

NAMAK RESTAURANT

“A GASTRONOMIC JOURNEY OF DELICATE FLAVOURS”

**A MOMENT IN TIME, A STRETCH OF HISTORY, A MAP OF FLAVOURS
WITH A MODERN TAKE ON ANCIENT DELICACIES USING TRADITIONAL
COOKING METHODS. THE SEDUCTIVE FLAVOURS RANGE FROM
BARBEQUED TEMPTATIONS OF PESHAWAR AND RAWALPINDI TO THE
SUMPTUOUS SECRETS OF THE IMPERIAL ROYAL DINING STYLE OF
DELHI AND AGRA; THE SUCCULENT KEBABS OF THE PRINCELY STATE
OF AWADH TO SUBLIME VEGETARIAN REPAST OF VARANASI, THE
TANTALIZING SEAFOOD FROM COASTAL INDIA AND DELIGHTFUL
DESSERT FROM WEST BENGAL**

**INDEED, NAMAK IS THE BEST INTRODUCTION TO THE FULSOME
FLAVOURS OF INDIA.**

BON VOYAGE AND BON APPÉTIT!

APPETISERS

DELHI KI CHAAT £7.75 (D) (G)

WHEAT CRISP, SPICY CHICKPEA, SWEET YOGHURT, FRESH MINT, CORIANDER & TAMARIND CHUTNEY

SAMOSA CHAAT £7.75 (D) (G)

HOT & COLD, CRISP FRIED & CRUSHED SAMOSA WITH SWEET YOGHURT, FRESH MINT, CORIANDER & TAMARIND CHUTNEY

ALOO AUR PALAK KI TIKKI £6.95 (VG)

CUMIN SCENTED POTATO AND SPINACH CAKE STUFFED WITH ROASTED GOLDEN SULTANA & TAMARIND CHUTNEY

CHILLI PANEER £8.50 (D) (S) (G)

INDIAN COTTAGE CHEESE WITH MIXED PEPPERS. RED ONION IN GREEN CHILLIES, SWEET & SOUR SAUCE

AMRITSARI MACCHI £8.50 (F)

SPICY & CRISPY TILAPIA FILLET WITH CAROM SEED, GRAM FLOUR, LEMON, CHILLI

SKELOPSA £12.95 (F) (C)

PAN SEARED ORKNEY SCALLOPS WITH CREAMED CAULIFLOWER, BROCCOLI, NUTMEG AND CURRY LEAVES OIL

KARARA KEKDA £10.00 (F) (C)

SOFT SHELL CRAB, DUSTED WITH SEMOLINA, BLACK PEPPER, PICKLING DIP

CHILLI CHICKEN £9.50 (S) (G) (E)

BONELESS CHICKEN THIGH WITH MIXED PEPPERS. RED ONION, GREEN CHILLIS, SWEET & SOUR SAUCE

CHICKEN CHAPLI KEBAB £9.50 (D)

GRILLED CHICKEN KEBAB, FRESH CORIANDER, GINGER, GREEN CHILLI, FRESHLY POUNDED SPICES, YOGHURT & MINT TOPPING

KABULI BOTI KEBAB £11.00 (D)

BONELESS LAMB CHUNKS, POUNDED FENNEL SEED, CUMIN, FENUGREEK, POMEGRANATE MOLASSES, MINT CHUTNEY

PAPADUM & HOME-MADE CHUTNEY SELECTION £3.50

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE ASK A MEMBER OF STAFF ABOUT THE INGREDIENTS IN YOUR MEAL. FOOD PREPARED IN THIS KITCHEN MAY CONTAIN OR HAVE COME INTO CONTACT WITH PEANUTS, TREE NUTS, SOYABEANS, MILK, EGG, WHEAT, SHELLFISH OR FISH. (VG) VEGAN (N) NUTS (G) GLUTEN (D) DAIRY (SU) SULPHUR DIOXIDE (E) EGG (C) CRUSTACEAN (F) FISH (MU) MUSTARD (S) SOYA (SE) SESAME

TANDOORI & GRILL

ACHARI PANEER TIKKA AUR HARI GOBI £15.50 (D)

INDIAN COTTAGE CHEESE, STUFFED WITH MANGO CHUTNEY, PICKLING SPICES, BROCCOLI FLORET, CREAM CHEESE, GARLIC & BLACK PEPPER

LASOONI JHINGA £18.00 (F) (C)

