



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

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. Cabernet Sauvignon Rosé 🍷 5.25 7.50 21.95
Indómita Central Valley, Chile
 Juicy summer fruits; strawberries and raspberries.
 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



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 (V) 38.95

Domaine Daulny, Loire, France

Classic Sauvignon Blanc; pure, crisp, grassy and racy.

10. Viognier (V) 29.95

Côtes du Rhône Blanc, Le Rêveur,

Guillaume Gonnet, Rhône, France

Le Rêveur means 'the dreamer'. Time to wake up because this Côtes du Rhône Blanc is a dream come true.

11. 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

12. 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

13. Riesling (V) 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

14. Chardonnay 5.25 7.50 21.95

Umbrele Viile, Timisului, Romania

Crisp, ample, ripe tropical fruits, oh so easy.

BEST ENJOYED WITH RICH, COCONUTTY DISHES

15. Airén (V) 18.95

Castillo del Moro La Mancha, Spain

Green apple fruit combined with a touch of grapefruit.

RED WINE



16. Châteauneuf-du-Pape (V) 56.95

Guillaume Gonnet, Rhone, France

The Rhone classic - cherries and blackberries, a hint of garrigue, olives and spice.

17. Barbera d'Asti Superiore (V) 44.95

Le Rocchette, Tenuta Olim Bauda, Piedmont, Italy

Elegant and sophisticated, velvety fresh fruits, cocoa and cinnamon.

18. Pinot Noir (V) 32.95

Sherwood Estate, Waipara, New Zealand

Violet-laced red berries overlaid with nuances of spice and mocha.

19. Rioja Crianza (V) 28.95

Bodegas Manzanos, Rioja, Spain

Fresh, fruity and well-balanced with sensations of raspberries, vanilla and cinnamon.

RECOMMENDED WITH HERBY DISHES AND LAMB.

20. Corvina / 6.50 9.25 26.95

Cabernet Sauvignon (V)

Biscardo, Veneto, Italy

Delicate spices, cherries and dark red fruits. Rich and rounded.

BEST ENJOYED WITH SPICY FOOD

21. Shiraz Cabernet (V) 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

22. Merlot (V) 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

23. Tempranillo (V) 18.95

Centelleo La Mancha, Spain

Juicy brambles and cherries, hints of spice.

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.

BOTTLED TONIC

Fever-Tree Tonic Water (200ml)

Premium Indian Tonic 1.95

A complex blend of luscious botanical oils, spring water and quinine for a uniquely clean, refreshing taste and aroma.

Light Indian Tonic 1.95

Natural fruit sugars and subtle botanical flavours gives a distinctively clean, crisp character with 46% fewer calories.

Elderflower Tonic 1.95

Fresh and floral with the delicate sweet flavour of elderflower perfectly balanced by the soft bitterness of the quinine.

Aromatic Tonic 1.95

With the gentle spice of ginger and cardamom, the delicate sweetness of vanilla and beautiful citrus notes.

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

MALT WHISKY

Amrut <i>Indian Single Malt</i>	5.50
Glenmorangie <i>10 Year Old, Highland</i>	4.50
Oban <i>14 Year Old, Highland</i>	5.50
The Balvinie <i>21 Year Old, Speyside</i>	8.95
The Macallan <i>Gold, Speyside</i>	5.50
Glenfiddich <i>12 Year Old, Speyside</i>	4.50
Lagavulin <i>16 Year Old, Islay</i>	5.95
Laphroaig <i>10 Year Old, Islay</i>	4.50
Highland Park <i>12 Year Old, Island</i>	5.50
Talisker <i>10 Year Old, Island</i>	5.50

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	5.45
Drambuie	4.45
Disaronno <i>(Amaretto)</i>	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

MINERAL WATER

Still Water <i>1litre Bottle</i>	4.95
Sparkling Water <i>1litre Bottle</i>	4.95
Still Water <i>330ml Bottle</i>	2.50
Sparkling Water <i>330ml Bottle</i>	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 <i>Draught</i>	2.75
Diet Coke <i>Draught</i>	2.75
Coca-Cola Zero Sugar <i>Draught</i>	2.75
Schweppes Lemonade <i>Draught</i>	2.75
Coca-Cola <i>330ml Bottle</i>	3.25
Diet Coke <i>330ml Bottle</i>	3.25
Coca-Cola Zero Sugar <i>330ml Bottle</i>	3.25
Irn Bru <i>330ml Bottle</i>	3.25
Irn Bru Sugar-Free <i>330ml Bottle</i>	3.25
Appletiser <i>275ml Bottle</i>	2.95
Fentimans Ginger Beer <i>275ml Bottle</i>	3.25
Schweppes Ginger Ale <i>Bottled</i>	2.95
Schweppes Bitter Lemon <i>Bottled</i>	2.95
Soda Water <i>Draught</i>	2.50
Indian Tonic Water <i>Draught</i>	2.95
Milk	2.50
Mixer <i>Draught</i>	1.25
Schweppes Mixer <i>Bottled</i>	1.50