

## 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 150ml 75cl 8.95 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, Pierre Lacasse 175ml 250ml 75cl 6.95 8.25 22.95  
France, 2 | Dry with a crisp citrus note.

Pinot Grigio, San Giorgio 6.95 8.25 22.95  
Italy, 2 | Clean, crisp and flavoursome Pinot Grigio from Venetia. Fuller in style than many.

Chardonnay, Beyond The River 26.95  
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 42.95  
France, 1 | Pure Chardonnay with a fresh, fruit-laden palate and a nervy minerality.

### Rosé Wine

Pinot Grigio Rosé, Primi Soli 175ml 250ml 75cl 6.95 8.25 22.95  
Italy, 2 | Refreshingly light with summer berry notes.

Côtes de Provence Rosé, J.L.Quinson 7.95 9.25 26.95  
France, 2 | Distinctive fruit backed by floral hints.

### Red Wine

Merlot, Pierre Lacasse 175ml 250ml 75cl 6.95 8.25 21.95  
France, B | Plum notes with accessible red fruit.

Malbec, Quara Estate 6.95 8.50 23.95  
Argentina, C | Full and well-rounded with cherries, blackcurrants, plums and herbs.

Pinotage, Franschoek Cellar 7.25 8.95 25.95  
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, Watermelon, Passionfruit or Lychee.

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.

Bellini Choose from Peach, Lychee or Passionfruit.

Negroni Gin, Campari and Sweet Vermouth.

Negroni Sbagliato Gin, Campari, Sweet Vermouth and Prosecco.

Old Fashioned Bourbon, Bitters and Sugar.

## MOCKTAILS

All 6.95

Virgin Mojito Lemon, Sugar, Mint and Lemonade.

Cranberry Cooler Cranberry, Apple Juice, Lime and Soda.

Lemon Tree Apple Juice, Mint, Lemon and Lemonade.

Passionfruit Punch Passionfruit Purée, Mint, Lime and Soda.

## BEER & CIDER

Cobra Half 3.95 Pint £6.25  
Peroni Half 3.95 Pint £6.25  
Heineken 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 6.95  
Cîroc Ask for flavours available. 6.95  
Grey Goose 7.95  
Belvedere 8.95

Gin 50ml  
Bombay Sapphire 6.95  
Tanqueray 6.95  
Hendrick's 8.95  
Monkey 47 8.95

Rum 50ml  
Bacardi Carta Blanca 6.95  
Capain Morgan Dark 6.95  
Kraken Black Spiced 7.95

Cognac 50ml  
Courvoisier VS 6.95  
Martell VS 6.95  
Rémy Martin VSOP 8.95

Whisky 25ml 50ml  
Johnnie Walker Black Label 5.95 7.95  
Chivas Regal 5.95 7.95  
Jack Daniel's 5.95 7.95  
Tenjaku 6.95 8.95

Single Malt 25ml 50ml  
Glenmorangie 10 Year 5.95 8.95  
Glenfiddich 12 Year 5.95 8.95  
Laphroaig 10 Year 5.95 8.95  
Talisker Skye 6.95 9.95  
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

<b>Kale Chat (V,D)</b> Batter fried kale leaves, potatoes, chickpeas, mint, tamarind and yoghurt.	<b>7.95</b>
<b>Malai Paneer Tikka (V,D)</b> Stuffed cottage cheese marinated with a creamy sauce served with mint chutney.	<b>7.95</b>
<b>Avocado Bombs (V,D,MU)</b> Crispy smashed avocado patties with a touch of mustard seeds served with beetroot chutney.	<b>8.95</b>
<b>Tandoor Ke Phool (V,D)</b> Broccoli and cauliflower marinated in a spiced sauce, cooked in a clay oven and served with mint chutney.	<b>7.95</b>
<b>Murgh Tikka (D,MU)</b> Spiced marinated chicken cooked in a clay oven.	<b>8.95</b>
<b>Murgh Malai Tikka (D)</b> Chicken breast marinated with cheesy cream and with bursting flavours of ginger, garlic and cardamom.	<b>8.95</b>
<b>Seekh Kebabs</b> Grilled minced lamb cooked to perfection in a clay oven served with mint sauce.	<b>8.95</b>
<b>Garlic Chilli Lamb Chops (D,MU)</b> Spring lamb chops marinated in ginger, spices, yoghurt and cheese.	<b>9.95</b>
<b>Tandoori Salmon Tikka (D,MU,F)</b> Spiced marinated Scottish salmon glazed in a clay oven.	<b>9.95</b>
<b>Tandoori Prawns (D,MU,F)</b> King prawns in tingling spices and grilled in a clay oven.	<b>9.95</b>