TANDOORI KING PRAWNS, ROASTED GARLIC, TOMATO, PEPPER, AND RED CHILLI MARINADE

PATIALA FISH TIKKA £16.00 (F) (MU)

SCOTTISH SALMON MARINATED, CREAMED MUSTARD, DILL AND TOUCH OF HONEY

MALAI TIKKA £14.50 (D)

SUPREME OF CHICKEN MARINATED IN CREAM CHEESE, GARLIC, CRUSHED BLACK PEPPER, AND CARDAMOM

ACHARI MURGH TIKKA £14.50 (D)

SUPREME OF CHICKEN, MARINATED IN PICKLING SPICES, PAPRIKA, GINGER, GARLIC, HUNG YOGHURT

MURGH GILAFI SHEEKH £ 14.50 (D)

GROUND CHICKEN KEBAB, GREEN CHILLI, FRESH CORIANDER, RED ONION, TANDOORI SPICES

LAMB SHEEKH KEBAB £15.50 (D)

GROUND LAMB KEBAB, GREEN CHILLI & GINGER AND GROUND SPICES MIX

KEBAB PLATER £22.50 (D)

COMBINATION OF LAMB SHEEKH KEBAB, LAMB TIKKA, CHICKEN MALAI TIKKA, CHICKEN ACHARI TIKKA AND SALMON TIKKA

GRILLED LAMB CHOPS £24.50 (D)

BEST END OF FRENCH TRIMMED LAMB CHOP MARINATED IN FENNEL, STAR ANISE, BLACK PEPPER AND CREAM

**PRE-ORDER - FOR SPECIAL CELEBRATION WITH FAMILY & FRIENDS
MINIMUM TWO DAYS NOTICE -48 HOURS**

SIKANDARI RAAN £68.00 (D) SERVES UPTO 4 GUESTS

8 HOURS SLOW COOKED WHOLE LEG OF LAMB, BROWN ONION, YOGHURT, KASHMIRI CHILLIES & AROMATIC SPICES

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CURRIES

ALL TRADITIONAL CURRIES ARE AVAILABLE
DHANSAK, VINDALOO, MADRAS, JALFREZI, PIAZZA, SAAG &
TIKKA MASALA. : PLEASE ASK YOUR SERVER

HALIBUT FISH CURRY £18.50 (F)

PAN SEARED HALIBUT FISH COOKED IN TRADITIONAL SAUCE WITH
TAMARIND, POTATO CAKE & CRISPY GREENS

COSTAL PRAWN CURRY £17.50 (F) (C) (MU)

FRESH WATER TIGER PRAWNS' COCONUT MILK, TURMERIC & GINGER
IN KASUNDI MUSTARD SAUCE

BUTTER CHICKEN £14.50 (D)

TANDOOR SMOKED CHICKEN SUPREME, CREAMED TOMATO
TOUCH OF HONEY, CREAM, BUTTER AND DRY FENUGREEK

MURGH BHUNA MASALA £14.50

CHICKEN THIGH, CARAMELISED ONION, CRUSHED SPICES, GINGER,
GARLIC FRESH TOMATO

CLASSICAL LAMB CURRY £16.95

ESSEX LAMB LEG, CARAMELISED ONIONS, CHILLI, GARAM MASALA,
SAFFRON OIL

ACHARI GOSHT £16.95

ESSEX LAMB LEG, PICKLED SILVER ONION, GREEN CHILLI
AND PICKLING SPICES

LUCKNOWI NALLI GOSHT £16.95 (D)

SLOW COOKED ESSEX LAMB SHANK IN MILD AROMATIC SAUCE FROM THE
ROYAL KITCHEN OF LUCKNOW

BIRYANI SECTION

GOSHT DUM BIRYANI £17.50 (D)

ESSEX LAMB & RICE COOKED WITH AROMATIC SPICES, & SAFFRON, SERVED
WITH CUCUMBER RAITA

CHICKEN BIRYANI £16.50 (D)

ESSEX CHICKEN & RICE COOKED WITH AROMATIC SPICES, & SAFFRON, SERVED
WITH CUCUMBER RAITA

VEGETABLE BIRYANI £14.50 (D)

