

## Mocktails

<b>Virgin Berry Mojito</b> .....	<b>£8.00</b>
Seasonal Berries, Mint, Lime Lemonade.	
<b>Wild Passion</b> .....	<b>£8.00</b>
Passion, Pineapple & Elderflower.	
<b>Lemongrass &amp; Lime Crush</b> .....	<b>£8.00</b>
Lemongrass, Kafir Lime & Lemonade.	
<b>Lychee Colada</b> .....	<b>£8.00</b>
Pineapple, Lychee, Coconut & Cream.	
<b>Rose &amp; Elderflower Fizz</b> .....	<b>£8.00</b>
Cranberry, Elderflower & Rose syrup.	
<b>Sunset Paradise</b> .....	<b>£8.00</b>
Mango, Lychee & Grenadine..	

## Cocktails

<b>Lounging Monkey</b> .....	<b>£13.00</b>
Monkey 47, Lychee liqueur, Lemongrass.	
<b>High Tide</b> .....	<b>£13.00</b>
Plymouth Gin, Watermelon, Mint & Lime.	
<b>Tamarind Martini</b> .....	<b>£13.00</b>
Beefeater, Tamarind, Lime.	
<b>Revitalizer</b> .....	<b>£13.00</b>
Beefeater 24, Peach Schnapps, Apple & Lemon.	
<b>Berry Mojito</b> .....	<b>£13.00</b>
Havana 3, Chambord, mixed Berries & Mint.	
<b>Caribbean Crush</b> .....	<b>£13.00</b>
Havana club 7, Malibu, Pineapple & Lemon.	
<b>Aviation</b> .....	<b>£13.00</b>
Absolut Vodka, Beefeater, Havana 3, Cointreau, Olmeca Altos & Orange.	
<b>Passionstar Martini</b> .....	<b>£13.00</b>
Absolut Vanilla, Passion, Pineapple & Prosecco.	
<b>Afternoon Breeze</b> .....	<b>£13.00</b>
Absolute Elyx, Cranberry, lemon & Elderflower.	
<b>Guavarita</b> .....	<b>£13.00</b>
Olmeca Altos, Cointreau, Guava & Lime.	
<b>Black Barrel Old Fashioned</b> .....	<b>£13.00</b>
Jameson Black Barrel, Angostura Bitters & Orange Bitters.	
<b>Pineapple Cobbler</b> .....	<b>£13.00</b>
Chivas 12, Pineapple & Lime.	
<b>Chivas XV</b> .....	<b>£13.00</b>
Chivas XV, Cinnamon, Apple, Soda	

## DRINKS MENU

### Madhu's Signature Drinks

<b>Fresh Green Coconut</b> .....	<b>£6.00</b>
Natural and hydrating, served straight from the shell.	
<b>Coco Passion</b> .....	<b>£13.00</b>
Coconut Water, Absolut Vodka, Passion Fruit, Lime. Served in the shell.	
<b>Fresh Juices</b> (Freshly squeezed to order).....	<b>£5.00</b>
Apple, Carrot or Orange.	

### Lassi

Traditional drink made with natural yoghurt and flavourings.

<b>Sweet Sugar, Cardamom and Pistachio</b> .....	<b>£6.00</b>
<b>Salted Himalayan Pink Rock Salt,</b> .....	<b>£6.00</b>
<b>Roasted Cumin</b>	
<b>Kesar Mango</b> .....	<b>£6.00</b>

### Bubble Tea

Fruit drink infused with Assam tea and fruit flavoured pearls.

<b>Mango Passion</b> .....	<b>£7.00</b>
Assam Tea, Passion fruit, Mango.	
<b>Lycoberry</b> .....	<b>£7.00</b>
Assam Tea, Lychee Juice, Strawberry.	

### Sparkling Wine Cocktails

<b>Kir Royale</b> .....	<b>£15.00</b>
Laurent-Perrier La Cuvée & Crème De Cassis.	
<b>Red Sangria</b> .....	<b>£13.00</b>
Red Wine, Prosecco, Citrus Fruit, Strawberry & Passionfruit.	
<b>Aperol Spritz</b> .....	<b>£13.00</b>
Aperol, Prosecco & Soda.	

\*Aperitifs and Spirits are served as 50ml. All wines by glass are served as 175ml. Dessert Wines are served as 125ml. Port served as 75ml.  
 \*Please inform your order taker of any allergy or special dietary requirement.  
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 \*The price includes VAT. A 12.5% discretionary service charge will be added to your final bill.

