

Opening Hours
Monday to Thursday
 12pm - 2pm & 5pm - 10:30pm
Friday
 12pm - 2pm & 5pm - 11pm
Saturday
 1pm - 11pm
Sunday
 1pm - 10:30pm

THE DHABBA

AUTHENTIC NORTH INDIAN DINER

Reach Us
 @thedhabba
 0141 553 1249
 www.thedhabba.com

ESTABLISHED 2002

GLASGOW, SCOTLAND

AVAILABLE EVERYDAY

A JOURNEY THROUGH NORTH INDIA

AT THE DHABBA WE ARE PROUD TO PRESENT
 ABSOLUTELY AUTHENTIC NORTH INDIAN CUISINE AS IT REALLY IS.

Chaat Pakodi

Indian street food or *chaat* does not mean mere snacks or *hors d'oeuvres*. The very concept is almost a way of life, eating in a style which becomes almost compulsive — flavours which encompass sour, sweet, tangy crunchy, spicy and irresistible.

Dahi Papdi Chaat

Crunchy spicy wafers, a topping of potato with chickpeas, covered with sweet and sour yogurt, a dash of tamarind and mint. Clean, clear and fulfilling. 5.50

Gol Gappa

Enhanced with spicy tangy water — this crispy puffed bread filled with spiced potato, and chickpeas laced with freshly ground cumin, is a splendidly refreshing dish. 5.50

Samosa Chaat

Samosa pieces, chickpeas, crisp salad and sweet and sour yogurt. Seemingly simple, this is wonderfully subtle yet arresting. 6.50

Bhel Puri

A dish of puffed rice, sev, potato and mango with a drizzle of tamarind chutney. Touches every point of the palette. 6.50

Dahi Bhalla

Dumplings of lentils in spiced and sweet yogurt. Savoury fresh and tantalising. 6.50

Ragada Pattice

Potato patties and white peas topped with mint chutney. Light yet filling, with a splendid rush to the palette. 6.50

Tokri Chaat

A meal of savouries, potato, cucumber, and pomegranate filled in a roasted poppadom bowl, drizzled with cool yogurt and a pot-pourri of sauces. 7.50

Starters

"The beginning of a fabulous meal should set the tone for the rest of it, just as the end of it should be the flourish of an ample repose; a belief that the world is nearly perfect". So wrote the author, philosopher and gastronome Jean Anthelme Brillat-Savarin in 1812, and it surely applies today. Certainly The Dhabba would agree. So to start:

Anari Macchli

Pomegranate and carom helps this char-grilled Scottish prime salmon to burst with its native glory. 10.50

Tawa Macchi

Fillet of sea bass with subtle hints of carom. Fresh and enlightening. 7.95

Koliwada Jheenga

King prawns are given a spicy savoury glazing with a delicate crispy touch. 7.95

Adraki Pasliyan

Marinated in pickled ginger and red chillies, these charcoal roasted lamb chops have an oriental exoticism which surprises. 9.95

Gosht Kathi

This dish of pulled lamb and diced peppers comes in a wrapped roomali roti. 7.50

Achari Tikka

Spiced boneless chicken baked over charcoal. Fit for a Sultan. 7.50

Murg Qualiyan

Marinated with tandoori spices and gently cooked in the char-grill, these wings of chicken give the first blast of trumpets which herald your repose to come. 6.50

Hariyali Mokal

Chicken finely basted with basil and lemon. As tender as the dawn over a distant hill. 6.50

Paneer Chatpatta

The Dhabba's own homemade paneer cheese skewered with peppers and onions with a spicy tomato tang. 5.95

Subzi Tikdee

A splendid vegetarian trio — Indian potato croquettes, papad wrap and stuffed mushrooms. 5.50

Serves Two

Shuruvaati Thal

A superb display of king prawns, lamb, chicken and vegetarian starters which does what starters should do — start you off! 14.50

FROM THE TRADITIONAL

Tandoori Oven

The tandoor is an oven made in earthenware pottery traditional throughout all civilizations but is still widely used throughout Asia, especially in India where it has produced mouth watering roasts for over five thousand years.

In India — and certainly The Dhabba — it has reached perfection.

The results of tandoori cooking, whether it be bread, vegetables or meats, are healthy and avoid high cholesterol and fats. More often than not, the various meats are marinated in Indian cookery which means

the flavours are sealed into them, ending up with a succulence you will remember.

Tandoori cooking requires considerable skill, much as a ceramicist would need — deciding on time, heat regulation, preparation of materials — even the methods of basting the ingredients resemble the needs of such things as glazing pottery would be to a potter.

