

# Dakhin

## SOUTH INDIAN KITCHEN

Between the Arabian Sea, the Bay of Bengal and the Indian Ocean lies a tropical expanse of endless beaches, mountain ranges, and plateaus, crisscrossed by an intricate meandering of rivers. The region is as diverse as it is breathtaking.

This is South India.  
Encompassing the states of Andhra Pradesh, Karnataka, Kerala, Tamil Nadu and Telangana, South India is a land with a unique cuisine.

The food is light yet nourishing, subtle yet spicy and the combination of rice, coconut, lentils, and local spices give South Indian cuisine a distinctive taste easily differentiated from any other region of India.

Discover a new experience with every meal.

100%  
Gluten  
Free  
Cuisine






100%  
Nut  
Free  
Cuisine


## FLAME COOKED

A magnificent selection of seafood, meat and cottage cheese specialties, marinated and flame cooked on a skewer and served with a light garnish.

A starter to share or a main course by itself.

**PEDDA ROYYALU**  32.95

Fresh jumbo tiger prawns with a light marinade of ginger, garlic, cumin and crushed bay leaves. An undeniable splendour of the seas.

**MEEN CHUTTATHU**  22.50

Soft and juicy Scottish monkfish, assorted peppers, a delightful marinade and a slight charring to bring out its unique flavour.

## STARTERS

**CHEPALU URUNDAI** 6.95

A fisherman's snack, these hand-shaped croquettes of chopped haddock and ginger are fried to a crisp golden brown.

**CHEMMEEN VARUTHATHU**   6.95



King prawns and peppers tossed together with a tangy tomato, garlic sauce. Irresistible!

**MAMSAM PEPPER FRY**  7.25


A delicacy served in tiny nondescript shops all across Kerala, this is pan-seared lamb with black pepper and green chillies. Its flavour is the stuff of legend.

**KARVEIPULLEI KOLI** 6.50



Shreds of chicken flavoured with crushed curry leaves. From the rustic hamlets of rural Tamil Nadu.

**MEEN ROST**   20.95

Grilled Scottish salmon with aromatics, spiced yoghurt and chunks of assorted peppers. A taste of South India's calm coastal backwaters.

**VARUTHA ATTUKARI**  18.50

Slow roasted lamb fillet with a gentle marinade of herbs, spices and coconut underlying its superb flavour.

**VARUTHA KOLI**   14.95

Soft succulent chicken breast with a hot yet subtle coating of ginger, garlic and red chillies.

**PALKATTI POLLICHATHU**   13.95


Slices of cottage cheese and mixed peppers marinated with flavourful herbs, yoghurt and coconut.

**LONA ESI PUTTA GODUGULA**   5.50



Spicy coconut filled button mushrooms. Melts in the mouth to release an explosion of flavours.

**BATATA BONDA**   5.50

Soft battered dumplings of spiced potato — based on a classical South Indian recipe found in an old 12th-century manuscript, the *Mānasollāsa*.

**KEERAI BHAJJI**  5.50

A popular street-side snack, these fritters of fresh spinach and onions are crunchy on the outside and soft on the inside.

**RASAM**    5.95





Seen as comfort food for many in the region, this is a thin and tangy soup made with an unusual blend of tomatoes, tamarind and peppery spices.

**THEYIL CHUTTA SANGAMAM**  34.95


A majestic assortment of flame cooked monkfish, lamb and chicken. *Serves Two*

## SAUCES ON THE SIDE


*Recommended when ordered as a main.*

**POONDU**     4.75

An intense fiery sauce abundant in garlic and crushed red chillies.

**NILGIRI**  4.75

A herby sauce of coriander, mint leaves and coconut. Fresh and fulfilling.

**MOILEE**  4.75

A mild and flavoursome sauce of onions, tomatoes and turmeric with coconut milk.

## THE CLASSICS

Among South India's breathtakingly vast food culture are a few standard-bearers that signify its uniqueness. These dishes, with its hundreds of regional variations, are commonly enjoyed by millions all across South India.

### DOSA

Large crêpes made from a batter of finely ground rice and lentils, dosa are usually served with a variety of different regional fillings.