## 1783 Gin & Botanicals

<b>Monkey 47, Schwarzwald Dry Gin,</b> .....	<b>£13.00</b>
Germany Cloves, Orange, Sage, Schweppes Signature Collection Light Tonic.	
<b>Plymouth, English Gin,</b> .....	<b>£13.00</b>
Green Cardamom, Lemon, Coriander, Schweppes Signature Collection Light Tonic.	
<b>Beefeater 24, Superior London</b> .....	<b>£13.00</b>
<b>Dry Gin,</b> England Green Tea, Orange, Liquorice, Schweppes Signature Collection Light Tonic.	
<b>Beefeater Pink, London Dry</b> .....	<b>£13.00</b>
<b>Strawberry Gin,</b> England Fresh Strawberry, Lemon and Mint, Schweppes Signature Collection Light Tonic.	
<b>Hendricks, Scotland</b> .....	<b>£13.00</b>
Cucumber, Rose Petals, Lime, Schweppes Signature Collection Cucumber.	
<b>Greater Than Gin, London Dry Gin,</b> India.....	<b>£13.00</b>
Lemongrass, Ginger, Fennel. Schweppes Signature Collection Crisp Tonic.	
<b>Jensen's Od Tom Gin,</b> England.....	<b>£13.00</b>
Juniper, Star Anise, Lemon, Schweppes Signature Collection Crisp Tonic	

### Soft Drinks

Coca-Cola, Diet Coke, Coke Zero, Sprite,.....	<b>£4.00</b>
Fanta, Ginger Ale 33cl, Appletiser 275ml	



Ginger Ale

### Juices

Guava, Lychee, Passion Fruit, Orange,.....	<b>£4.00</b>
Mango, Pineapple, Cranberry 33cl	

### Minerals

Voss Still or Sparkling 80cl.....	<b>£4.00</b>
<b>Mixers</b> .....	<b>£2.00</b>
Coca-Cola, Diet Coke, Schweppes Soda, Schweppes Ginger-Ale, Schweppes Lemonade, Schweppes Signature Collection Crisp Tonic, Schweppes Signature Collection Light Tonic, Schweppes Signature Collection Cucumber Tonic.	

## Beer

<b>Cobra Beer Draught</b> ...Half/Pint...	<b>£3.50/£6.00</b>
<b>Cobra</b> .....33cl/66cl.....	<b>£4.00/£6.00</b>
<b>King Cobra 75cl</b> .....	<b>£12.00</b>
<b>Peroni</b> .....	<b>£6.00</b>
<b>Guinness</b> .....	<b>£6.00</b>
<b>Staropramen</b> .....	<b>£6.00</b>

## Rum

<b>Havana Club 3</b> .....	<b>£9.00</b>
<b>Havana Club Anejo Especial</b> .....	<b>£10.00</b>
<b>Havana Club 7</b> .....	<b>£10.00</b>
<b>Havana Club Selection</b> .....	<b>£12.00</b>
<b>des Maestros</b> .....	
<b>Ron Zacapa</b> .....	<b>£10.00</b>
<b>Old Monk Indian Rum</b> .....	<b>£10.00</b>

## Gin

<b>Monkey 47</b> .....	<b>£12.00</b>	<b>Beefeater</b> .....	<b>£9.00</b>
<b>KI NO BI</b> .....	<b>£12.00</b>	<b>Pink Strawberry</b>	
<b>Plymouth</b> .....	<b>£9.00</b>	<b>Beefeater</b> .....	<b>£9.00</b>
<b>Greater Than</b> .....	<b>£9.00</b>	<b>Blood Orange</b>	
<b>Hapusa</b> .....	<b>£9.00</b>	<b>Malfy Limone</b>	<b>£10.00</b>
<b>Hendricks</b> .....	<b>£10.00</b>	<b>Malfy Rosa</b> .....	<b>£10.00</b>
<b>Beefeater</b> .....	<b>£9.00</b>	<b>Malfy</b> .....	<b>£10.00</b>
<b>Beefeater 24</b>	<b>£10.00</b>	<b>Arancia</b>	

## Vodka

<b>Absolut</b> .....	<b>£9.00</b>
<b>Absolut Vodka</b>	
<b>Flavours,</b>	
<b>Mango, Citron,</b>	
<b>Vanilla, Raspberry</b>	
<b>Absolut Elyx</b> .....	<b>£10.00</b>
<b>Belvedere</b> .....	<b>£10.00</b>
<b>Grey Goose</b> .....	<b>£10.00</b>
<b>Beluga</b> .....	<b>£29.00</b>
<b>Gold Line</b>	
<b>Beluga</b> .....	<b>£12.00</b>
<b>Noble Vodka</b>	

## Aperitifs

<b>Pernod</b> .....	<b>£6.00</b>
<b>Pernod</b> .....	<b>£6.50</b>
<b>Absinthe</b>	
<b>Ricard</b> .....	<b>£6.00</b>
<b>Dubonnet</b> .....	<b>£6.00</b>
<b>Martini</b> .....	<b>£6.00</b>
<b>Bianco or Rosso</b>	
<b>Jägermeister</b> .....	<b>£4.00</b>
<b>Harveys</b> .....	<b>£6.00</b>
<b>Bristol Cream</b>	
<b>Tio Pepe</b> .....	<b>£6.00</b>
<b>Campari</b> .....	<b>£6.00</b>
<b>Pimms No 1</b> .....	<b>£6.00</b>
<b>Southern</b> .....	<b>£6.00</b>
<b>Comfort</b>	

## DRINKS MENU

### CHAMPAGNE BY THE GLASS

<b>Laurent-Perrier La Cuvée</b> .....	<b>£10.00</b>
<b>Laurent-Perrier Harmony</b> .....	<b>£12.50</b>
<b>Laurent-Perrier Rosé</b> .....	<b>£15.00</b>
<b>Laurent-Perrier Blanc de Blancs</b> .....	<b>£23.00</b>

