

WINE LIST

TASTING GUIDE: White & Rosé | 1 = Driest - 9 = Sweetest
Red | A = Light-bodied - E = Full-bodied 125ml glass available upon request.

Sparkling Wine & Champagne

Prosecco, Magnifico 125ml 75cl 9.95 29.95
Italy, 2 | Beautiful straw yellow in colour with a nose of apples and pears.

Champagne, Charles Joubert Cuvée Reserve 10.95 49.95
France, 1 | Toasty red fruit aromas on a fresh and rounded palate with fine bubbles.

White Wine

Sauvignon Blanc, La Colombe 175ml 250ml 75cl 7.25 8.95 24.95
France, 2 | Lovely floral peach, apricot and melon notes.

Pinot Grigio, Primi Soli 7.25 8.95 24.95
Italy, 2 | Dry, crisp and fruity with a wonderful hint of lemon on the finish.

Chardonnay, Beyond The River 27.95
Australia, 2 | Fresh tropical flavours in abundance.

Sauvignon Blanc, Honu 29.95
New Zealand, 2 | Classic, intense flavours of lime and gooseberry with aromas of passionfruit and citrus.

Chablis, Domaine Christophe Camu 44.95
France, 1 | Pure Chardonnay with a fresh, fruit-laden palate and a nervy minerality.

Rosé Wine

Pinot Grigio Rosé, Primi Soli 175ml 250ml 75cl 7.25 8.95 24.95
Italy, 2 | Refreshingly light with summer berry notes.

Côtes de Provence Rosé, J.L.Quinson 7.95 9.95 29.95
France, 2 | Distinctive fruit backed by floral hints.

Red Wine

Merlot, La Colombe 175ml 250ml 75cl 7.25 8.95 24.95
France, B | Strawberries on the palate with hints of walnut.

Malbec, Quara Estate 7.25 9.25 25.95
Argentina, C | Full and well-rounded with cherries, blackcurrants, plums and herbs.

Pinotage, Franschoek Cellar 7.95 9.25 27.95
South Africa, D | Hot baking fruit flavours with sweet, juicy tannins and a soft finish.

Primitivo, Doppio 29.95
Italy, C | Concentrated red fruits with a long aftertaste.

Pinot Noir, Babich Black Label 54.95
New Zealand, B | Dark cherry with gentle oak aromas on a medium-weighted palate of forest fruits.

Barolo, Antario 59.95
Italy, E | Classic Nebbiolo fruit with 2 years minimum oak ageing and great depth.

COCKTAILS

All 10.95

Martini Choose from Espresso, Passionfruit or Chilli Ginger.

Margarita Tequila, Cointreau and Lime Juice.

Mojito White Rum, Fresh Mint, Lime, Sugar and Soda.

Mango Mojito White Rum, Fresh Mint, Mango Nectar and Soda.

Passionfruit Bellini Prosecco and Passionfruit Syrup.

Negroni Gin, Campari and Sweet Vermouth.

Aperol Spritz Prosecco, Aperol and Soda.

Old Fashioned Bourbon, Bitters and Sugar.

MOCKTAILS

All 7.95

Virgin Mojito The old fashioned lemonade made Cuban style lime, Simple Syrup and mint topped with lemonade.

Mango Mule Mango Syrup, Ginger Beer and Soda.

Virgin Cucumber Gimlet Cucumber, Soda, Elderflower and Lime.

Cranberry Cooler Cranberry, Apple Juice, Lime and Soda.

Passionfruit Punch Passionfruit Purée, Mint, Lime and Soda.

BOTTLED BEER & CIDER

Heineken	330ml	4.50
Cobra	330ml	4.50
Peroni	330ml	4.50
Corona	330ml	4.50
Asahi Super Dry	330ml	4.50
Meantime Pale Ale	330ml	4.50
Cider	500ml	5.95
Heineken Non Alcoholic	330ml	3.25

SPIRITS

Add a 200ml mixer for 2.00 | 25ml spirit available upon request

Vodka	50ml
Absolut	7.95
Cîroc Ask for flavours available.	7.95
Grey Goose	8.95
Belvedere	9.95