Indigenous to and a staple dish of the Southern Indian region, the humble dosa has hundreds of different variations and can be traced back over two thousand years.

Always served with **Sambhar**[1] and **Thengai Chutney**[2].

### BIRYANI

A centuries-old recipe of basmati rice, slow cooked with various meats, seafood or vegetables.



The essence of its taste comes from the addition of fried onions, yoghurt, fresh herbs, botanical oils and numerous exotic spices and aromatics.

The biryani is traditionally served with **Pachadi**[3] to balance the strong yet subtle flavours.



### IDLI VADA

The Idli is a steamed rice cake made from a batter of fermented lentils and finely ground rice.

A Vada is a savoury fritter shaped like a doughnut and made of ground lentils, herbs and spices.

**IDLI SAMBHAR**   14.95



*Idli* soaked in **Sambhar**[1] and served with **Thengai Chutney**[2] on the side.

**VADA SAMBHAR**   14.95

*Vada* soaked in **Sambhar**[1] and served with **Thengai Chutney**[2] on the side.

**IDLI VADA SAMBHAR**   14.95




*Idli* and *Vada* soaked in **Sambhar**[1] and served with **Thengai Chutney**[2] on the side.

**MASALA DOSA**   14.95


A *dosa* with a traditional savoury spiced potato filling. A classic South Indian dish.

**PALKATTI MASALA DOSA**    15.95


Homemade cottage cheese makes for a great filling in this *dosa*.

**SPICY CHUTNEY**    1.95


Add a spicy spreading of Mysore chutney to the *dosa* for that extra heat.

**YERA BIRYANI**  20.50



Cooked with king prawns.

**MAMSAM BIRYANI**  18.95

With tender lamb.

**KODI BIRYANI**  16.95

With soft succulent chicken breast.

**KAIKARI BIRYANI**   14.95


With mixed seasonal vegetables.

### UTTAPAM


These are thick pancakes of ground rice and lentils, usually served with a topping. Always served with **Sambhar**[1] and **Thengai Chutney**[2].

**MASALA UTTAPAM**    16.95


An *uttapam* topped with a mixture of grated coconut, red onions, tomatoes and green chillies.

**MAMSAM DOSA**  18.50



A *dosa* with a splendid filling of lamb, green peas, curry leaves and spices.



**SAMUNDRA DOSA**  21.95




A seafood lover's delight! Prawns and fish, chopped together, spiced, sautéed and rolled in a *dosa*.

**KOLI DOSA**  17.50

A serving of well-spiced chicken in a rolled- up *dosa*.

[1] **Sambhar** - Seasonal vegetables, lentils, tamarind and roasted spices, stewed together create this most popular South Indian staple.  

[2] **Thengai Chutney** - Made from fresh coconut, herbs and spices, this chutney is one of the most common condiments in Southern India.  

[3] **Pachadi** - Cucumber soaked in refreshing cool yoghurt, flavoured with cumin, mustard seeds and coriander.   



VEGAN



VEGETARIAN



CONTAINS DAIRY



CONTAINS MUSTARD



CONTAINS EGG

PICK OF THE POULTRY

- POONDU KOLI

14.95
- A fiery chicken dish with the intense heat of red chillies complemented with ginger and plenty of garlic. Not for the faint-hearted!
- MYSORE CHILLI KOLI

14.95
- Chicken cooked in a blend of onions, tomatoes, coconut milk and green chillies — from the old Kingdom of Mysore.
- CHETTINAD KOLI

14.95
- With intense flavours of freshly ground spices and gently warming black pepper, this chicken dish is a speciality of the *Chettiar* spice traders.
- KOZHI STEW

14.95
- An intensely flavoured dish of chicken stewed with coconut milk, potatoes, carrots, exotic spices and aromatics — an evolution of a dish brought to the shores of Kerala in the 1500s by Portuguese sailors.
- KORI MANGALOREAN

14.95
- This delicious chicken preparation contains a charming mixture of different fragrant spices combined with the mild richness of coconut milk