The Dhabba has the luxury of an expert in its chef who knows all there is to know in this most arcane of cooking methods.

Subzi Seekh

Ideal for vegans. Cauliflower, potatoes, mushrooms, peppers and onions. Ideal for anybody. 12.95

Paneer Tikka

Cubes of Paneer in an exquisite spice marinade grilled with peppers and onions. 13.95

Achari Tikka

Spiced boneless chicken baked over charcoal. Fit for a Sultan. 14.95

Malai Murg

Cardamom and cream make soft and succulent boneless chicken dish into a tandoori dream. 14.95

Tandoori Sangam

Serves Two

A huge mixed platter of tandoori monkfish, lamb and chicken. An ideal dish. Ideal that is, for greedy people. 34.95

Tandoori Chooza

A slow roasted half chicken on the bone marinated in traditional tandoori spices makes this dish a very special treat. 16.95

Lehsuni Boti

This durbar of delight is a splendour of lamb fillet marinated with yogurt and garlic is mildly spiced. But enough for you to order again and again. 18.50

Adraki Pasliyan

Marinated in pickled ginger and red chillies, these charcoal roasted lamb chops have an oriental exoticism which surprises. 19.95

Anari Macchli

Pomegranate and carom helps this char-grilled Scottish prime salmon to burst with its native glory. 20.95

Macchi Tikka

This is the best Scottish monkfish marinated in aromatics to bring out the special flavour. It almost bounces off the tongue. 22.50

Zaffrani Nisha

When you have fresh jumbo tiger prawns, a saffron marinade, a slight charring, you have a gust of the sea, of the very orient of Sinbad. 32.95

Sauce on the side

Recommended when ordered as a main.

All the dishes on this menu are prepared without using nuts, peanuts, sesame, mustard, celery, lupin and sulphites. Our standard operating procedure ensures that all the ingredients we use in our kitchen are free from these allergens. However, please note that some of the products we procure may have been packaged in facilities that also handle some of these allergens.

Masaedar

This blend of onions, tomatoes and chillies is quite hot but refreshing at the same time. 4.75

Salan

An aromatic medium sauce with herbs, khus khus and melon seeds. Fresh and flavoursome. 4.75

Palakdar

A wonderful panoply of herbs and fresh spinach leaves. Popeye would go from strength to strength on this. 4.75

Maskawala

A very rich but mild sauce of tomatoes, mixed melon seeds and cream. Great with any dish. 4.75

100%
NUT
FREE



Chota Papad

Mini Poppadoms. 1.50

Chota Papad & Dips

Mini poppadoms accompanied with a tomato & mango dip and a coriander & mint dip. 2.95

VEGAN VEGETARIAN CONTAINS GLUTEN
 CONTAINS DAIRY CONTAINS EGG

If you have any allergies or other dietary requirements, please speak to a member of staff before you order your meal.



Vegetarian

All throughout India there are some magnificent dishes for many who practice vegetarianism. Here are some of them:

Subzi Tak-a-Tak 🍷🌱

India itself comes to your table with this medley of sautéed Indian vegetables —Indian squash, bitter gourd, cauliflower, aubergines and okra. A costume drama of a meal. 13.50

Aloo Gobi 🍷🌱

A traditional tumble of potatoes, cauliflower and garden peas. This is a dish common throughout the world but with a spicy Indian take. An Indian bubble squeak. 11.95

Daal Makhani 🌱🥗

A very rich and buttery concoction of black lentils, kidney beans and split chickpeas. A taste of an India full of hill stations and summer retreats. 11.95

Khumb Gajar Mutter 🌱

A medley of mushrooms, carrots and green peas in a medium sauce of browned onions, tomato and ginger. 11.95

Bharwan Aloo 🌱

Roasted potato stuffed with chopped vegetables. A rich and slow-tasting dish with almost an Indian sunset lurking in the background. 13.50

Chicken

In North Indian cuisine poultry was bred to feed the massive armies from history. In the following dishes you will discover the past, from Samarkand to Macedonia, yet with a touch of the domestic hearth.

Dhabba Khas 🍷🔥

Traditional dish of chicken with onion, tomatoes, ginger and garlic. 14.95

Murg Kadai 🍷

Every Dhabba throughout India, has this chicken tossed with mixed peppers and onions. Comfortably succulent. 14.95

Methi Murg

A comforting and herby farmhouse chicken preparation with fresh fenugreek. 14.95

Murg Maskawala 🥗

Tandoori cooked chicken with cream, tomatoes and mixed melon seeds. Buttery, gentle with the strength underlying its superbly mild flavour. Long lasting and peaceful. 14.95

Murg-e-Changezi 🥗

A whole grilled chicken breast slowly cooked in a masala with chicken stock. This sumptuous dish for Moghul kings of history is necessarily a slow affair. Please allow thirty minutes for this dish to be served. 18.95

Lamb

There are areas of world cookery in which the herding of sheep is unknown. But in India, especially in the North, lamb has been cultivated as a meat acceptable to all. It is a meat treated with enormous respect by the great chefs of this amazing world cuisine.