Gin	50ml
Bombay Sapphire	7.95
Tanqueray	7.95
Hendrick's	9.95
Monkey 47	9.95

Rum	50ml
Bacardi Carta Blanca	7.95
Captain Morgan Dark	8.95
Kraken Black Spiced	9.95

Cognac	50ml
Courvoisier VS	7.95
Martell VS	7.95
Rémy Martin VSOP	9.95

Whisky	25ml	50ml
Johnnie Walker Black Label	6.95	8.95
Chivas Regal	6.95	8.95
Jack Daniel's	6.95	8.95

Single Malt	25ml	50ml
Glenmorangie 10 Year	6.95	8.95
Glenfiddich 12 Year	6.95	8.95
Laphroaig 10 Year	7.25	9.95
Talisker Skye	7.95	10.95
Dalmore 15 Year	13.95	18.95

Liqueurs	50ml
Baileys	6.95
Malibu	6.95
Cointreau	6.95
Tia Maria	6.95
Amaretto	6.95

SOFT DRINKS

Fruit Juice Ask for juices available.	2.95
Coke/ Diet Coke / Lemonade	3.25
Ginger Ale	3.25
Ginger Beer	3.25
Lassi Choose from Sweet, Mango or Salted.	5.95
Still / Sparkling Water	750ml 3.25

TEA & COFFEE

Tea	3.25
Americano	3.25
Espresso	3.25
Cafe Latte	3.50
Cafe Mocha	3.50
Cappuccino	3.50
Hot Chocolate	3.50



APPETISERS

Kale Chaat (V,D,G) Batter fried kale leaves, potatoes, chickpeas, mint, tamarind and yoghurt.	8.95
Makhana Chaat (VG,G) Crispy roasted lotus seed fusion with vibrant flavours of mint, tamarind, onions and tomatoes elevated by a medley of Indian spices.	8.95
Rajma Chawal Tikki (VG,G) A beloved Indian classic of crisp, golden rice tikkis with a rich and aromatic rajma, a slow-cooked preparation of red kidney beans in a spiced tomato and onion gravy.	9.95
Artichoke Pattice (VG,G) Delicately spiced artichoke hearts blended with mashed potatoes and aromatic Indian spices, drizzled with tamarind sauce. Served with mint and coriander chutney.	9.95
Paneer Tikka (V,D,MU) Stuffed cottage cheese infused with flavours of yoghurt and Indian spices cooked in a clay oven with peppers and onions. Served with mint chutney.	9.95
Avocado Bombs (VG,G,MU) Crispy smashed avocado patties with a touch of mustard seeds. Served with beetroot chutney.	8.95
Beetroot Cutlet (VG,G) Crisp patties made with beetroots, potatoes, semolina and spices.	8.95
Tandoor Ke Phool (V,D) Broccoli and cauliflower marinated in a spiced sauce. Served with mint chutney.	8.95
Murgh Tikka (D,MU) Spiced marinated chicken cooked in a clay oven.	10.95
Murgh Malai Tikka (D) Chicken breast marinated with cheesy cream, ginger, garlic and cardamom.	10.95
Lamb Cigars (G) Pulled lamb and lamb mince cigar rolls. Served with mint sauce.	10.95
Seekh Kebabs Grilled mince lamb cooked to perfection in a clay oven. Served with mint sauce.	10.95
Garlic Chilli Lamb Chops (D,MU) Spring lamb chops marinated in ginger, spices and yoghurt.	11.95
Tandoori Prawns (D,MU,F) King prawns in tingling spices grilled in a clay oven.	10.95
Tandoori Salmon Tikka (D,MU,F) Scottish salmon marinated in spices glazed in a clay oven.	10.95

AROUND THE WORLD

Sirloin Steak 8oz (G) Served with fries, a tomato and peppercorn sauce.	16.95
Spicy Bean Burger (V,G) Served with fries.	10.95
Beef Burger (G) Served with fries.	12.95
Grilled Chicken Burger (G) Served with fries.	12.95
Fish and Chips (G) Served with mushy peas.	12.95
Spinach and Ricotta Ravioli (G,D,N) In creamy pesto sauce. Add chicken + 2.00	12.95
Make Your Own Pizza (G,D) Chicken, Ham, Pepperoni, Peppers, Mushrooms, Olives, Jalapeños, Cheese. Choose up to 3 toppings.	11.95
Chicken Caesar Salad (G,D)	12.95
Stem Vegetables (VG) Lemon roasted broccoli and asparagus.	9.95

SIDES

Raita (D)	3.25
Masala Laccha Onion	3.55
Kachumber Salad	4.25
Fries	4.25
Onion Rings (G)	4.25
Garlic Bread (D,G)	4.25

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the prevailing rate. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen allergens is available on request.