TREATS OF LAMB

- MASA KONDHAPUR

16.95
- This hot lamb preparation is typical of the cuisine of Kondhapur known for its richness and liberal use of red chillies.
- VENCHINA MAMSAM

16.95
- Fresh ginger and a touch of black pepper to bring out the taste of lamb in this time-tested recipe from Andhra Pradesh.
- ERACHI MAPPAS

17.95
- Rich and full of flavour, these are soft succulent lamb chops simmered with onions, tomatoes and coconut milk. An old favourite of the Syrian diaspora of Kerala.
- MAMSAM NILGIRI

16.95
- From the forested hill stations of Ooty, this herby lamb dish of mint and coriander is wholesome and so refreshing!
- ATTERACHI THENGAI KARI

16.95
- The fragrant aroma of cardamom and fennel, the richness of coconut milk and the tenderness of lamb make this dish a delight to the senses.

THE OCEAN’S LURE

- YETTI MASALA

24.95
- Fresh jumbo tiger prawns, lightly fried and cooked in a thick flavorful sauce of onions, tomatoes and coconut.
- MEEN PULLI

21.95
- This quintessential dish from the Malabar coast has Scottish monkfish in a spicy, tangy sauce of tamarind and red chillies.
- ELLAYIL PORICHA MEEN

20.95
- Mediterranean sea bream fillet with a spiced marinade, wrapped in a banana leaf and pan fried. Old world cooking at its finest!
- MEEN MOILEE

21.95
- Fresh Scottish monkfish stewed with coconut milk, onions, tomatoes and lemon. A dish with immaculate spice and flavour.
- CHEMMEEN KARI

20.50
- A delicate preparation of king prawns, coconut, ginger and curry leaves. Wonderfully subtle yet arresting.

SIDE DISHES

- KEERAI KOOTU

6.50
- Shredded spinach sautéed with grated coconut and subtle spices. Fresh and fragrant!
- SUNDAL

6.50
- A nutritious delicacy of black chickpeas, tossed together with a hint of tomatoes, onions, herbs and spices.
- PODIMAS

6.50
- A flavoursome Tamilian speciality of potatoes cooked with coconut, lentils and curry leaves.
- SAMBHAR

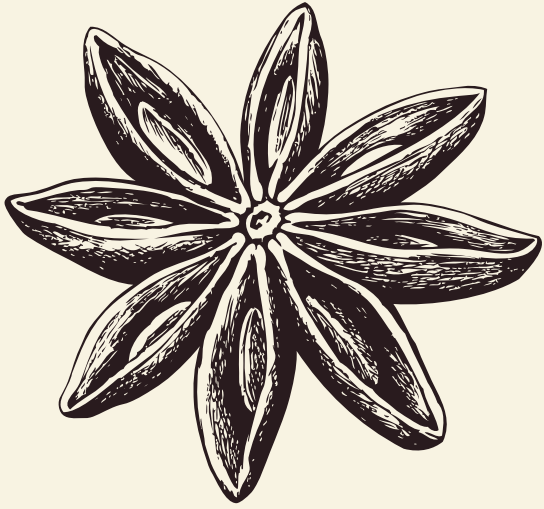
6.50
- Seasonal vegetables, lentils, tamarind and roasted spices, stewed together create this most popular South Indian staple.

HOMEMADE PANEER DISHES

- PALKATTI CHETTINAD

14.50
- Homemade paneer and mushrooms cooked with onions, intensely flavoured with black pepper.
- TELENGANA PALKATTI

14.50
- A mild preparation of homemade cottage cheese with coconut milk blended with onion, tomatoes and mustard seeds.



ALLERGY AND INTOLERANCE

Please speak to your server about any dietary requirements you have before you order your meal.

All the food on this menu are prepared without using gluten, nuts, peanuts, sesame, celery, lupin, molluscs and sulphites. Our standard operating procedure ensures that all the ingredients we use in our kitchen are always free from these allergens.

With the exception of gluten, please note that some of the products we procure may have been packaged in facilities that also handle some of these allergens.

