshing aperitif, it also works well with a variety of dishes.

Exceptional depth, rich texture and great ageing potential characterises this iconic Champagne from Moët et Chandon, named after the Benedictine monk who pioneered Champagne.

 Vegan Wine

 Vegetarian Wine