### WINES BY THE GLASS

#### White Wine

<b>Varzea Vinho Verde</b> .....	<b>£6.50</b>
<b>Verdicchio dei Castelli di Jesi</b> .....	<b>£7.90</b>
<b>Monte Schiavo</b> .....	
<b>Grüner Veltliner</b> .....	<b>£10.50</b>
<b>Weingärten Weissenkirchen, Wachau</b>	
<b>Waimea Estate</b> .....	<b>£12.00</b>
<b>Gewürztraminer Nelson</b> .....	
<b>Pouilly-Fumé Ladoucette</b> .....	<b>£20.50</b>

#### Red Wine

<b>Baron de Baussac Carignan</b> .....	<b>£8.00</b>
<b>Domaine Pardon Julienas</b> .....	<b>£10.50</b>
<b>Te Mata Estate Syrah, Hawke &amp; Bay</b>	<b>£14.90</b>
<b>Sancerre Rouge Bonnes Bouche</b> .....	<b>£17.00</b>
<b>Ségla, Margaux</b> .....	<b>£28.00</b>

#### Rose Wine

<b>Rioja Rosado, Muga</b> .....	<b>£9.50</b>
<b>Whispering Angel Rosé</b> .....	<b>£14.00</b>

#### Port £9.00

#### Taylors

#### Liqueurs £9.00

Kahlua, Tia Maria, Cointreau, Sambuca, Bailey's

#### Dessert Wine £8.00

Château La Rame, Ste-Croix-du-Mont

### Scotch

<b>Chivas Regal 12</b> .....	<b>£9.00</b>
<b>Chivas Regal Mizunara</b> .....	<b>£11.00</b>
<b>Chivas Regal XV</b> .....	<b>£13.00</b>
<b>Chivas Regal 18</b> .....	<b>£14.00</b>
<b>Chivas Regal 25</b> .....	<b>£42.00</b>
<b>Johnnie Walker Black</b> .....	<b>£9.00</b>
<b>Johnnie Walker Blue</b> .....	<b>£32.00</b>
<b>Royal Salute 21</b> .....	<b>£32.00</b>

### Single Malt

<b>Glenlivet Founders</b> .....	<b>£9.00</b>
<b>Reserve</b>	
<b>Glenlivet 12</b> .....	<b>£9.50</b>
<b>Glenlivet 15</b> .....	<b>£12.00</b>
<b>Glenlivet 18</b> .....	<b>£13.00</b>
<b>Aberlour 12</b> .....	<b>£10.00</b>
<b>Longmorn 16</b> .....	<b>£10.00</b>
<b>Glenmorangie 18</b> .....	<b>£18.00</b>
<b>Scapa 16</b> .....	<b>£40.00</b>
<b>Dalmore 12</b> .....	<b>£11.00</b>
<b>Macallan 12 Fine Oak</b> .....	<b>£13.00</b>
<b>Laphroaig 10</b> .....	<b>£11.00</b>
<b>Lagavulin 16</b> .....	<b>£12.00</b>

### Tequila

<b>Olmecca Silver</b> .....	<b>£10.00</b>
<b>Olmecca Gold</b> .....	<b>£12.00</b>
<b>Olmecca Altos</b> .....	<b>£10.00</b>
<b>Don Julio Blanco</b> .....	<b>£12.00</b>
<b>Parton XO Café</b> .....	<b>£12.00</b>

### Cognac

<b>Martell VS</b> .....	<b>£9.00</b>
<b>Remy Martin VSOP</b> .....	<b>£12.00</b>
<b>Martell XO</b> .....	<b>£35.00</b>
<b>Hennessy XO</b> .....	<b>£22.00</b>

## Whisky

### Japanese

<b>The Hakushu</b> .....	<b>£14.00</b>
<b>Suntory Yamazaki</b> .....	<b>£14.00</b>
<b>16 distiller's reserve</b>	
<b>Suntory Hibiki</b> .....	<b>£14.00</b>
<b>Yamazaki 12</b> .....	<b>£18.00</b>
<b>Yamazaki 18</b> .....	<b>£80.00</b>

### Indian

<b>Amrut Single Malt</b> .....	<b>£12.00</b>
<b>Amrut Cask</b> .....	<b>£18.00</b>
<b>Strength Peated</b>	
<b>Amrut Rye Single Malt</b> .....	<b>£32.00</b>

### American

<b>Jack Daniels</b> .....	<b>£9.00</b>
<b>Jack Daniels</b> .....	<b>£10.00</b>
<b>Single Barrel</b>	
<b>Makers Mark</b> .....	<b>£9.00</b>
<b>Woodford Reserve</b> .....	<b>£10.00</b>

### Irish

<b>Jameson</b> .....	<b>£9.00</b>
<b>Jameson Caskmates</b> .....	<b>£10.00</b>
<b>Jameson Black Barrel</b> .....	<b>£10.00</b>
<b>Bushmills Black Bush</b> .....	<b>£9.00</b>
<b>Irish Whisky</b>	
<b>Redbreast 12</b> .....	<b>£14.00</b>

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## WINE MENU

### Champagne

**Laurent-Perrier La Cuvée** Champagne.....**£66.00**

La Cuvée is Laurent-Perrier's signature champagne, defining the House style with its characteristic lightness, freshness and elegance. With up to 55% Chardonnay and a minimum of four years aging in the cellars, La Cuvée is delicate yet complex with crisp notes of citrus fruit and white flowers.