VEGAN/ VEGETARIAN

- GUTTI VANKAYA MASALA

11.95
- Whole aubergines shallow fried, cooked with onions, tomatoes and an assortment of herbs and spices. A vegetarian splendour.
- BENDAKAYA PULUSU

11.95
- An okra dish cooked with tamarind, onions, tomatoes and mustard seeds. An Andhra speciality with complex flavours.
- BATATA KEERAI SOUNG

11.95
- Cubes of fried potatoes, shredded spinach and tomatoes cooked with mustard seeds and coconut.

- KAI KURMA

11.95
- An exquisite preparation of green beans, garden peas and carrots with coconut milk and subtle spices.
- BATTANI GODUGULA

11.95
- Button mushrooms, green peas and tomatoes simmered with mustard seeds, coconut and fresh coriander.
- KEERAI MACIAL

10.95
- A wholesome preparation of yellow lentils and shredded spinach simmered with subtle spices and coconut milk.

- AVIAL

11.95
- A melange of seasonal vegetables, fresh coconut, curry leaves — deliciously simple and complex at the same time.

BREADS

- SADA DOSA

3.95
- A simple, thin crêpe of ground rice and lentils.
- CHILLA

3.95
- A soft, thin and savoury bread of gram flour with fenugreek.
- APPAM

4.95
- Lacy, soft and bowl-shaped hopppers of fermented rice and coconut milk.
- SIRU UTTAPAM

4.95
- Soft pancakes of ground rice and lentil with a variety of toppings — tomatoes, red onions and coconut.
- THOSAI THATTU

5.50
- A delightful assortment of three different South Indian breads — Chilla, Appam and Siru Uttapam.
- PAPER DOSA

6.95
- Crispy, delicate and paper-thin, this golden brown crêpe spans two to three feet. You have to see it to believe it!

RICE

- THENGAI ANNAM

3.95
- Basmati rice with grated coconut and mustard seeds.
- NIMMAKAI ANNAM

3.75
- Lemon juice, mustard seeds, lentils and curry leaves flavour this aromatic basmati rice preparation.
- ANNAM

3.50
- Steamed basmati rice.

SALADS

- TARKARI

4.50
- A delectable jumble of fresh tomatoes, cucumber, radish, carrots and red onions with a sprinkling of spiced lemon juice.
- PACHADI

4.50
- Cucumber soaked in refreshing cool yoghurt, flavoured with cumin, mustard seeds and coriander.

CHUTNEYS

- THENGAI CHUTNEY

2.95
- Made from fresh coconut, herbs and spices, this simple chutney is one of the most common condiments in Southern India.
- MYSORE CHUTNEY

2.95
- A spicy coconut chutney for those who like a bit of heat.
- MANGA PICKLE

2.50
- Spicy, salty, pickle made from unripe mangoes and red chillies.



accredited by  
coeliacuk  
live well gluten free





# SOUTH INDIAN TASTING MENUS

TO SHARE FOR GROUPS OF FOUR OR MORE  
Our chefs have carefully created a range of menus that perfectly capture our traditions of friendship and sharing. Each menu has an assortment of different dishes that emphasise robust, fresh flavours and capture the extensive range of food from all across South India.

## VAIGAI

30 per person

### STARTERS

#### CHEPALU URUNDAI

A fisherman’s snack, these hand-shaped croquettes of chopped haddock and ginger are fried to a crisp golden brown.

#### MAMSAM PEPPER FRY

A delicacy served in tiny nondescript shops all across Kerala, this is pan-seared lamb with black pepper and green chillies.

#### KARVEIPULLEI KOLI

Shreds of chicken flavoured with crushed curry leaves. From the rustic hamlets of rural Tamil Nadu.

#### BATATA BONDA

Soft battered dumplings of spiced potato — based on a classical South Indian recipe found in an old 12th-century manuscript, the *Mānasollāsa*.

### MAINS

#### VARUTHA ATTUKARI

Slow roasted lamb fillet with a gentle marinade of herbs, spices and coconut underlying its superb flavour. *With a fresh, herby Nilgiri sauce.*

#### VENCHINA MAMSAM

Fresh ginger and a touch of black pepper to bring out the taste of lamb in this time-tested recipe from Andhra Pradesh.