Laal Maas 🍷🔥

Fiery lamb dish with caramelised onions, poppy seed paste and crushed red chillies. For the most ferocious Bengal Lancer. 17.50

Diwani Handi 🍷

Lamb on the bone, with aromatics & spices. Traditional rural cooking at its finest! 17.50

Bhuna Gosht

Sautéed lamb with onions, tomatoes, and peppers. Perhaps the most famous Indian lamb dish of all time. It is especially splendid at The Dhabba. 17.50

Dhania Gosht 🥗

Lamb simmered with fresh coriander. Fragrant, smooth and silky. 17.50

Raan-e-Sikandari

This is leg of lamb cooked with dark rum, herbs and spices. For this favourite of the great Sikh soldiers of the British Raj, now, much enjoyed by connoisseurs, you must allow thirty minutes for this to be served. 22.95

Seafood

NOTE ON FISH DISHES: Many imagine Indian recipes for fish as masking the flavours of the fish itself. Yet, India does not take its fish cookery lightly. Great care has been paid to enhance fish cookery with some of the most sophisticated cooking techniques ever designed. The Dhabba chefs are enormously skilled in the subtlety of the cookery of the products of one of the most magnificent bounties of nature known to us all.

Nisha Lababdar 🥗

Fresh jumbo tiger prawns, creamy, mixed melon seeds, velvety. 27.50

Ajwaini Macchli 🍷

Monkfish in a thick preparation with beautiful flavours of carom and onion. 21.95

Panch Phoran Macchli 🍷

Grilled Scottish salmon flavoured with a unique blend of five spices. 21.95

Rasedar Macchli

Sea bass fillet with khus khus and melon seeds. Gently sauced and very refreshing. 21.95

Baowli Jheenga

King prawns, peppers and potatoes tossed in a sauce with wonderful aromatic spices. 20.50



THE ART OF Dum Pukht

This style of cooking requires considerable skill and experience and its origins lie in the times of the Great Nawabs of Awadh, the absolute rulers of the Northern Provinces of India during the 17th and 18th centuries. Dum Pukht can be translated as to “breathe” and “cook”. It is a process of slow-cooking food in its own juices, thus retaining all of its natural aromas and flavours. The results of this style of cuisine are courtly and peaceful, for a long and leisurely, well, gastronomic experience. Please allow around 20-25 minutes for your Dum Pukht dish to be served.

Quser-e-Pukhtan 🌱🥗🥗

Homemade paneer simmered with tomatoes, melon seeds and cream, with a deft touch of mace. 14.95

Bemmisal Handi 🍷🥗

Tandoori chicken pieces in a satiny sauce of tomatoes laced with cardamom. Bright, fresh and full of sunlight. 17.50

Kundan Qaliya 🍷🥗🥗

Tender lamb, mildly spiced and slow cooked in an elegant sauce with star anise and topped with an egg. 19.95

Macchi Dum Sunehri 🍷🥗

Fresh Scottish monkfish, baked in the tandoor and finished in a sauce with hints of cloves 24.95

Homemade Paneer

There is a Scottish version of this ancient means of cheese making called *crowdie*, as there probably is everywhere there is milk. But *paneer* is something else. Rather like cottage cheese, it has a crumbly texture and dense freshness that gives strong flavours — a *tendresse* and a richness all of its own.

At The Dhabba this *paneer* is made in the traditional, and, it has to be said, painstaking way.

Paneer Shimla 🍷🔥🌱🥗

Paneer with peppers and onions. Think of cool hill stations during the British Raj, bit of a cuisine long since developed since then. 14.50

Palak Paneer 🌱🥗

A robust preparation of paneer and spinach leaves. Popeye's eyes would pop at this! 14.50

Malai Kofta 🌱🥗

Magnificent dumplings of cottage cheese simmered in khus khus and cream. A veggies heaven! 14.50

Paneer Makhani Masala 🌱🥗

Our very own cottage cheese in a tomato- based rich, creamy sauce. Puts Welsh Rarebit back into a 1920's Lyon's Corner House. Whatever that means. 14.50

Biryani

This delicious rice celebration can be as simple as well as amazingly complex in its widely differing forms.