**Recommended Dish:** Chilli Paneer (G) (M) (So) (Su), Paneer Tikka (M),

,Tandoori Salmon (F) (M), Asparagus Choma (Su) 🌿

🌿 **Laurent-Perrier Harmony** Champagne.....**£75.00**

Sweeter in style, this is rich and full-bodied with subtle notes of honey, dried fruit and hazelnuts.

**Recommended Dish:** Jeera Chicken (M), Gajar Ka Halwa (M) (N),

Laduree Plaisir du Sucre (G) (M) (N) (E) (So)

**Laurent-Perrier Rosé NV** Champagne.....**£90.00**

Unusually made by the saignée method, with plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm. A wonderfully refreshing aperitif, it also works well with a variety of dishes.

**Recommended Dish:** Chilli & Garlic Prawns (C) (M) (Su), Jeera Scallops (Mo) (M) (Su),

Jhinga Achari (C) (M) (Su) (Mu), Robata Chops (M), Sheekh Kebabs (M),

Chilli Paneer (G) (M) (So) (Su), Prawn Mollee Curry (C) (F) (Mu) (Su), Boozi Bafu (M) (Su)

**Laurent-Perrier Vintage 2008** Champagne.....**£100.00**

Decanter's Simon Field MW called this "a wonderfully poised blend" when he gave it 91 points. It's equal parts Chardonnay and Pinot Noir, and toasty aromas dominate a palate of grapefruit, almond and white flowers.

**Recommended Dish:** Vegetable Samosa (G) (Su) 🌿, Chicken Samosa (G) (Su),

Jeera Chicken (M), Murg Tikka (M) (Su), Murg Makhani (M) (N) (Su), Masala Fish (F) (M)

🌿 **Laurent-Perrier Ultra Brut** Champagne.....**£115.00**

Crisp and dry with mineral notes and hints of white fruit and honeysuckle.

🌿 **Laurent-Perrier Blanc de Blancs** Champagne.....**£140.00**

This champagne is made from 100% Chardonnay, it's crisp and fresh, with fuller citrus notes of grapefruit on the palate.

**Recommended Dish:** Murgh Malai (M), Palak Patta Chaat (M) (Su)

**Laurent-Perrier Grand Siècle NV** Champagne.....**£250.00**

Laurent Perrier's Non-Vintage Deluxe Cuvée is a blend of a number of vintages and is a beautifully elegant, fresh, creamy style. Gloriously fine bubbles and a slight nuttiness complete a sophisticated experience all-round.

**Perrier Jouët Grand Brut** Champagne.....**£75.00**

The Grand Brut is delicate, elegant and balanced. The subtlety of the Perrier-Jouët Grand Brut cuvée and its floral and fruity fragrances is an incredibly light and fresh champagne. Blossom, honeysuckle and yellow fruit flavours will magnificently reveal the delicate flavours of poultry and the sweetness of vanilla aromas.

**Perrier Jouët Blason Rose** Champagne.....**£140.00**

Perrier Jouët Blason Rosé shows hints of strawberry and red fruits on the nose and a rich long palate. A delicious blend of rose and orange flowers with sensual freshness and full-bodied aromas.

**Dom Perignon** Champagne 2010.....**£300.00**

Exceptional depth, rich texture and great ageing potential characterises this iconic Champagne from Moët et Chandon, named after the Benedictine monk who pioneered Champagne.

### Sparkling Wine

🌿 **Zarino Prosecco D.O.C.G.** Italy.....**£38.00**

The flavour is harmoniously balanced with delicate fruity notes, a low acidity and a moderate alcohol content.

**Mirabeau La Folie Sparkling Rosé** South of France.....**£45.00**

Made in northern Provence with the same method as Prosecco, La Folie boasts abundant hints of red berry fruits, fresh grapefruit and pineapple through its delicate spritz. The Independent's Adrian Smith called it "a beautiful assortment of flavours".

**Chapel Down Brut NV**, England.....**£68.00**

Maybe not possessing quite as much yeast character as Champagne, this refreshing, zesty and balanced sparkling wine has fine bubbles that wrap around all corners of the mouth.

### Red Wine

🌿 **Five Ravens Pinot Noir** Romania 2019.....**£27.00**

Romania may not be the first place you think of when you are looking to buy a Pinot Noir but this has all the classic bright red fruit flavours and spicy note you would expect.

**Corolla Nero d'Avola, Sicily** Italy 2018.....**£28.00**

Made in a modern style, with an emphasis on fruit. Full of blackcurrant flavour, with subtle accents of black pepper, and middleweight tannins providing a pleasing texture.

