

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



Scenic Ridge Shiraz £5.95 £8.25 £23.95

Australia

A medium bodied Shiraz with cherry, plum and damson fruit flavours as well as a hint of soft spice

ENJOYED WITH RICH, COCONUTTY DISHES

Viña Carrasco Merlot £6.50 £9.25 £25.95

Chile

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

Rioja Crianza Don Paval £25.95

Spain

Rich, bright and intense black and red cherry fruit complemented by soft vanilla oak and a hint of peppery spice. Silky ripe tannins with a lingering finish.

ENJOYED WITH HERBY DISHES AND LAMB

Romero Gonzalez Malbec £6.50 £9.25 £25.95

Argentina

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

Masso Antico Primitivo £29.95

Italy

Packed with rich sweet fruit aromas, this wine has a succulent and delicious velvety texture, and a lovely smooth finish.

RECOMMENDED WITH SPICY DISHES

Chateauf-neuf-du-Pape Calvet £49.95

France

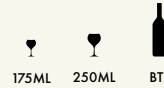
A complex nose of red fruits. This is a generous balanced wine, with velvety tannins.

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

Italy

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



Pinot Grigio Previata £5.95 £8.25 £23.95

Italy

Crisp and fruity with crunchy fruit, citrusy acidity and a long, refreshing finish.

ENJOYED WITH HERBY DISHES

Scenic Ridge Chardonnay £5.95 £8.25 £23.95

Australia

A fresh and juicy Chardonnay with tropical aromas, flavours of delicate peaches and a hint of vanilla.

ENJOYED WITH RICH, COCONUTY DISHES

Sauvignon Blanc, Paterson's Grove, Marlborough £6.50 £9.25 £25.95

New Zealand

Vibrant Sauvignon Blanc from the Marlborough region. Powerful and aromatic: zesty gooseberry and passion fruit flavours with bright acidity.

ENJOYED WITH SEAFOOD AND SPICY DISHES

Krizno Sauvignon Blanc Ribolla £29.95

Slovenia

This fresh and elegant blend leads with delicate aromas and flavours of green apple and white flowers followed by an impressive fruity finish.

Claro Riesling Reserva £29.95

Chile

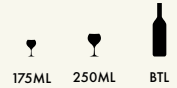
A young, bright and clean wine with a hint of sweetness, and notes reminiscent of white flowers, white peaches and grapefruit.

E Bonneville Chablis £44.95

France

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. tannins, very rich fruit characteristics.

Rosé



Bosco Dei Cirmoli Pinot Grigio Rosé £5.95 £8.25 £23.95

Italy

Delicate rosé colour. Pleasing aromas of citrus fruits, strawberry, floral and mineral.

A dry elegant rosé with a crisp minerality.

Highbridge White Zinfandel £5.95 £8.25 £23.95

USA

Juicy and refreshing, this White Zinfandel is packed with delicious strawberry, raspberry and cream flavours.

RECOMMENDED WITH SPICY DISHES

Prosecco



Prosecco Spumante DOC £28.95

Italy

This elegant Prosecco Spumante has delicate lemon fruit notes and a refreshing lively style.

Prosecco Spumante DOC £7.95

Italy

This elegant Prosecco Spumante has delicate lemon fruit notes and a refreshing lively style. In a convenient 200ml single serve.

Champagne



Paul Drouet Brut £59.95

France

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

Lauren Perrier Rosé £124.95

France

The fashion statement in Champagne - elegant and crisp with soft, strawberry fruit and a long creamy finish.

Dom Pérignon £349.95

France

The finest of all champagnes; soft and complex, consistent and brilliant.

Vegan Wine

Vegetarian Wine

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	2.95
Orange	2.95
Pineapple	2.95

Lassi

Mango	3.50
Salted	3.50

Soft Drinks

Coca-Cola Draught	2.95
Diet Coke Draught	2.95
Schweppes Lemonade Draught	2.95
Coca-Cola 330ml Bottle	3.50
Diet Coke 330ml Bottle	3.50
Coke Zero 330ml Bottle	3.50
Irn Bru 330ml Bottle	3.50
Irn Bru Sugar-Free 330ml Bottle	3.50
Appletiser 275ml Bottle	3.50
Fentimans Ginger Beer 275ml Bottle	3.50
Soda Water Draught	1.95
Indian Tonic Water Draught	2.95
Milk	2.95
Mixer Draught	1.50
Schweppes Mixer Bottle	1.95

Beer

Kingfisher Pint	5.95
Kingfisher 1/2Pint	2.95
Kingfisher 330ml Bottle	4.95
Peroni Libera (Non-alcoholic) 330ml Bottle	4.50

Gluten-Free Beer

Belfield Craft Lager 330ml Bottle	3.95
Belfield Lawless Village IPA 330ml Bottle	4.95

Cider

Magners Original 568ml Bottle	4.95
Kopparberg Pear 500ml Bottle	5.95

Vodka

Grey Goose	5.95
Smirnoff	3.95

Rum

Bacardi	3.95
Captain Morgan Spiced	3.95
Havana Club 7	4.95
Malibu	4.95
Old Monk 7	4.95

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 Gold 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

Cognac

Hennessy	5.95
Martell VS	4.95
Rémy Martin XO	12.95
Rémy Martin VSOP	5.95

Fortified Wines

Martini Bianco	3.95
Martini Dry	3.95
Martini Rosso	3.95
Harvey's Bristol Cream	3.95

Gin

Boe Violet	4.95
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	4.95
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	3.95
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Gordon's Premium Pink	4.50
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Liqueurs

Baileys	4.95
Cointreau	4.95
Disaronno (Amaretto)	4.95
Drambuie	4.95
Glayva	4.95
Grand Marnier	4.95
Sambuca	4.95
Tequila	4.95
Tia Maria	4.95
Peach Schnapps	3.95
Pernod	3.95
Pimms No 1	3.95

Bottled Tonic

<i>Schweppes 125ml Bottles</i>	
Indian Tonic	1.95
Slimline Tonic	1.95