#### KOZHI STEW

An intensely flavoured dish of chicken stewed with coconut milk, potatoes, carrots, exotic spices and aromatics — an evolution of a dish brought to the shores of Kerala in the 1500s by Portuguese sailors.

#### POONDU KOLI

A fiery chicken dish with the intense heat of red chillies complemented with ginger and plenty of garlic. Not for the faint-hearted!

#### KEERAI KOOTU

Shredded spinach sautéed with grated coconut and subtle spices. Fresh and fragrant!

### SERVED WITH

#### NIMMAKAI ANNAM

Lemon juice, mustard seeds, lentils and curry leaves flavour this aromatic basmati rice preparation.

#### ANNAM

Steamed basmati rice.

#### SIRU UTTAPAM

Soft pancakes with a variety of toppings — tomatoes, red onions and coconut.

#### PAPER DOSA

Crispy, delicate and paper-thin, this crêpe spans two to three feet.

## KAVERI

35 per person

### STARTERS

#### CHEMMEEN VARUTHATHU

King prawns and peppers tossed together with a tangy tomato, garlic sauce. Irresistible!

#### MAMSAM PEPPER FRY

A delicacy served in tiny nondescript shops all across Kerala, this is pan-seared lamb with black pepper and green chillies. Its flavour is the stuff of legend.

#### VARUTHA KOLI

Soft succulent chicken breast with a hot yet subtle coating of ginger, garlic and red chillies.

#### PALKATTI POLLICHATHU

Slices of cottage cheese and mixed peppers marinated with flavourful herbs, yoghurt and coconut.

### MAINS

#### MEEN CHUTTATHU

Soft and juicy Scottish monkfish, assorted peppers, a delightful marinade and a slight charring to bring out its unique flavour. *With a mild and flavoursome Moilee sauce.*

#### MAMSAM NILGIRI

From the forested hill stations of Ooty, this herby lamb dish of mint and coriander is wholesome and so refreshing!

#### CHETTINAD KOLI

With intense flavours of freshly ground spices and gently warming black pepper, this chicken dish is a speciality of the *Chettiar* spice traders.

#### KOZHI STEW

An intensely flavoured dish of chicken stewed with coconut milk, potatoes, carrots, exotic spices and aromatics — an evolution of a dish brought to the shores of Kerala in the 1500s by Portuguese sailors.

#### SUNDAL

A nutritious delicacy of black chickpeas, tossed together with a hint of tomatoes, onions, herbs and spices.

#### SAMBHAR

Seasonal vegetables, lentils, tamarind and roasted spices, stewed together create this most popular South Indian staple.

### SERVED WITH

#### THENGAI ANNAM

Basmati rice with grated coconut and mustard seeds.

#### NIMMAKAI ANNAM

Lemon juice, mustard seeds, lentils and curry leaves flavour this aromatic basmati rice preparation.

#### SIRU UTTAPAM

Soft pancakes with a variety of toppings — tomatoes, red onions and coconut.

#### PAPER DOSA

Crispy, delicate and paper-thin, this crêpe spans two to three feet.

#### TARKARI

A delectable jumble of fresh tomatoes, cucumber, radish, carrots and red onions with a sprinkling of spiced lemon juice.

## GODAVARI

45 per person

### STARTERS

#### PEDDA ROYYALU

Fresh jumbo tiger prawns with a light marinade of ginger, garlic, cumin and crushed bay leaves. An undeniable splendour of the seas.

#### MEEN ROST

Grilled Scottish salmon with aromatics, spiced yoghurt and chunks of assorted peppers. A taste of South India’s calm coastal backwaters.

#### VARUTHA ATTUKARI

Slow roasted lamb fillet with a gentle marinade of herbs, spices and coconut underlying its superb flavour.

#### VARUTHA KOLI

Soft succulent chicken breast with a hot yet subtle coating of ginger, garlic and red chillies.

### MAINS

#### MEEN MOILEE

Fresh Scottish monkfish stewed with coconut milk, onions, tomatoes and lemon. A dish with immaculate spice and flavour.