Slow-cooked in a sealed pot, it takes to robust meats, or vegetables with sumptuous opulence. It can be beautifully enhanced by subtle, or complex sauces.

Historically the food of kings, all the vibrant tastes, and colours of India make this, almost a genre, a palatial dish and one of the most regal experiences of world food.

Gosht Biryani 🥗

A satisfyingly splendid boneless lamb dish. 18.95

Murg Biryani 🥗

Cooked with boneless chicken breast pieces. 16.95

Subzi Biryani 🌱🥗

With seasonal vegetables and homemade paneer this is a meal of great flavour; an India created in the very heart of its homeland. 15.95

Served with a choice of sauces — The beautifully aromatic **Salan** 🌱, herby and spicy. Or perhaps the smooth, springtime-like famous **Raita** 🌱🥗 with yogurt, spices and fresh vegetables.

Sides

Bhendi Do Pyaza 🌱

Okra and red onions with cumin, ginger and a hint of green chillies. Hottish, yet subtle. 6.50

Cholé 🌱

A traditional Punjabi spiced chickpea delicacy. 6.50

Pilee Daal Tadka 🌱

Yellow lentils simmered with tomatoes, ginger, garlic and coriander. This classic North Indian staple brings with it a breath of the mountains of the North West. 6.50

Pahadi Aloo 🍷🌱

Potatoes peeled and diced and tossed together with shreds of spinach and fenugreek. 6.50

Bengun Bharta 🌱

Tandoori cooked aubergines, sautéed with onions, tomatoes and garden peas. Rough, ready and polishing. 6.50

Paneer Kurchan 🌱🥗

Crumbled paneer cheese and assorted peppers tossed together in a tadka of onions and tomato. 7.95

Rice

Indian *basmati* rice coming straight, as it were from the fertile pastures in which they were grown. From this is added the tricky methods of preparation which produce such amazing results.

Makai Aur Mattar Ka Chawal 🌱🥗

Basmati rice with green peas, sweetcorn and coriander. Fresh and fragrant. 4.50

Jeera Chawal 🌱

Cumin flavoured basmati rice. 3.95

Ubla Chawal 🌱

Steamed basmati rice. 3.50

Breads

Tandoori Roti 🌱🥗

The classic whole-wheat bread baked in the tandoor. 2.95

Missi Roti 🌱

Made from gram flour. Gluten-free. 3.25

Lacchedar Paratha 🌱🥗

Whole-wheat, flaky, multi-layered bread. 3.95

Aloo Paratha 🌱🥗

A whole-wheat stuffed bread with spiced potato. A superior large 'tattie scone'. 4.50

Naan 🌱🥗

The quintessential Indian refined flour bread. Deeply satisfying. 3.50

Lehsuni Naan 🌱🥗

Naan topped with fresh garlic and herbs. For those who love garlic this hits the spot. 3.95

Peshawari Naan 🌱🥗

An unusual naan, this is stuffed with a sweet filling of semolina, coconut, dates, cardamom and fennel. 4.95

Kulcha 🌱🥗🥗

Grated homemade paneer, spices and herbs filled in a refined flour bread. 4.50

Salads

Kachumbar 🌱

This beautifully seasoned salad has a splendid jumble of tomatoes, cucumber, lettuce and red onions. 4.50

Seedha Sadha Salad 🌱

Slices of fresh tomatoes, red onions, cucumber and carrots on a bed of crisp green lettuce. 4.50

Raita 🌱🥗

Incredibly refreshing smooth yogurt, spices and fresh vegetables. 4.50

Laal Pyazz 🍷🌱

Sliced red onions, red chilli powder, green chillies and a wedge of lemon. 2.95

Pickle

The Indian pickle adds a tangy, spicy heat to the palate and provides drama and dynamism to the Indian culinary experience.

Dhabba Achaar 🍷🔥🌱

Our own homemade pickle of mango, lime, carrots, garlic and chillies. 2.95

Vegan Menu

Indian gastronomy, while quite diverse, has always boasted an excellent selection of traditional vegan delicacies. Try some of the great dishes that form the backbone of the Indian culinary culture.



WINE PAIRING

There is 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 over-emphasise 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.

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.

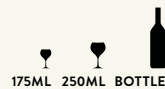
2. Laurent-Perrier Rosé NV 79.95
Champagne, France
The fashion statement in Champagne – elegant and crisp with soft, strawberry fruit and a long creamy finish.

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. 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
Bella Modella Venezia, Italy
Elegant and sophisticated, velvety fresh fruits, cocoa and spice.