**Recommended Dish:** Jeera Chicken (M)

🌿 **Oltre Passo Primitivo** Italy 2019.....**£29.00**

Flavours of dried prune, date and plump cherry, with swathes of sweet spice. A mouth coating, chocolatey red wine.

🌿 **Baron de Baussac Carignan** South of France 2019.....**£31.00**

This wine is crammed with concentrated and voluptuous black cherry fruit, with subtle vanilla providing a polished finish.

🌿 **Apericena Appassimento** Italy 2019.....**£35.00**

Intense red in colour, with a complex bouquet reminiscent of cherries, raspberries and redcurrants. Full-bodied, it is supple and well-balanced, with layers upon layers of dark fruit, fine tannins and a long and lingering finish.

**Morgon Château de Pizay** Beaujolais 2019.....**£38.00**

This top class wine has a nose dominated by blackberries and cherries and a silky smooth palate with fine tannins combining. Classic Morgon, showing the fruit of Beaujolais and the charm of Burgundy.

**Recommended Dish:** Channa Masala (Su) 🌿

**Domaine Pardon Julienas** Beaujolais 2019.....**£41.00**

A silky, light wine ripe with flavours of cherry, plum and spice.

**Barbera d'Alba Villa de Forville, De Forville** Italy 2019.....**£45.00**

Very concentrated dark fruits on the nose, with well integrated spices. This exhibits confected dark cherry fruits with hints of chocolate, cloves and vanilla. Well integrated and silky smooth finish.

**Ella's Ridge Pinot Noir** New Zealand 2019.....**£48.00**

Bright and fresh with varietal ripe cherry aromas, with vibrant flavours of red berries and spice. A fresh and lively palate, with silky tannins and a lingering finish.

**Ch Ste Michelle Cabernet Sauvignon** USA 2016.....**£52.00**

Notes of cedar and vanilla follow on to the silky smooth finish that lingers on the palate with the black currant and plum.

**Alheit Limited Release Red Blend** South Africa 2018.....**£54.00**

Fiona Beckett called Alheit's 'Limited Release' red blend "a joyous, vividly fruity cinsault-based blend that you'll love if you're a Beaujolais fan". A light red from South Africa! Yes, really! But you'd expect nothing but innovation from Alheit, one of the most exciting young wineries in the New World.

**Te Mata Estate Syrah, Hawke's Bay** New Zealand 2018.....**£58.00**

Dark crimson with notes of raspberry, red plum, lavender, cinnamon and five spice. Concentrated and rich with firm tannins providing a long sweet berry fruit flavoured finish.

**Recommended Dish:** Boozi Bafu (M) (Su), Saag Gosht (M) (Su) (Mu),

Tarka Channa Dal 🌿

**Ch Rouanne Vinsobres** Rhone 2018.....**£62.00**

A old-vine blend of Grenache, Syrah and Mourvèdre, it has flavours of raspberry, violet and black pepper.

**Sancerre Rouge Bonnes Bouche** Loire 2016.....**£65.00**

Rarer than its white counterpart, Sancerre Rouge is some of the finest Pinot Noir produced in France. This example is made by one of the region's most respected names, 11th generation winemakers, Henri Bourgeois. Perfect for fans of Burgundian Pinot Noir, Les Bouches Bonnes is made from 40 year old vines and aged in oak for up to eight months. The result is a refined Pinot with notes of morello cherry, violet, and wood spice alongside a round palate and pleasant tannins.

**Recommended Dish:** Murg Tikka (M) (Su), Masaladar Kuku (M) (Su)

**Châteauneuf-du-Pape,**.....**£69.00**

**Philippine Saint-Cyrille** Rhone 2018

A garnet-red wine with aromas of fresh red fruits, spices and a hint of chocolate. The palate is silky smooth with a powerful fruit intensity and wonderful complexity.

**Santenay VV Girardin** Burgundy 2016.....**£75.00**

This Pinot Noir is made from 45-year-old vines in Santenay, the village in which the founder of the winery, Vincent Girardin, was born. Aged in oak for 14 months on character-building lees, the 'Vieilles Vignes' is exceptionally well structured, with notes of strawberry and plum chased by a long, smooth finish.

**Stags Leap Hands of Time Red** USA 2017.....**£77.00**

Stag's Leap creates some of the very finest wines in America. The Hands of Time is a chance to taste its world-famous expertise without paying a three-figure sum. Made with mostly Cabernet Sauvignon and Merlot, this red blend is aged in oak for 17 months. The result is a creamy assemblage of blackberry, violet and white pepper.

**Vina Tondonia Rioja Reserva** Spain 2006.....**£79.00**

The legendary Lopez de Heredia winery ages this for a massive 6 years. It's an elegant, complex beast of a Rioja, packed with notes of vanilla, dried black berries and firm tannins, that scored a huge 95 Parker Points. Some things are worth the wait.

**Barolo, Ciabot Berton** Italy 2015.....**£80.00**

Showing a splendid ruby red colour this wine is characteristic of Barolo with its high acidity and fleshy tannins. With classic aromas of rose petals and tar and high levels of plummy fruit.