MIXED VEGETABLES & RICE COOKED WITH AROMATIC SPICES, & SAFFRON,
SERVED WITH CUCUMBER RAITA

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(VG) VEGAN (N) NUTS (G) GLUTEN (D) DAIRY (SU) SULPHUR DIOXIDE (E) EGG (C) CRUSTACEAN
(F) FISH (MU) MUSTARD (S) SOYA (SE) SESAME

VEGETABLES

VARANASI KA KOFTA £11.50 (VG)

VEGETABLE DUMPLINGS STUFFED WITH GOLDEN SULTANA AND DRIED MELON SEEDS IN AROMATIC SAUCE

AMRITSARI PALAK PANEER £11.75 (D)

INDIAN COTTAGE CHEESE, CREAMED SPINACH, ROASTED GARLIC & CUMIN

PANEER MAKHANI £11.75 (D)

INDIAN COTTAGE CHEESE, CREAMED TOMATO, DRY APRICOT, MARASCHINO CHERRY, HONEY AND DRY FENUGREEK

KADAI PANEER £11.75 (D)

INDIAN COTTAGE CHEESE, THREE MIXED PEPPERS & RED ONION CRUSHED CORIANDER, SPICY TOMATO SAUCE

DHABA STYLE BAIGAN ALOO £11.50 (VG)

BABY AUBERGINE WITH POTATO, ONION, TOMATO AND GINGER

CHUNAR KI BHINDI £11.50 (VG)

SAUTÉED BABY OKRA COOKED WITH PEARL ONION TEMPERING MADE WITH DRY CHILLI

GHOBI MUTTER HARA PIYAZ £10.95 (VG)

CAULIFLOWER, GARDEN PEAS, SPRING ONION, FRESH GINGER

METHI PALAK MALAI MUTTER £10.95 (D)

CREAMED SPINACH, FRESH & DRY FENUGREEK, GARDEN PEASE, GINGER & CHERRY TOMATO

SIDES

ALOO JEERA £7.95 (VG)

BABY POTATOES, BROWN ONION, CUMIN, MUSTARD SEED & CURRY LEAVES

DAL RAJMA £7.95 (VG)

RED KIDNEY BEANS COOKED WITH ONION, GINGER, GARLIC & TOMATO

DAL MAKHANI £8.95 (D)

SLOW COOKED BLACK LENTILS

DHABA DAL £7.95 (VG)

MIXED YELLOW LENTIL TEMPERED WITH CUMIN, CHILLI AND FRIED GARLIC

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RICE

SAFFRON PULAO £4.25 (D)

BASMATI RICE COOKED WITH CUMIN, SAFFRON

SADA CHAWAL £3.75 (VG)

STEAMED BASMATI RICE

MUSHROOM RICE £5.95 (D)

PILAO RICE COOKED WITH MUSHROOMS

SELECTION OF TANDDORI BREADS

TANDOORI ROTI £3.25 (VE) (G)

WHOLE WHEAT BREAD

LACCHA PARATHA £3.25 (D)(G)

WHOLE WHEAT LAYERED BREAD WITH BUTTER

PLAIN OR BUTTER NAAN £3.25 (D)(G)

WHITE FLOUR BREAD

CHILLI, CHEESE & CORIANDER NAAN £4.75 (D) (G)

MOST POPULAR NAAN BREAD

PESHWARI NAAN £4.25 (D)(N)(G)

COCONUT, ALMOND & MANGO STUFFED BREAD

CHEESE NAAN £4.25 (D)(G)

STUFFED WITH SMOKED CHEESE

GARLIC NAAN £4.25 (D)(G)

TOPPED WITH GARLIC & BUTTER

CHILLI NAAN £4.25 (D)(G)

TOPPED WITH GREEN CHILLI NAAN & BUTTER

ACCOMPANIMENTS;

PUNJABI SALAD £3.00

RED ONION RINGS, LEMON JUICE, GREEN CHILLIES

CUCUMBER RAITA £3.50 (D)