BEER

Kingfisher ½ Pint / Pint 2.75 / 5.50
Kingfisher 330ml Bottle 4.50
Peroni (Gluten Free) 330ml Bottle 4.50
Bombay Bicycle IPA 330ml Bottle 4.50
Peroni Libera (Non-alcoholic) 330ml Bottle 4.50

CIDER

Magners Original 568ml Bottle 4.75
Peacock Mango & Lime 500ml Bottle 5.75

APÉRITIF

Campari 3.95
Pernod 3.95
Pimm's No.1 3.95
Martini Bianco 3.95
Martini Extra Dry 3.95
Martini Rosso 3.95

VODKA

Grey Goose 5.95
Smirnoff 3.95

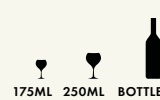
RUM

Havana Club 7 4.50
Old Monk 7 Indian Dark Rum 4.50
Bacardi 3.95
Captain Morgan Spiced 4.25
Malibu 4.25

WHISKEY / BOURBON

Johnnie Walker Black Label 4.95
Woodford Reserve 4.95
The Famous Grouse 3.95
Jack Daniel's 4.50
Jameson Irish Whiskey 4.50
Maker's Mark 4.50

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 Picard, Loire, France
Grapefruit, blackcurrant leaf and stony minerals. A vibrant, polished and deliciously complex classic.

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
Umbrele Viile, Timisului, Romania
Crisp, ample, ripe tropical fruits, oh so easy.
BEST ENJOYED WITH RICH, CREAMY DISHES

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

GIN

The Botanist 6.95
Exquisitely well-balanced and complex artisanal gin distinctly enhanced by twenty-two locally picked wild Islay botanicals.
Garnished with fresh mint and lemon.

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.

Bombay Sapphire 4.95
A fresh and lively gin, exceptionally smooth, slightly floral with bright citrus notes.
Garnished with a wedge of lime.

Boe Violet 4.75
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.

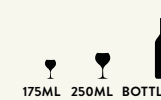
Gordon's Premium Pink 4.50
Refreshing sweet notes of raspberries, strawberries and reoccurrant with a bite of juniper and coriander underneath.
Garnished with strawberry.

Gordon's 3.95
An absolute classic dry gin — a very fresh experience with juniper, citrus lemon and coriander flavours.
Garnished with a wedge of lime.

BOTTLED TONIC

SCHWEPPE'S 125ml Bottles
Indian Tonic 1.50
Slimline Tonic 1.50

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 6.95 9.75 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 Neropasso, IGT 6.50 9.25 26.95
Biscardo, Veneto, Italy
Spicy and fragrant with black cherries and plum compote wrapped in fine, velvety tannins.
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 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 India 6.25
Oban 14 Year Old, Highland 5.95
The Balvinie 21 Year Old, Speyside 10.95
The Macallan 12 Year Old, Speyside 6.75
Glenfiddich 12 Year Old, Speyside 4.95
Lagavulin 16 Year Old, Islay 6.75
Laphroaig 10 Year Old, Islay 5.25
Highland Park 12 Year Old, Island 5.95
Talisker 10 Year Old, Island 5.95
Yamazaki 12 Year Old, Japan 8.95

COGNAC

Rémy Martin XO 10.95
Rémy Martin VSOP 6.50
Hennessy 5.50
Martell VS 4.50

FORTIFIED WINES

Port 3.95
Sherry 3.95

LIQUEURS

Grand Marnier 5.50
Drambuie 4.50
Disaronno (Amaretto) 4.25
Baileys 4.50
Cointreau 4.25
Glavya 4.25
Kahlúa 4.25
Midori 4.25
Peach Schnapps 4.25
Sambuca 4.25
Southern Comfort 4.25
Tia Maria 4.25
Tequila 4.25

MINERAL WATER

Still Water 330ml Bottle 2.50
Sparkling Water 330ml Bottle 2.50
Still Water 75cl Bottle 3.75
Sparkling Water 75cl Bottle 3.75

JUICE

Cranberry 2.95
Orange 2.95
Pineapple 2.95

LASSI

Mango 3.50
Salted 3.50

SOFT DRINKS

Coca-Cola Draught 2.75
Diet Coke Draught 2.75
Schweppes Lemonade Draught 2.75

Coca-Cola 330ml Bottle 3.25
Diet Coke 330ml Bottle 3.25
Coke Zero 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

Soda Water Draught 2.50
Indian Tonic Water Draught 2.95

Milk 2.50

Mixer Draught 1.25
Schweppes Mixer Bottled 1.50