

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

Orange	3.5
Pineapple	3.5

Lassi

Mango	3.95
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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 1/2 Pint	3.50
Kingfisher 330ml Bottle	5.25
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 Passion Fruit & Guava 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

Glenfiddich 12 Year Old, Speyside	5.95
The Balvinnie 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

Cognac

Hennessy	5.95
Martell VS	4.95
Rémy Martin XO	12.95

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
Gordon's Premium Pink	4.95

Glaswegian Gin

Craobh Scottish Clementine	5.95
Craobh Scottish Berry	5.95

Indian Spirits

Single Malt Whisky

Amrut Indian Single Malt, 46% abv.	6.95
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The original single malt from India, recognized with a Double Gold Medal at the San Francisco World Spirits Competition. Matured in Bengaluru's unique climate, it delivers rich flavors of caramel, honey, and spice.

Indri Indian Single Malt, 46% abv.	6.95
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Indri has won over 40 prestigious international awards, including the "Best World Whisky". Crafted in the foothills of the Himalayas, it's matured in ex-bourbon, wine, and sherry casks to create a beautifully layered spirit of remarkable depth and balance.

Gin

Jaisalmer	5.95
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Recognized as "Best Gin in Asia" at The Gin Guide Awards 2019, this gin is handcrafted with 11 botanicals, including seven from India. It offers a vibrant and balanced flavour, with notes of juniper, citrus, and exotic spices.

Wine Pairing

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.

SPICY FOOD

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.

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.

Red



The Old Gum Tree Shiraz Ⓞ £6.5 £9.5 £25.95

Australia, 2022

This is a classic, fruit driven Shiraz with intense, ripe raspberry and cherry flavours with overtones of vanilla and spice.

ENJOYED WITH RICH, COCONUTTY DISHES

Viña Carrasco Merlot Ⓞ £7 £9.95 £27

Chile, 2023

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

Conde De Castile Rioja Ⓞ £27

Spain, 2021

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

ENJOYED WITH HERBY DISHES AND LAMB

Romero Gonzalez Malbec Ⓞ £7 £9.95 £27

Argentina, 2023

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

Mozzafiato Primitivo Ⓞ £31

Italy, 2023

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

Réserve des Dentelles Chateauf-neuf-du-Pape Ⓞ £51

France, 2022

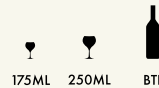
This complex and silky smooth wine has enticing aromas of sweet spice and plums and sumptuous flavours of black fruits, red cherries, wild herbs and a hint of pepper.

Amarone Classico 'Vigneti di Roccolo', Cantina Negrar £59.95

Italy, 2021

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.

White



Ombrellino Famoso Pinot Grigio Ⓞ £6.5 £9.5 £25.95

Italy, 2024

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

ENJOYED WITH HERBY DISHES

The Old Gum Tree Chardonnay Ⓞ £6.5 £9.5 £25.95

Australia, 2023

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

Valle Antigua Sauvignon Blanc Ⓞ £7 £9.95 £27

Chile, 2024

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

Kokako Sauvignon Blanc Ⓞ £31

New Zealand, 2023

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

ENJOYED WITH SEAFOOD AND SPICY DISHES

Riscos Viognier Reserva Ⓞ £31

Chile, 2024

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

E Bonneville Chablis ✓ £44.95

France, 2023

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.

Rosé



Bel Canto Pinot Grigio delle Venezie Rosè Ⓞ £6.5 £9.5 £25.95

Italy, 2023

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

Pescadero Point White Zinfandel Rosè Ⓞ £6.5 £9.5 £25.95

USA, 2022

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

Prosecco



Prosecco Bel Canto Ⓞ £31

Italy

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

Prosecco Bel Canto 20cl Ⓞ £9.50

Italy

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

Champagne



Paul Drouet Brut Ⓞ £64

France

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

Laurent-Perrier Rosè NV Ⓞ £124.95

France

Unusually made by the saignée 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.

Dom Pérignon Ⓞ £349.95

France, 2013

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