**Fleurie Avalanche de Printemps** Beaujolais 2018.....**£82.00**

Marc Delienne had a dream job in mind. So in 2015, he quit his city job to make wine in Fleurie, one of the finest Beaujolais crus. He creates this biodynamically and organically from 40-80-year-old vines. It's a very elegant Beaujolais, with plenty of notes of red fruit and an ability to age.

**Ségla, Margaux** Bordeaux 2012.....**£85.00**

It is a wine with excellent concentration and poise. Showing fragrant notes of ripe fruits, violets and cedar with beautiful length and delicate tannins. With great structure and balance and a long finish.

**La Réserve de Léoville-Barton, St-Julien** Bordeaux 2016.....**£89.00**

With a classic 'left bank' nose of smoky blackberry fruit and pencil lead, the palate is rich and rounded with assertive tannins, ample fruit and well integrated oak.

**Nuits St George 1er Cru Domaine Faiveley** Burgundy 2014 **£139.00**

Nuits-Saint-Georges is world-renowned for its complex Pinot Noir. This is made on premier cru vineyards in the appellation by a domaine that's made it since 1825.

Expect aromas of spice, wood and toast that give way to flavours of blackberry. It's fantastic served at 14-16 degrees with turkey.

**Jaboulet Hermitage La Petit Chapelle Red** Rhone 2013 **£145.00**

This is one of the very best, most sought-after wines in the Rhône Valley with a fantastic worldwide reputation. It's structured and full, with notes of soft spices, dark fruits ending in a harmonious and long finish.

**Tignanello Marchesi Antinori** Italy 2016.....**£255.00**

This is Tuscan royalty. Monica Lerner said "the 2016 Tignanello is a rock-solid wine and a stunning beauty" when she gave it a huge 92 Parker Point, adding that it's "at the top of the list of some of the best Tignanello ever made". A classic house blend of Sangiovese, Cabernet Sauvignon and Cabernet Franc, it's a luscious bouquet of blackcurrant, cherry, violet, tobacco and sweet spices.

**Dominus 2016, Napa Valley** California 2016.....**£475.00**

This is your rare chance to taste a 100 Parker Point wine. What's more, Lisa Perotti-Brown, who reviewed it, said "If I could give more than 100 for this one, I would". Made by Christian Moueix, one of the world's most respected, in-demand winemakers, this is a Napa Valley Bordeaux blend at its very best. Expect lashings of red cherries, almond, pomegranate and tobacco and silky tannins.

Key: 🌿 :Vegan

\*Aperitifs and Spirits are served as 50ml. All wines by glass are served as 175ml.

Dessert Wines are served as 125ml. Port served at 75ml

\*Please inform your order taker of any allergy or special dietary requirement.

\*The management reserves the right to change the vintage year without notice.

We apologise for any inconvenience caused, or if your choice is unavailable.

\*The price includes VAT. A 12.5% discretionary service charge will be added to your final bill.



## WINE MENU

### White Wine

- Varzea Vinho Verde** Portugal 2019..... **£26.00**  
Varzea de Marao has over 100 years experience crafting zippy, lime-packed Vinho Verde. This is from the oldest vineyard in the region. You'll taste its excellence in refined hints of green apple and citrus.
- Recommended Dish:** Aloo Tikki (G) (Su), Vegetable Samosa (G) (Su) , Madhu's Makhani Dal (M) (Su), Achari Gobhi (M) (Mu) (Su)
- Kendermanns Riesling Kabinett** Germany 2019..... **£26.00**  
Delightfully fragrant with aromas of vineyard peach and a touch of apple and grapefruit. On the palate it is off-dry to taste with a crisp and refreshing lick of acidity.
- Recommended Dish:** Vegetable Samosa (G) (Su) , Bhindi Masala (Su) 
- Dominio de la Fuente Verdejo** (Organic) Spain 2019..... **£26.00**  
A crisp, aromatic white wine, showing great purity of aromas. Bright, pale straw yellow, with intense, fresh notes of grass, fennel and white pepper
- Recommended Dish:** Palak Patta Chaat (M) (Su)
-  **The Parodist Pinot Grigio** Hungary 2019..... **£27.00**  
This Pinot Grigio offers a delightfully pure, fragrant expression of this highly popular grape variety and has abundant peach and grapefruit flavours, accompanied by a ripe citrus fragrance.
-  **Chemin Des Dames Colombard** French Regions 2019..... **£27.00**  
A medium dry wine, offering ripe honeydew melon, nectarine and pineapple fruit with an attractive sweetness.
-  **Oltre Passo Falanghina** Italy 2019..... **£27.00**  
Displaying a touch of peach and apricot. Bright and refreshing, with a rounded lemon zest character on the palate.
-  **San Giorgio Pinot Grigio** Italy 2019..... **£28.00**  
This is a crisp white with invigorating citrus fruit. Honeysuckle meets pear drop notes for a balanced palate.
-  **Krizno Sauvignon Blanc Ribolla** Slovenia 2018..... **£28.00**  
This fresh and elegant blend leads with delicate aromas and flavours of green apple and white flowers followed by an impressive fruity finish.
- Recommended Dish:** Paneer Tikka (M)
- Verdicchio dei Castelli di Jesi,**..... **£29.00**
- Monte Schiavo** Italy 2019  
An invigorating wine with great diversity of fruit, including lemon, pineapple and lime along with ripe apricot notes. The finish has an interesting bitter almond streak.
-  **Camino Real Blanco Rioja** Spain 2019..... **£30.00**  
Subtle flavours of cooked apple and peach. This wine has a generous mouthfeel with a soft and polished finish.
- Recommended Dish:** Paneer Tikka (M)
-  **Baron de Baussac Viognier** South of France 2019..... **£30.00**  
A fleshy white, with bright aromas of ripe apricot and peach, hints of grapefruit and fresh pineapple.
-  **El Cante Albariño** Spain 2018..... **£32.00**  
Nectarine, apricot and peach are in perfect balance with a zesty and well defined citrus backbone.
- Picpoul Plo d'Isabelle, Picpoul de Pinet**..... **£34.00**  
(Vegetarian) South of France 2019  
A snappy nose of lemon and lime fruit, with vibrant green apple. A racy wine with a lip-tingling finish.
- Ella's Ridge Sauvignon Blanc** New Zealand 2019..... **£35.00**  
Herbal notes and exotic hints of guava and elderflower on the nose, and flavours of gooseberry, citrus and ripe melons.
- Recommended Dish:** Asparagus Choma (Su) 
-  **Macon-Villages La Cave d'Azé** Burgundy 2019..... **£37.00**  
Intense and subtle nose of mango, pineapple, hazelnut and grilled almond. Freshness and elegant taste of citrus and ripe nectarines for a perfect balance with a beautiful minerality.