GREEK STYLE YOGHURT, ROASTED CUMIN, CUCUMBER

ALL PRICES ARE INCLUSIVE OF VAT. SERVICE CHARGE IS DISCRETIONARY

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SPECIAL OFFER

THREE COURSE MEAL FOR £23.95

MINIMUM ORDER FOR TWO, TEN OR MORE WITH ONLY PRE-ORDER

EVERY DAY FROM 5.30 PM

APPETISERS

WHEAT CRISP, SPICY CHICKPEAS, SWEET YOGHURT, MINT & TAMARIND
OR

POTATO CAKES, CREAMED SPINACH, TAMARIND CHUTNEY
OR

ONION BHAJI, SERVED WITH MINT & TAMARIND CHUTNEY
OR

TILAPIA FISH MARINATED WITH SPICES, DEEP FRIED, MINT CHUTNEY
(SUPPLEMENT £3.00)
OR

CHILLI CHICKEN STIR FRIED WITH GINGER, GARLIC & PEPPERS IN SOYA
(SUPPLEMENT £3.00)

MAIN COURSE

INDIAN COTTAGE CHEESE, SEASONAL VEGETABLES IN MASALA SAUCE.
OR

SUPREME OF CHICKEN MARINATED IN PICKLING SPICES, PAPRIKA, GINGER,
GARLIC PASTE AND HUNG YOGHURT
OR

CHICKEN TIKKA MASALA COOKED IN A CREAMY TOMATO SAUCE
OR

BABY LAMB COOKED WITH AROMATIC SPICE MIX AND SAFFRON
(SUPPLEMENT £5.00)
OR

PRAWN COOKED IN A CREAMY SAUCE WITH MUSTARD & COCONUT
(SUPPLEMENT £5.00)

SERVED WITH

JEERA ALOO, STEAMED RICE & FRESHLY BACKED NAAN BREAD

ADD ANY SIDE DISH FOR JUST £5.00

DAL MAKHANI, TADKA DAL, CAULIFLOWER OR SAAG MUTTER,

DESSERTS

WILD BERRY PUDDING OR ETON MESS WITH ICE CREAM

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE ASK A MEMBER OF STAFF
ABOUT THE INGREDIENTS IN YOUR MEAL. ALL PRICES ARE INCLUSIVE OF VAT.

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

BRUNCH & LUNCH - FRIDAY TO SUNDAY FROM 11.00AM

ADD BOTTOMLESS BEVERAGES FOR 90 MINUTES
PROSECCO, APEROL, BLOODY MARY OR BEER -£16.95 PP

BRUNCH MENU

WADA PAO £6.00

SPICED POTATO PATTIES, MUSTARD SEEDS, CURRY LEAVES, CHUTNEY IN BUN

SAMOSA CHAAT OR DELHI KE CHAAT £6.95

SAMOSA OR PAPDI & CHICKPEAS TOPPED WITH SWEET YOGHURT & TWO MIX CHUTNEYS

TAWA PARATHA OR STUFFED KULCHA £ 6.95

SPICY POTATOES, COLLIFLOWER OR PANEER WITH FRESH CORIANDER, GREEN CHILLI, SERVED WITH YOGURT AND PICKLE

CHOLE BHATURA £8.75

SLOW COOKED CHICKPEAS & POTATO CURRY, YOGHURT & PICKLE SERVED WITH FLUFFY FRIED BREAD (EXTRA BREAD £2.25)

CHICKEN KEBAB SLIDER £7.95

GROUND CHICKEN KEBABS IN BUTTERED BUN WITH MINT & CORIANDER CHUTNEY.

SLOPPY JOE KEEMA PAO £9.75

GROUND LAMB, CRUSHED SPICES, GARDEN PEAS SERVED WITH TOASTED BUN

SPICY SCRAMBLED EGG OR MASALA OMELETTE £7.75

SPICY SCRAMBLED EGG OR MASALA OMELETTE, RED ONION, TOMATOES, GREEN CHILLIE, CORIANDER, TOASTED BUTTERED BUN

CHEESE & MUSHROOM OMELETTE £ 8.50

MASALA TEA ON TAP OR COFFEE £3.50, MANGO OR PLAIN LASSI £3.50

TRADITIONAL LUNCH THALI

VEGETARIAN THALI £16.95

SAAG PANEER, ALOO BHAJI, VEGETABLE KOLHAPURI, TARKA DAL, PICKLE, RAITA, RICE, NAAN BREAD & SHAHI KHEER

SEAFOOD THALI £18.95

PRAWN CURRY, MIX VEGETABLE, TARKA DAL, ALOO BHAJI, PICKLE, RAITA, RICE, NAAN BREAD & SHAHI KHEER

NON-VEGETARIAN THALI £18.95

CHICKEN CURRY OR KEEMA MUTTER, MIX VEGETABLE, TARKA DAL, ALOO BHAJI, PICKLE, RAITA, RICE, NAAN BREAD & SHAHI KHEER

FULL A LA CARTE MENU ALSO AVAILABLE DURING LUNCH

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ABOUT THE INGREDIENTS IN YOUR MEAL. ALL PRICES ARE INCLUSIVE OF VAT.**

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.



