



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 South Indian spices and chilli we recommend aromatic whites and fruit-driven reds.

RICH & COCONUTTY

In South Indian cuisine we use a lot of coconut. For these delicious, richer dishes we recommend a fuller, rounder wine. Fruity wines are perfect for white wine drinkers and to accompany our seafood dishes; for the reds a juicy New World wine is just the ticket.

HERBY DISHES

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

 Vegan Wine  Vegetarian Wine

MINERAL WATER

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

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 Bottled	2.95
Schweppes Bitter Lemon Bottled	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

CHAMPAGNE & SPARKLING WINE



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



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.

BEER

Kingfisher Pint	4.95
Kingfisher ½Pint	2.50
Kingfisher 330ml Bottle	3.95
Peroni (Gluten Free) 330ml Bottle	3.95
Bombay Bicycle IPA 330ml Bottle	3.95
Krombacher (Low Alcohol) 330ml Bottle	3.75

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	5.50
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

WHITE WINE



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 Daubny, Loire, France
 Classic Sauvignon Blanc; pure, crisp, grassy and racy.

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
Nostros 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
Umbrelle Viile, Timisului, Romania
 Crisp, ample, ripe tropical fruits, oh so easy.
 BEST ENJOYED WITH RICH, COCONUTTY DISHES

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

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 leaves and a slice of lemon.

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

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 a strawberries.

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.


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.

BOTTLED TONIC


<i>Schweppes 125ml Bottles</i>	
Indian Tonic	1.50
Slimline Tonic	1.50
<i>Fever-Tree Tonic Water 200ml Bottles</i>	
Premium Indian Tonic	1.95
Light Indian Tonic	1.95
Elderflower Tonic	1.95


RED WINE



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


16. Barbera d'Asti Superiore  44.95
Le Rocchette, 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  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 Sauvignon  6.50 9.25 26.95
Biscardo, Veneto, Italy
 Delicate spices, cherries and dark red fruits. Rich and rounded.
 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, COCONUTTY 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.

MALT WHISKY

Amrut Indian Single Malt	5.50
Glenmorangie 10 Year Old, Highland	4.50
Oban 14 Year Old, Highland	5.50
The Balvinie 21 Year Old, Speyside	10.95
The Macallan Gold, Speyside	5.50
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
Glavya	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