## AROUND THE WORLD

<b>Sirloin Steak 8oz</b> Served with fries, a tomato and peppercorn sauce.	<b>16.95</b>
<b>Spicy Bean Burger (V,G)</b> Served with fries.	<b>10.95</b>
<b>Beef Burger (G)</b> Served with fries.	<b>12.95</b>
<b>Grilled Chicken Burger (G)</b> Served with fries.	<b>12.95</b>
<b>Fish and Chips (G)</b> Served with mushy peas.	<b>12.95</b>
<b>Chicken Tikka Pasta (G,D)</b>	<b>10.95</b>
<b>Make Your Own Pizza (G,D)</b> Chicken, Ham, Pepperoni, Peppers, Mushrooms, Olives, Jalapeños, Cheese. Choose up to 3 toppings.	<b>10.95</b>
<b>Chicken Caesar Salad (G,D)</b>	<b>9.95</b>



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, M = Mustard, PN = Peanuts, SE = Sesame, SU = Sulphur, SO = Soya, MO = Mollusc.

Key: VG = Vegan, V = Vegetarian

## MAINS

<b>Dhaba Dal Makhani (V,D)</b> Black lentils and kidney beans in a buttery tomato sauce flavoured with fenugreek and cream.	<b>8.95</b>
<b>Yellow Dal Fry (VG)</b> Yellow lentils tempered with onion, tomatoes and garlic.	<b>8.95</b>
<b>Hara Patta Paneer (V,D)</b> Indian cottage cheese cooked in a rich tomato sauce with spinach and cream.	<b>9.95</b>
<b>Paneer Lababdar (V,D)</b> Indian cottage cheese cooked in a creamy sauce with fresh tomato and onion.	<b>9.95</b>
<b>Okra Masala (VG)</b> Stir fried Indian okra cooked with aromatic spices, crispy onions and tangy tomatoes.	<b>9.95</b>
<b>Murgh Makhani (D,MU)</b> Chefs signature chicken tikka in a buttery tomato sauce flavoured with fenugreek and cream.	<b>10.95</b>
<b>Methi Murgh (D)</b> Chicken cooked in a vibrant curry sauce with fenugreek leaves.	<b>10.95</b>
<b>Laal Maas (D,MU)</b> Slow cooked lamb in rich spices, onion and tomato masala.	<b>11.95</b>
<b>Lamb Kheema Mutter</b> Lamb mince cooked with aromatic spices, onion, garlic, tomatoes and peas.	<b>10.95</b>
<b>Lamb Shank</b> Slow cooked, seasoned lamb shank in Indian spices.	<b>14.95</b>
<b>Malabari Salmon (MU,F)</b> Salmon fillets in a coconut curry tempered with mustard seeds and curry leaves.	<b>10.95</b>
<b>Prawn Mollee (MU,F)</b> Prawns cooked in a rich coconut and turmeric sauce.	<b>10.95</b>
<b>Tawa Fish (MU,F)</b> Pan fried seabass with rice and salad.	<b>12.95</b>
<b>Vegetable Handi Biryani (V,D)</b> Saffron Basmati rice cooked with vegetables and seasoned with herbs.	<b>10.95</b>
<b>Chicken Handi Biryani (D)</b> Saffron Basmati rice cooked with chicken and seasoned with herbs.	<b>11.95</b>
<b>Lamb Handi Biryani (D)</b> Saffron Basmati rice cooked with lamb and seasoned with herbs.	<b>12.95</b>
<b>Prawn Handi Biryani (D,F)</b> Saffron Basmati rice cooked with king prawns and seasoned with herbs.	<b>11.95</b>

## BREADS

<b>Naan (D,G,E)</b>	<b>3.25</b>
<b>Garlic Naan (D,G,E)</b>	<b>3.45</b>
<b>Tandoori Roti (G)</b>	<b>3.25</b>

## RICE

<b>Basmati Rice</b>	<b>3.55</b>
<b>Saffron Pilau Rice</b>	<b>3.95</b>

## SIDES

<b>Raita (D)</b>	<b>2.95</b>
<b>Masala Laccha Onion</b>	<b>3.25</b>
<b>Kachumber Salad</b>	<b>4.25</b>
<b>Fries</b>	<b>4.25</b>
<b>Onion Rings (G)</b>	<b>4.25</b>
<b>Garlic Bread (D,G)</b>	<b>4.25</b>
<b>Basket of Papadums</b>	<b>3.95</b>