WEEKEND – BRUNCH & LUNCH MENU SATURDAY TO SUNDAY | 11:30AM – 2:30PM

ADD BOTTOMLESS BEVERAGES FOR 90 MINUTES
PROSECCO, APEROL, BLOODY MARY OR BEER – £16.95 PP

SMALL PLATES & MAINS

WADA PAO – £6.00

SPICED POTATO PATTIES, MUSTARD SEEDS, CURRY LEAVES, MIXED CHUTNEY, BUTTERED BUN.

SAMOSA CHAAT OR DELHI KE CHAAT– £6.95

SAMOSA OR PAPDI WITH CHICKPEAS, SWEET YOGHURT AND MIXED CHUTNEYS.

TAWA PARATHA OR STUFFED KULCHA– £6.95

SPICED POTATOES, CAULIFLOWER OR PANEER WITH FRESH CORIANDER AND GREEN CHILLI, SERVED WITH YOGHURT AND PICKLE.

CHOLE BHATURA– £8.75

SLOW-COOKED CHICKPEAS AND POTATO CURRY SERVED WITH YOGHURT, PICKLE AND FLUFFY FRIED BREAD.

EXTRA BREAD £2.25

CHICKEN KEBAB SLIDER – £7.95

GROUND CHICKEN KEBABS IN A BUTTERED BUN WITH MINT AND CORIANDER CHUTNEY.

SLOPPY JOE KEEMA PAO – £9.75

GROUND BABY LAMB, CRUSHED SPICES, GARDEN PEAS, SERVED WITH TOASTED BUTTERED BUN.

SPICY SCRAMBLED EGG OR MASALA OMELETTE – £7.75

SPICY SCRAMBLED EGGS OR MASALA OMELETTE WITH RED ONION, TOMATOES, GREEN CHILLI AND CORIANDER, SERVED IN A TOASTED BUTTERED BUN.

CHEESE & MUSHROOM OMELETTE – £8.50

DRINKS

MASALA TEA (ON TAP) OR COFFEE – £3.50

MANGO OR PLAIN LASSI – £3.50

TRADITIONAL LUNCH THALI

VEGETARIAN THALI – £16.95

SAAG PANEER, ALOO BHAJI, VEGETABLE KOLHAPURI, TARKA DAL, PICKLE, RAITA, RICE, NAAN BREAD & SHAHI KHEER.

SEAFOOD THALI – £18.95

PRAWN CURRY, VEGETABLE KOLHAPURI, TARKA DAL, ALOO BHAJI, PICKLE, RAITA, RICE, NAAN BREAD & SHAHI KHEER.

NON-VEGETARIAN THALI – £18.95

CHICKEN CURRY OR KEEMA MUTTER, VEGETABLE KOLHAPURI, TARKA DAL, ALOO BHAJI, PICKLE, RAITA, RICE, NAAN BREAD & SHAHI KHEER.

FULL À LA CARTE MENU ALSO AVAILABLE DURING LUNCH

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE ASK A MEMBER OF STAFF ABOUT INGREDIENTS. ALL PRICES INCLUDE VAT.

INGREDIENTS IN YOUR MEAL. ALL PRICES ARE INCLUSIVE OF VAT.

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.



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N A M A K

..... INDIAN RESTAURANT

DRINK MENU

COCKTAILS

BELLINIS Peach Mango Strawberry	£9.50
LYCHE MARTINI Vodka, Cointreau, Lychee Juice & Lime	£9.75
BERRY MARTINI Vodka, Strawberry, Passion Fruit, & Cranberry	£9.75
GIN BRAMBLE Gin, Cassis, Lemon Juice & Homemade Aromatic Spice Syrup	£9.75
GIN SPRITZER Gin, Elderflower liqueur, soda, red currant with Prosecco	£9.75
MOJITO CLASSIC/MANGO/KIWI Rum, Ginger beer, fresh mint & lime	£10.75
MASALA SMASH Whisky, Angostura Bitters Apple Juice, Lemon, Garam Masala Syrup	£10.75
SPICED OLD FASHION Maker's Mark, Masala syrup, Grand Marnier Black Walnut Bitters	£10.75
NEGRONI SELECTION Classico Bianco Frizzante	£10.75
ESPRESSO MARTINI Absolute vanilla, Kahlua, Espresso	£10.75