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Key:  Vegan

- Vouvray Domaine des Aubuisières,**..... **£38.00**
- Cuvée de Perruches, Bernard Fouquet** Loire 2018  
A pure, well developed nose of fresh quince and pear. The palate is a swathe of ripe apple fruit, with a honeyed sweetness, balanced by Chenin's characteristic blade-like acidity and mineral grip.
- Recommended Dish:** Baingan Ka Bhartha (Su) 
- Hunawihr Pinot Gris** Alsace 2018..... **£39.00**  
The nose is frank and well open with white flowers and pear aromas. The mouth is full and very rich, with a deep sweetness well balanced by the natural acidity. We can feel the same elegant aromas as for the nose, with a hint of fresh butter. The aftertaste is long and smooth, with truffle flavours.
- Grüner Veltliner, Weingärten**..... **£40.00**
- Weissenkirchen, Wachau** Austria 2019  
The colour of fresh straw, an alluring nose of gooseberries with a hint of green apple and flowers. Well balanced acidity and citrus fruits leading to a spicy, lively wine of minerality and elegance.
- Recommended Dish:** Chilli Paneer (G) (M) (So) (Su)
- Waimea Estate Gewürztraminer,**..... **£45.00**
- Nelson** New Zealand 2019  
An intense, tropical-fruit-laden wine, full of concentrated flavours of orange zest and lychee, embellished with floral notes on the nose and a delicate yet slightly unctuous texture.
- L'Etoile de Begude Chardonnay,**..... **£45.00**
- Limoux** South of France 2019  
The area is known for its relatively cool climate and hence its ability to produce crisp and aromatic Chardonnay, with characteristics to rival fine Burgundies, but at significantly more palatable prices.
- E Bonneville Chablis** Burgundy 2019..... **£46.00**  
Crisp and elegant, pumping with refined flavours of luscious apple and citrus fruit.
-  **Sancerre Blanc Duc Armand** Loire 2019..... **£47.00**  
Elegant dry white wine, pale yellow colour, aromas of white flowers and green apple and refreshing citrus flavours.
- Recommended Dish:** Masala Mogo (Su) 
- Dr Loosen Graacher Himmelreich Spatlese**..... **£59.00**  
Germany 2018  
Dr. Loosen was called "Germany's winemaker rock star" by Jancis Robinson MW. This is it's single-vineyard, late-harvest Riesling from one of the most prestigious Riesling spots in the world. Ripe and just off-dry, it's a curious concoction of yellow peach, pear, candied citrus and camomile that's glazed by tangerine-jam notes.
- Recommended Dish:** Chicken Samosas (G) (Su), Prawn Moilee Curry (C) (M) (Mu) (Su) (F)
- Au Bon Climat Chardonnay, Santa Barbara** USA 2017. **£62.00**  
An immensely complex nose of ripe apple, orange zest, toast and roasted hazelnut. The palate offers bright fruit and a lush feel, with an enduring nuttiness that provides a long and involving finish.
- Chablis 1er Cru Vaillons**..... **£62.00**
- Séguinot-Bordet** Burgundy 2019  
An elegant, steely and incredibly pure Premier Cru Chablis from Jean- Francois Bordet. The Vaillons Premier Cru vineyards face south east, and as a result the wines are famous for their great richness. Expect mineral notes together with plenty of fine citrus and white stone fruit flavours. There is a yeasty complexity and a creaminess to the texture, but the finish remains classically racy and fresh.
- Cloudy Bay Sauvignon Blanc,**..... **£65.00**
- Marlborough** New Zealand 2019  
A wine full of fresh herbal aromas and layers of ripe guava and tropical fruit. Gooseberries and passion fruit on the medium-full body; the palate is succulent and crisp with a long flavoursome finish.
- Pouilly-Fumé Ladoucette** Loire 2019..... **£79.00**  
Father-and-son team Jean and Vincent Chatelain are the 11th and 12th generations of an illustrious Loire wine making family. In fact, the family has been making Loire wines since 1630! This unrivalled level of expertise is translated into this beautiful Sauvignon Blanc that's intense, mineral and concentrated with white-fruit, gooseberry and flint flavours.