#### ERACHI MAPPAS

Rich and full of flavour, these are soft succulent lamb chops simmered with onions, tomatoes and coconut milk. An old favourite of the Syrian diaspora of Kerala.

#### POONDU KOLI

A fiery chicken dish with the intense heat of red chillies complemented with ginger and plenty of garlic. Not for the faint-hearted!

#### KORI MANGALOREAN

This delicious chicken preparation contains a charming mixture of different fragrant spices combined with the mild richness of coconut milk

#### KEERAI KOOTU

Shredded spinach sautéed with grated coconut and subtle spices. Fresh and fragrant!

#### SUNDAL

A nutritious delicacy of black chickpeas, tossed together with a hint of tomatoes, onions, herbs and spices.

### SERVED WITH

#### THENGAI ANNAM

Basmati rice with grated coconut and mustard seeds.

#### NIMMAKAI ANNAM

Lemon juice, mustard seeds, lentils and curry leaves flavour this aromatic basmati rice preparation.

#### THOSAI THATTU

A delightful assortment of three different South Indian breads — Chilla, Appam and Siru Uttapam.

#### PAPER DOSA

Crispy, delicate and paper-thin, this crêpe spans two to three feet.

#### TARKARI

A delectable jumble of fresh tomatoes, cucumber, radish, carrots and red onions with a sprinkling of spiced lemon juice.

#### PACHADI

Cucumber soaked in refreshing cool yoghurt, flavoured with cumin, mustard seeds and coriander.

## ALL VEGAN

25 per person

### STARTERS

#### WADA CHAMMANTHI

Savoury fritters of spiced, lentils, curry leaves and black pepper served with the spicy Mysore coconut chutney.

#### BATATA BONDA

Soft battered dumplings of spiced potato — based on a classical South Indian recipe found in an old 12th-century manuscript, the *Mānasollāsa*.

#### KEERAI BHAJJI

A popular street-side snack, these fritters of fresh spinach and onions are crunchy on the outside and soft on the inside.

### MAINS

#### GUTTI VANKAYA MASALA

Whole aubergines shallow fried, cooked with onions, tomatoes and an assortment of herbs and spices. A vegan splendour.

#### BENDAKAYA PULUSU

An okra dish cooked with tamarind, onions, tomatoes and mustard seeds. An Andhra speciality with complex flavours.

#### AVIAL

A melange of seasonal vegetables, fresh coconut and curry leaves — deliciously simple and complex at the same time.

#### KEERAI MACIAL

A wholesome preparation of yellow lentils and shredded spinach simmered with subtle spices and coconut milk.

#### MASALA DOSA

A rice & lentil crêpe wrapped around a savoury filling of potatoes, onions, tomatoes, green peas and tempered spices. *Served with Sambhar and Coconut chutney.*

#### PODIMAS

A flavoursome Tamilian speciality of potatoes cooked with coconut, lentils and curry leaves.

### SERVED WITH

#### THENGAI ANNAM

Basmati rice with grated coconut and mustard seeds.

#### NIMMAKAI ANNAM

Lemon juice, mustard seeds, lentils and curry leaves flavour this aromatic basmati rice preparation.

#### APPAM

Lacy, soft and bowl-shaped hoppers of fermented rice and coconut milk.

#### THOSAI THATTU

A delightful assortment of three different South Indian breads — Chilla, Appam and Siru Uttapam.

VEGAN

VEGETARIAN

CONTAINS DAIRY

CONTAINS MUSTARD



## 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

## MINERAL WATER

|                 |              |      |
|-----------------|--------------|------|
| Still Water     | 75cl Bottle  | 4.95 |
| Sparkling Water | 75cl Bottle  | 4.95 |
| 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 | 2.75 |
| 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 |


## CHAMPAGNE & SPARKLING WINE

|   |  |        |
|---|--|--------|
|   |  BOTTLE |        |
| 1. Dom Pérignon   |         | 199.95 |
| <i>Champagne, France</i>  |  |        |
| The finest of all Champagnes; soft and complex, consistent and brilliant. |  |        |