NON-ALCOHOLIC COCKTAILS

BERRY MOJITO Blackberry, Raspberry, Mint & Lime with Lemonade and Cranberry	£6.95
VIRGIN MOJITO Classic, Mango or Strawberry	£6.75

LASSI SELECTION

SWEET OR SALTY LASSI	£3.65
MANGO OR STRAWBERRY LASSI Traditional Indian drink made with Yoghurt	£4.65

BEER

	330ml	660ml
Cobra	£4.50	£7.00
Kingfisher	£4.50	£7.00
0.0% Alcohol beer	£4.50	

SOFT DRINKS

Sparkling Water 75cl	£4.50
Still Water 75cl	£4.50
Diet Coke Icon Coca Cola 33cl	£3.50
Coca Cola Icon (Coke) 33cl	£3.50
Lime and Soda	£3.00
Fever-Tree Ginger Beer NRB 20cl	£3.00
Fever-Tree Premium Lemonade 20cl	£3.00
Fever-Tree Spring Soda Water 20cl	£3.00
Fever-Tree Mediterranean Tonic Water 20cl	£3.00
Fever-Tree Ginger Ale 20cl	£3.00
Fever-Tree Naturally Light Tonic Water 20cl	£3.00
Fever-Tree Indian Tonic Water 20cl	£3.00
Eager Fruit Juice Apple, Orange, Pineapple, Cranberry	£4.50
Rubicon Lychee, Mango	£4.00

SPARKLING & CHAMPAGNE

	125ML	BOTTLE
1. Prosecco	£8.75	
2. Champagne	£9.50	
3. Prosecco Brut Argeo, Ruggeri		£35.00
Veneto Italy		
<i>Delicate, zesty Prosecco, exuding green apples and citrus.</i>		
4. Brut Tradition, Gobillard		£48.00
Champagne France		
<i>Supple, quaffable Champagne full of red fruit, citrus and almonds.</i>		
5. La Cuvee, Laurent Perrier		£67.50
Champagne France		
<i>Fresh and textured, with lemon-sharp acidity, this has a high proportion of Chardonnay, giving it a lemon biscuit nose and a sherbet finish.</i>		
6. Moet Imperial, Moet and Chandon		£75.00
Champagne France		
<i>A succulent mouthful of pear, peach and a hint of gooseberry preceded by a delightful waft of brioche, nuts, green apple and citrus.</i>		
7. Cuvee Rose, Laurent Perrier		£99.00
Champagne France		
<i>A glorious sparkling rosé in an old-fashioned bottle that fizzes as much with fine acidity as with bubbles and fills the mouth with fragrant red fruit.</i>		

“HOUSE” WHITE WINE

	175ml	250ml	BOTTLE
8. Organic Sauvignon Blanc, Urlar Wairarapa New Zealand <i>Sauvignon Blanc with the much-loved New Zealand greenness, all gooseberry, green pepper and lime</i>	£8.25	£12.00	£36.00
9. Pinot Grigio Delle Venezie Giovanni Puiatti Friuli Venezia Giulia Italy <i>Balanced, pleasing Pinot Grigio, full of apples, ripe pears and peaches.</i>	£7.50	£10.50	£31.00
10. Winemakers Selection Chardonnay Mendoza Argentina <i>Pears and crème brûlée make a delicious combination in this Argentinian Chardonnay, which is scented with lemon blossom and brioche.</i>	£8.00	£11.00	£33.00

WHITE WINE

CLEAN & CRISP

11. Picpoul de Pinet, Réserve de la Roquemolière Languedoc France <i>Soft, floral white from southern France, dry and delicate, exuding acacia, hawthorn blossom and citronella.</i>	£38.00
12. Albarino, Martin Codax Rias Baixas Spain <i>Tropical on the nose, with pineapple and passion fruit balanced by flowers and a juicy mouthful of apricot and mango.</i>	£39.00