- Condrieu, E. Guigal** Rhone 2018..... **£105.00**  
Aromas of pears, sweet peaches and pineapples abound in this wine, which is delicately dry, full-flavoured, with a silky palate-feel and lashings of vanilla and spice on the long finish.
- Penfold's 'Reserve Bin A' Chardonnay,**..... **£215.00**

**Adelaide Hills** Australia 2019  
Since its first vintage in 1994, Reserve Bin A has been sourced purely from Adelaide Hills fruit, from up to 80 vineyards and produced only when conditions are perfect. Reserve Bin A is notable for intense, elegant fruit flavours and distinctive complexity. Individual, fine-grained, French oak barrels have been selected for perfect integration, complexity, and fruit expression, producing an unmistakably rich wine.

- Puligny-Montrachet Mouchere,**..... **£315.00**
- 1er Cru Clos de la Domaine Henri Boillot** Burgundy 2018  
This wonderfully complex and elegant wine is part of Henri Boillot's domaine range, from a 4-hectare clos within Puligny-Montrachet of which Boillot now has exclusive ownership. Barrel fermented but without battonage, the wine is a fresh and pure representation of this 1er Cru, offering remarkable precision and elegance of structure.

### Rosé Wines

**Bardolino Chiaretto Rosé Chapter Series** Italy 2019. **£29.00**  
Bardolino Chiaretto offers a top quality alternative from a region already recognised for its fantastic reds. Made by customer favourite producer Pasqua on the shores of Lake Garda, this is the perfect rosé for summer. It is a fresh, elegant pink wine with a delicate aroma of cherries and hints of wild berries, mellow yet refreshing. It provides subtle pleasure on the palate with its youthful, modern style.

- Recommended Dish:** Masala Fish (F) (M) (Su)
- Rioja Rosado, Muga** Spain 2019..... **£38.00**  
The Muga Rosé is a deep salmon colour, with intensely fresh, strawberry, raspberry and orange peel aromas. The domination of the Garnacha grape provides plenty of warm, spicy fruit with crisp acidity.

**Pasqua 11 Minutes Rose** Italy 2019..... **£43.00**  
Named after the time it takes for this wine to be delicately pressed, the 11 Minutes is an alluring Corvina dominated blend. Floral with elegant peach aromas and bright red-fruit flavour it's more than a match for Provence.

- Recommended Dish:** Chicken Samosas (G) (Su), Jeera Scallops (Mo) (M) (Su), Jhinga Achari (C) (M) (Su) (Mu), Tandoori Salmon (F) (M)

**Miraval Rosé, Côtes de Provence** South of France 2019..... **£52.00**  
A beautifully pale pink colour, with a nose of wild strawberry and stone fruit, with delicate floral touches. Great palate texture, with soft tangerine and peach notes joining layers of berry fruit.

**Whispering Angel Rosé** French Regions 2019..... **£55.00**  
Whispering Angel is the most popular Provence rosé in America. This fresh vintage has elegant hints of peach, rose water and summer berries and a strawberry-scented finish.

- Recommended Dish:** Murgh Makhani (M) (N) (Su)
- Rock Angel Rosé**..... **£69.00**  
**by Whispering Angel** South of France 2019.

Sacha Lachine is the man that revolutionised fine rose. You might know his Whispering Angel. The Rock Angel is a huge step up. A blend of Grenache and Vermentino, it's a fresh cocktail of stone fruits, roses, citrus and vanilla spice. James Suckling called it "amazing value" when he gave it 92 points.

**Miraval Rosé, Côtes de Provence**..... **£98.00**  
MAGNUM Provence 2019.

A beautifully pale pink colour, with a nose of wild strawberry and stone fruit, with delicate floral touches. Great palate texture, with soft tangerine and peach notes joining layers of berry fruit.

- Recommended Dish:** Robata Chops (M), Karahi Paneer (M) (Su)

### Dessert Wines

**Château La Rame, Ste-Croix-du-Mont,** Bordeaux 2016..... **£35.00**  
A golden hued wine exudes aromas of ripe stone fruits, candied summer fruits and honey. Luxurious sweetness and spicy vanillin characters layer and coat the palate before a clean and fresh finish.

**Royal Tokaji 5 Puttonyos** Hungary 2013..... **£59.00**  
A medium amber colour with a nose of orange peel, figs and cinnamon. The sugar on the palate is well-balanced by the fine acidity, leading to a clean, refreshing finish.