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

|  |   |       |
|--|---|-------|
| 3. Pierre Mignon NV  |  | 49.95 |
| <i>Champagne, France</i>   |   |       |
| A crisp, elegant Champagne with hints of lemon overlaid with touches of brioche. |   |       |

|   |   |       |
|---|---|-------|
| 4. Prosecco Spumante DOC                                |  | 27.95 |
| <i>Bella Modella, Veneto, Italy</i>                     |   |       |
| Deliciously frothy & filled with ripe apple and citrus. |   |       |

|   |   |      |
|---|---|------|
| 5. Prosecco Frizzante DOC                         |  | 6.95 |
| <i>Casa Defra, Veneto, Italy</i>                  |   |      |
| A beautifully fruity frizzante. 200ML MINI BOTTLE |   |      |

## ROSÉ

|   |  |  |   |       |
|---|--|--|---|-------|
|   |  175ML |  250ML |  BOTTLE |       |
| 6. Garnacha Rosé  |       | 5.25   | 7.50  | 21.95 |
| <i>Castillo de Enériz, Navarra, Spain</i>   |  |  |   |       |
| Bright and vivacious with ruby grapefruit aromas, followed by cranberries and summer pudding. RECOMMENDED WITH SPICY DISHES |  |  |   |       |

|   |   |       |
|---|---|-------|
| 7. Pinot Grigio Rosé  |  | 20.95 |
| <i>Bella Modella Venezia, Italy</i>                               |   |       |
| Elegant and sophisticated, velvety fresh fruits, cocoa and spice. |   |       |

## BEER

|                    |                              |      |
|--------------------|------------------------------|------|
| Kingfisher         | Pint                         | 5.50 |
| Kingfisher         | ½Pint                        | 2.75 |
| 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 <i>Indian Dark Rum</i> | 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

|   |   |   |  |  |
|---|---|---|--|--|
|   |  175ML |  250ML |  BOTTLE |  |
| 8. Chablis  |        | 39.95   |  |  |
| <i>Domaine Michaut Freres, Burgundy, France</i>                           |   |   |  |  |
| Mineral driven and elegant with fresh floral notes and a hint of the sea. |   |   |  |  |


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|--|---|-------|
| 9. Sancerre Blanc                                      |  | 38.95 |
| <i>Domaine Daulny, Loire, France</i>                   |   |       |
| Classic Sauvignon Blanc; pure, crisp, grassy and racy. |   |       |

|  |   |      |      |       |
|--|---|------|------|-------|
| 10. Sauvignon Blanc  |  | 6.95 | 9.75 | 28.95 |
| <i>Mayfly, Marlborough, New Zealand</i>  |   |      |      |       |
| 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 |
| <i>Orsino, Sicily, Italy</i>  |   |      |      |       |
| Crisp, light and fresh and full of zesty citrus. BEST ENJOYED WITH HERBY DISHES |   |      |      |       |

|  |   |      |      |       |
|--|---|------|------|-------|
| 12. Riesling   |  | 5.50 | 7.95 | 22.95 |
| <i>Nostros Reserva, Bio Bio, Chile</i>   |   |      |      |       |
| 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 |
| <i>Umbrele Viile, Timisului, Romania</i>   |   |      |      |       |
| Crisp, ample, ripe tropical fruits, oh so easy. BEST ENJOYED WITH RICH, COCONUTTY DISHES |   |      |      |       |

|  |   |       |
|--|---|-------|
| 14. Airén  |  | 18.95 |
| <i>Castillo del Moro La Mancha, Spain</i>              |   |       |
| 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. <i>Garnished with fresh mint leaves and a slice of lemon.</i> |      |

|  |      |
|--|------|
| Hendrick’s   | 5.95 |
| Delightfully infused with Bulgarian rose and cucumber with the traditional juniper berries. <i>Garnished with a slice of cucumber.</i> |      |