AROMATIC & SPICY

13. Cuma Organic Torrontes, El Esteco Salta Argentina <i>Intensely floral Torrontés, filling the nostrils with roses plus citrus peel and packed with tropical fruit in the mouth.</i>	£34.00
14. Dufte Punkt Riesling Gewurztraminer Kerner, Chaffey Bros Wine Co South Region Australia <i>Delicate, mineral Riesling from South Australia, exuding jasmine and honeysuckle, followed by a mouthful of mandarin and Pink Lady apple</i>	£40.00

RICH & TEXTURED

15. Leduc Viognier, IGP Pays d’Oc Languedoc France <i>Fruity yet fresh and perfumed with aromatic summer fruits such as peaches and apricots.</i>	£35.00
16. Gavi di Gavi DOCG, Fontanafredda Piemonte Italy <i>Full and delicate, with an elegant bouquet of flowers and fruit. The palate is attractively young, dry, fresh and well-balanced.</i>	£43.00
17. Pouilly Fuissé, Saumaize-Michelin Burgundy France <i>The palate is rounded and generous with grapefruit, lemon rind notes and nutty characters.</i>	£59.50
18. Chablis, Joseph Drouhin Burgundy France <i>Charming, floral Torrontés that arrives on a cloud of rose petals, jasmine and citrus and fills the mouth with more citrus and a twist of orange peel.</i>	£62.00

ROSE WINE

			BOTTLE
19.	Pinot Grigio Rose' Venezie Vigna Mescita Sartori Veneto Italy <i>Rose and citrus notes in this Pinot Grigio blush from northern Italy, with a slice of strawberry on the finish.</i>		£30.00
20.	Côtes de Provence Rosé Comte de Provence, La Vidaubanaise Provence France <i>A light, bright nose of wild strawberries with a refreshing, smooth palate.</i>		£37.00

“HOUSE” RED WINE

		175ml	CARAFE	BOTTLE
21.	Sangiovese Merlot Rubicone IGT, Fonte della Vigna Emilia Romagna Italy <i>Gentle and charming on the palate, with smooth tannins, proper freshness, and delicious mineral finish.</i>	£7.00	£9.00	£28.00
22.	The Footbolt Shiraz, d’Arenberg Languedoc France <i>The palate is soft and round with hints of black currants, good structure and approachable tannins. Full flavoured easy drinking.</i>	£8.50	£12.00	£36.00
23.	Les Mougeottes Pinot Noir, IGP Pays d’Oc Languedoc France <i>Black cherries and raspberry aromas. The palate is medium-bodied with sappy red berry fruit and a silky long finish.</i>	£8.00	£11.00	£34.00

RED WINE

			BOTTLE
24.	Negroamaro Primitivo IGT Salento, Baccanera Puglia Italy <i>Full-bodied and intense, packed with blackberries, black cherries and plums and softly sweet on the finish.</i>		£36.00
25.	Chianti Classico Riserva DOCG, Castellani Toscana Italy <i>A mass of red fruit, like a bowl filled with cherries, raspberries and blackberries, complemented by a savoury, earthy perfume.</i>		£38.00
26.	Reserve Pat’s Garden, Ken Forrester Wines Stellenbosch South Africa <i>Lively South African Merlot, packed with cherries and exuding mint and a wisp of smoke.</i>		£40.00
27.	Merlot, Thelema Stellenbosch South Africa <i>Juicy, rounded Merlot with a spicy nose, sweet with cinnamon and freshened by liquorice and a pleasant mouthful of red and black berries.</i>		£46.00
28.	Rosso di Montepulciano, Poliziano Toscana Italy <i>Peony- and violet-scented wine, all those flowers leavened with a slug of Merlot to keep the tannins gentle.</i>		£40.00
29.	Rioja Crianza, Sierra Cantabria Rioja Spain <i>Smooth, elegant Rioja, brimming with ripe cherries and other red fruit, the nose a sophisticated combination of spice, cocoa and a wisp of smoke.</i>		£47.00

RED WINE

LIGHT AND FRUITY

BOTTLE

30. Frappato DOC Sicilia, Tenute Orestadi

£37.00

Sicily | Italy

Floral, pretty red from Sicily, perfumed with flowers, full of red cherries and tangy redcurrants.