Allergens: C = Celery, G = Gluten, CR = Crustaceans, E = Eggs, F = Fish, L = Lupin, D = Dairy, N = Nuts, MU = Mustard, PN = Peanuts, SE = Sesame, SU = Sulphur, SO = Soya, MO = Mollusc.

Key: VG = Vegan, V = Vegetarian

MAINS

Dhaba Dal Makhani (V,D) Black lentils and kidney beans in a buttery tomato sauce flavoured with fenugreek and cream.	9.95
Yellow Dal Fry (VG) Yellow lentils tempered with onion, tomatoes and garlic.	8.95
Hara Patta Paneer (V,D) Indian cottage cheese cooked in a rich tomato sauce with spinach and cream.	10.95
Paneer Angara (V,D,N) Cottage cheese cooked in a rich cashew sauce with a smoky flavour of charcoal.	10.95
Veg Chilli Milli (V,N,VG,MU) Vibrant medley of shredded cabbage, julienne carrots and tender fine beans simmered in a spiced gravy bursting with bold Indian flavours and green chillies.	9.95
Smoked Aubergine (VG) Smoked aubergine mash cooked with burnt garlic, pounded chilli and tomatoes.	10.95
Okra Masala (VG) Stir fried Indian okra cooked with aromatic spices, crispy onions and tangy tomatoes.	9.95
Murgh Makhani (D,MU) Chefs specialty chicken tikka in a buttery tomato sauce flavoured with fenugreek and cream.	11.95
Murgh Chettinad (D) Flavoursome chicken curry inspired from South India, cooked in Indian spices, curry leaves and peppercorns.	11.95
Mangalorean Chicken Curry Succulent pieces of slow cooked chicken in a coconut based curry with roasted spices, tamarind and red chillies.	11.95
Murgh Rezala (D,N) Chicken marinated in a vibrant creamy poppyseed and cashew sauce.	11.95
Railway Mutton Curry (SO) Goat meat anglo Indian curry inspired by legendary Indian railway cuisine with vibrant flavours and potatoes served with Basmati rice.	13.95
Laal Maas (D,MU) Laal Maas is a fiery lamb curry. Slow-cooked lamb in a rich gravy made with Mathania red chillies, garlic and a medley of aromatic spices	12.95
Lamb Sukha Finest lamb cuts marinated in a blend of red chilli, ginger and garlic are slow-cooked to tender perfection. Infused with cracked black peppercorns and a medley of whole spices, this dish boasts a bold, robust character.	12.95
Lamb Kheema Mutter Lamb mince cooked with aromatic spices, onion, garlic, tomatoes and peas.	11.95
Lamb Shank Slow-cooked, seasoned lamb shank in Indian spices.	15.95
Malabari Salmon (MU,F) Salmon fillets in a coconut curry tempered with mustard seeds and curry leaves.	10.95
Kerela Prawn Curry (MU,F) Prawns cooked in a rich coconut and turmeric sauce.	11.95
Tawa Fish (MU,F,E) Pan fried seabass with rice and salad.	14.95
Vegetable Handi Biryani (V,D) Saffron Basmati rice cooked with vegetables and seasoned with herbs.	10.95
Chicken Handi Biryani (D) Saffron Basmati rice cooked with chicken and seasoned with herbs.	12.95
Lamb Handi Biryani (D,MU) Saffron Basmati rice cooked with lamb and seasoned with herbs.	13.95

BREADS

Naan (D,G,E)	3.25
Garlic Naan (D,G,E)	3.45
Peshwari Naan (D,G,E,N)	4.95
Cheese Naan (D,G,E)	5.95
Tandoori Roti (G)	3.25

RICE

Basmati Rice	3.55
Saffron Pilau Rice	3.95