AAGRAH®



MENU

THE ETHOS

The Aagrah Group of Restaurants was founded in 1977 and has grown to become the largest Kashmiri restaurant chain in the United Kingdom. Each restaurant offers comfortable, relaxed surroundings and home-style cooking, so guests can fully enjoy their dining experience.

AWARDS & ACCOLADES

Aagrah has become one of the United Kingdom's most recognised restaurant groups. Over the years, we have earned wide acclaim and are proud to have received many highly regarded national and international awards.

DEAR FRIEND

At Aagrah, we always strive to offer the highest standards of both food and service. To help us maintain these standards across all our branches, we would be delighted to hear your comments.

THANK YOU FOR VISITING AAGRAH. WE WISH YOU AN ENJOYABLE EVENING.

- SMALL PLATES -

This section is based on the famous street food of the sub-continent of India.

PLATTERS

Please see individual item description for allergens

Aagrah Vegetable Mix (For 2) **£13.95**
A colourful selection of our favourite street food classics crispy onion bhaji, golden samosas, spiced aloo tikki, grilled paneer tikka and garlic mushrooms. A little taste of the vibrant markets of Kashmir, perfect for sharing.

Aagrah Tandoori Feast (For 2) **£15.95**
A sizzling feast straight from the charcoal grill—succulent chicken tikka, juicy lamb chops, seekh kebabs, machli masala and spiced wings, served with peppers, onions and fresh coriander.

Aagrah Special Seafood Mix (For 2) **£18.95**
A seafood lover's platter inspired by coastal flavours king prawn tikka, seabass, fish kebabs and more, all marinated in aromatic spices and grilled/fried to perfection.

MURGH (CHICKEN)

Chicken Wings **£5.95**
Marinated in house spices and cooked over charcoal simple, smoky and full of flavour.

Chicken Tikka Grilled **£6.75**
Tender chicken marinated in yoghurt, garlic and spices, cooked in the tandoor for that signature smoky taste.

Chicken Chaat **£6.50**
Crispy chicken pieces coated in spiced gram flour, served with a refreshing mint sauce.

Chicken Pakora **£6.95**
Lightly battered chicken strips fried until crisp—perfectly spiced and easy to enjoy.

GOSHT

Meat Samosa **£6.25**
Crispy pastry filled with spiced minced meat and potatoes—a comforting classic with deep flavour.

Kashmiri Kebab **£6.50**
A unique house recipe—minced meat blended with herbs, egg and spices, wrapped in a light potato coating and gently fried.

Seekh Kebab Grilled **£6.50**
Juicy minced meat skewers with herbs and spices, grilled over charcoal for a rich, smoky taste.

Shami Kebabs **£6.50**
Soft, spiced minced meat patties cooked with lentils and lightly fried—full of traditional flavour.

Grilled Lamb Chops **£7.95**
Tender chops marinated in aromatic spices and cooked over charcoal, finished with a tangy touch of tamarind.

Lamb Tikka Grilled **£7.95**
Succulent lamb marinated in garlic, ginger and tandoori spices, grilled for a bold, smoky flavour.

ALLERGENS

If you have a food allergy or dietary requirement, please inform a member of our team before ordering.

Ask if your chosen dish can be prepared without your named allergen. The allergen icons shown throughout this menu are provided as a guide.

CRUSTACEAN · FISH · DAIRY · SULPHITES · SOYA · EGG · GLUTEN · MUSTARD · NUTS

SEAFOOD

Machli Masala **£7.95**
Lightly spiced fish, marinated with traditional herbs and fried until golden. Finished with a fresh mint drizzle. Simple, comforting and full of flavour.

Prawn Paratha **£7.95**
Juicy prawns cooked with garlic, ginger and warming spices, wrapped in a flaky paratha—like a street food favourite from the bustling bazaars.

Garlic King Prawns **£9.95**
King prawns tossed with fresh garlic, lime and black pepper, quickly stir-fried for a bold, punchy flavour.

Machli Kebab **£6.75**
Delicately spiced fish mixed with cumin, fennel and herbs, shallow fried for a crisp finish—light, fragrant and full of character.

Raavi **£8.50**
A house favourite—seabass fillet marinated with nutmeg, mace, mustard seeds and green chillies, bringing together the rich spice traditions of Kashmir.

King Prawn Tikka Grilled **£9.95**
King prawns marinated in yoghurt, lime and gentle spices, then grilled over charcoal for that classic smoky finish.

VEGAN & VEGETARIAN

Onion Bhaji **£5.75**
Crispy onion ringlets, spiced and fried until golden, an all-time favourite, just like you'd find at roadside stalls across the subcontinent.

Vegetable Pakora **£5.75**
A mix of aubergine, cauliflower, potatoes and mushrooms, coated in a lightly spiced batter and fried for the perfect crunch.

Vegetable Samosa **£5.75**
Crisp pastry filled with a warmly spiced vegetable mix, simple, comforting and always satisfying.

Aloo Tikki **£5.95**
Golden potato patties blended with pomegranate, herbs and spices, served with tangy tamarind and Lahori chickpeas.

Lahsen Mushrooms Grilled **£5.95**
Garlic-marinated mushrooms grilled with herbs and spices, finished with a hint of tangy tamarind.

Paneer Tikka Grilled **£6.50**
Soft cubes of paneer marinated in yoghurt, garlic and tandoori spices, then grilled for a smoky, charred finish.

Kurkuri Bhindi **£6.95**
Sliced bhindi strips, lightly coated with gram flour and spices, then fried until golden and crunchy. Light but full of sharp, savoury spice.