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|--|------|
| Bombay Sapphire  | 4.95 |
| A fresh and lively gin, exceptionally smooth, slightly floral with bright citrus notes. <i>Garnished with a wedge of lime.</i> |      |

|  |      |
|--|------|
| 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. <i>Garnished with blueberries.</i> |      |

|   |      |
|---|------|
| Gordon’s Premium Pink   | 4.50 |
| Refreshing sweet notes of raspberries, strawberries and redcurrant with a bite of juniper and coriander underneath. <i>Garnished with a strawberries.</i> |      |

|   |      |
|---|------|
| Gordon’s  | 3.95 |
| An absolute classic dry gin — a very fresh experience with juniper, citrus lemon and coriander flavours. <i>Garnished with a wedge of lime.</i> |      |


|  |      |
|--|------|
| Roku   | 5.95 |
| A unique blend of six Japanese botanicals with hints of cherry blossoms, green tea and a light spiciness. <i>Garnished with a slice of ginger.</i> |      |

## BOTTLED TONIC


|                                |      |
|--------------------------------|------|
| <i>Schweppes 125ml Bottles</i> |      |
| Indian Tonic                   | 1.50 |
| Slimline Tonic                 | 1.50 |

## RED WINE

|  |   |   |  |  |
|--|---|---|--|--|
|  |  175ML |  250ML |  BOTTLE |  |
| 15. Châteauneuf-du-Pape  |        | 56.95   |  |  |
| <i>Guillaume Gonnnet, Rhone, France</i>  |   |   |  |  |
| The Rhone classic - cherries and blackberries, a hint of garrigue, olives and spice. |   |   |  |  |


|  |   |       |
|--|---|-------|
| 16. Barbera d’Asti Superiore   |  | 44.95 |
| <i>Le Rochette, Tenuta Olim Bauda, Piedmont, Italy</i>               |   |       |
| Elegant and sophisticated, velvety fresh fruits, cocoa and cinnamon. |   |       |


|  |   |       |
|--|---|-------|
| 17. Pinot Noir   |  | 32.95 |
| <i>Sherwood Estate, Waipara, New Zealand</i>                       |   |       |
| Violet-laced red berries overlaid with nuances of spice and mocha. |   |       |

|   |   |       |
|---|---|-------|
| 18. Rioja Crianza   |  | 28.95 |
| <i>Bodegas Manzanos, Rioja, Spain</i>   |   |       |
| Fresh, fruity and well-balanced with sensations of raspberries, vanilla and cinnamon. RECOMMENDED WITH HERBY DISHES AND LAMB. |   |       |

|   |   |      |      |       |
|---|---|------|------|-------|
| 19. Corvina / Cabernet Sauvignon  |  | 6.50 | 9.25 | 26.95 |
| <i>Biscardo, Veneto, Italy</i>  |   |      |      |       |
| Delicate spices, cherries and dark red fruits. Rich and rounded. BEST ENJOYED WITH SPICY FOOD |   |      |      |       |

|  |  |      |      |       |
|--|--|------|------|-------|
| 20. Shiraz Cabernet  |  | 5.50 | 7.95 | 22.95 |
| <i>One Chain Vineyards, South Eastern Australia</i>  |  |      |      |       |
| Lush black fruits with touches of spice and cassis. BEST ENJOYED WITH RICH, COCONUTTY DISHES |  |      |      |       |

|  |   |      |      |       |
|--|---|------|------|-------|
| 21. Merlot   |  | 5.25 | 7.50 | 21.95 |
| <i>Costa Vera Central Valley, Chile</i>  |   |      |      |       |
| Soft, super juicy, ripe plums with a long, smooth finish. BEST ENJOYED WITH HERBY DISHES |   |      |      |       |

|  |   |       |
|--|---|-------|
| 22. Tempranillo                              |  | 18.95 |
| <i>Centelleo La Mancha, Spain</i>            |   |       |
| Juicy brambles and cherries, hints of spice. |   |       |

## MALT WHISKY

|               |                       |       |
|---------------|-----------------------|-------|
| Amrut         | Indian Single Malt    | 6.25  |
| Oban          | 14 Year Old, Highland | 5.95  |
| The Balvinie  | 21 Year Old, Speyside | 10.95 |
| The Macallan  | Gold, 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 |