31. Fleurie La Bonne Dame, Louis Tête

£44.00

Beaujolais | France

Medium bodied, soft and supple, with good acidity supporting vivid forest fruit flavours. The finish is elegant, dry and poised.

FULL BODIED & BOLD

BOTTLE

32. Don David Malbec, El Esteco

£42.00

Salta | Argentina

Smoke and spice on the nose is complemented by redcurrants and ripe, lush cherries. Palate of plum jam, tobacco, dark chocolate and vanilla.

33. Côtes du Rhône Rouge, Domaine de la Janasse

£44.00

Rhône | France

An attractive red from the southern Rhône, filled with spiced black fruit jam and immensely, appealingly concentrated.

34. Chateau Eglise D'Armens

£52.00

Bordeaux | France

Silky Bordeaux, packed with red and black fruits, the nose an enticing cloud of herbs.

35. Barolo di Serralunga d'Alba DOCG, Fontanafredda

£79.00

Piemonte | Italy

Full-bodied, velvety and intense, this Barolo is heady with vanilla, dried roses and woodland undergrowth.

DESSERT WINE

125ml

BOTTLE

36. Sauternes Les Garonelles, Lucien Lurton

£30.00

Bordeaux | France

Elegant Sauternes, heady with pineapple and mango, the tropicality finely balanced with citrus.

37. Recioto della Valpolicella DOC, Bertani

£38.00

Veneto | Italy

Intensely sweet Veneto red, offering a noseful of raspberries, plum and cherry, followed by a mouthful of more berries, spice, vanilla and cacao.

38. Tokaji Aszu 5 Puttonyos, Sauska

£12.00 £42.00

Tokaji | Hungary

Luxuriously sweet but so elegant, with flavours of dried tropical fruits and orange peel.

BRANDY

	50ml
Courvoisier VS Cognac	£8.50
H by Hine VSOP Cognac	£9.50
Remy Martin VSOP Fine Champagne Cognac	£9.50
Hine Antique XO Premier Cru Cognac	£32.00

WORLD WHISKEY

	50ml
Eagle Rare Straight Bourbon 10yo	£9.50
Jack Daniel's	£9.50
Jameson Whiskey	£9.50
Nikka From The Barrel Whisky	£9.50
Maker's Mark Bourbon	£9.50

WHISKEY

	50ml
Glenmorangie Original 10yo Single Malt	£10.00
Chivas Regal 12yo Scotch Whisky	£10.00
Glenfiddich 12yo Single Malt	£10.00
Glenlivet Founder's Reserve Single Malt	£10.00
Johnnie Walker Black Label 12yo Scotch Whisky	£10.00
Oban 14yo Single Malt	£16.00
Highland Park 12yo Single Malt	£10.50
Johnnie Walker Blue Label Scotch Whisky GP	£28.00
Ardbeg 10yo Single Malt	£11.00
Talisker 10yo Single Malt GP	£11.00
Laphroaig 10yo Single Malt	£12.00
Macallan 12 Year Old	£14.50

GINS

	50ml
Colombo No.7 Gin	£9.50
Tanqueray Gin	£10.00
Hendrick's Gin	£12.50
Bombay Sapphire Gin	£10.00
Pink Pepper Gin Original, Audemus	£10.50
Sipsmith V.J.O.P. Very Junipery Over Proof Gin	£10.00
Sipsmith London Dry Gin	£10.00
Monkey 47 Schwarzwald Dry Gin	£10.50

LIQUEURS

	50ml
Pimm's No1	£8.00
Grand Marnier	£8.00
Kahlua Coffee Liqueur	£8.00
Baileys Cream Liqueur	£8.00
Amaretto Disaronno	£8.00
Antica Classic Sambuca	£8.00

VODKA

	50ml
Belenkaya Vodka	£8.00
Smirnoff Red Label	£8.00
Absolut Blue	£8.00
Ketel One	£8.50
Belvedere	£12.50
Grey Goose Vodka	£12.50

RUM

50ml

Gosling's Black Seal Dark Rum	£8.00
Captain Morgan Spiced Rum	£8.00
Captain Morgan Dark Rum (Black Label)	£8.00
Bacardi Carta Blanca Rum	£8.00
Diplomatico Planas Rum	£8.00

TEQUILA & MEZCAL

50ml

El Sueno Tequila Silver	£8.00
AquaRiva Reposado Tequila	£8.00