- STREET FOOD -
- MEETS AAGRAH -

Samosa Chaat **£7.95**
Aagrah's samosa chaat turns a crisp, spiced samosa into a layered street-food dish with chickpea and potato curry, yogurt, tamarind chutney, and fresh salad toppings. It's rooted in the chaat tradition of bold contrasts - crunchy, soft, tangy, cool, and spicy all at once - served in a more polished restaurant style.

Veg Samosa Chaat
Meat Samosa Chaat
Aloo Tikki Chaat (GF)



Paani Puri **£7.95**
A beloved Asian street-food classic, this dish centres on a small, hollow, crisp-fried dough shell filled with spiced potatoes and chickpeas, then flooded with tangy, chilled, seasoned water. Its appeal lies in the contrast - crunchy shell, soft filling, and a sharp, refreshing burst in every bite.

Cheese Naan **£5.95**

Cheese & Garlic
Cheese & Chilli

Stuffed Parathas **£5.50**
Served with mint and coriander chutney

Aloo Paratha
Keema Paratha
Gobi Paratha

SET MENU ONE
AAGRAH EXPERIENCE
£23.95 per head
(2 COURSES. MINIMUM 2 AND ABOVE)

Starters
Onion Bhaji, Seekh Kebab, Fish Masala, Chicken Tikka

Main Course
Karahi Chicken, Lamb Rogan, Kashmiri Butter Chicken, Saag Gosht

Sides
Pilau Rice, Naan, Garlic Naan

SET MENU TWO
AAGRAH SIGNATURE
£25.95 per head
(2 COURSES, MINIMUM 4 AND ABOVE)

Starters
Veg Samosa, Lamb Chops, Fish Masala, Chicken Pakora

Main Course
Chicken Hyderabadi, Chicken Tikka Balti, Fish Masala Piaz, Gosht Achar

Sides
Pilau Rice, Naan, Garlic Naan

- AWARD WINNING -
- RECIPES -

HYDERABADI SPECIALITIES

In the royal kitchens of Hyderabad, cooks balanced heat with perfume. This dish follows that legacy: Your choice of protein simmered with **yoghurt** and **cream**, lifted by bay leaf, cardamom and coriander, with whispers of poppy seed and clove. It's gently rich, herb-bright, and unmistakably Hyderabadi.

Chicken Hyderabadi	**£12.95**
Meat Hyderabadi	**£14.95**
King Prawn Hyderabadi	**£17.95**
Mixed Vegetable Hyderabadi	**£12.50**



ACHAR SPECIALITIES

Inspired by home-pickled jars lining subcontinental kitchens, this tangy-savoury curry brings mustard seed warmth, aniseed and methi for bittersweet depth, ginger and green chilli snap, touch of **yogurt** for balance. It lands lively, layered, and moreish.

Chicken Achar	**£12.95**
Gosht Achar	**£14.95**
King Prawn Achar	**£17.95**
Mixed Vegetable Achar	**£12.50**



VILLAGE STYLE CHICKEN **£12.95**

On-the-bone chicken dish inspired by traditional Kashmiri home cooking - slow-cooked in a warming, aromatic sauce with gentle spice and deep, comforting flavour, just like grandma used to make

DINERS INFORMATION

"Aagrahs Promise of the Heart" - to use fresh produce. All meat, poultry and vegetables are procured daily. If you have any specific intolerances to gluten, nuts or any other ingredient, please do inform us at the time of ordering.

MILD MEDIUM MEDIUM TO HOT HOT VERY HOT

PANFRY & GRILLED

Inspired by traditional tawa cooking - bold, fresh and full of aroma.

Kerala Machli **£19.95**
Seabass marinated with ginger, coriander, coconut and spices, then grilled and served with lemon rice and coconut chutney - a beautiful blend of coastal flavours.

Machli Ravi **£19.95**
(Complete meal)
Seabass served over fragrant rice with vegetables and a gently spiced Hyderabadi sauce - a well-balanced and satisfying dish.

Jhinga Khaas **£20.95**
(Complete meal)
Whole shell on king prawns marinated in garlic, lime and spices, grilled and served with rice and vegetables. Inspired by the fishing villages of Balochistan.

Murgh Lahori Charga **£15.95**
(Complete meal)
Half chicken marinated in **yoghurt** and spices, grilled and then sautéed with ginger, onions and tomatoes - a bold, rustic dish with a slight twist.



Tandoori Chicken **£15.95**
(Complete meal)
Classic half chicken marinated in **yoghurt**, garlic and spices, cooked over charcoal and served with rice, vegetables and house sauce.

Mixed Grill **£19.95**
(Complete meal)
A generous selection from the grill—chicken tikka, lamb chops, seekh kebab and more—served with rice and house sauce. Perfect if you want a bit of everything.

SHAHI TANDOORI

An elite Mughlai-influenced twist on a classic tandoori, cooked with onions, tomatoes and peppers, served on skillet plate with rice and Hyderabadi sauce

Murgh Tandoori **£15.50**

Lamb Tandoori **£17.95**

Jhinga Tandoori **£20.95**

Machli Masala Piaz **£17.95**

Chops Piaz **£17.95**

TIKKA MASALA DISHES

A British-born classic with subcontinental soul: tandoori-charred pieces folded into a rich creamy, tomato-onion sauce with green chillies and crowned with fresh coriander. Comfort with a little swagger.

Chicken Tikka Masala **£12.95**

Lamb Tikka Masala **£16.50**

King Prawn Tikka Masala **£17.95**



PUKHTOON
REGIONAL SPECIALITIES

From Peshawar's bustling bazaars, Balti is a fast-cooked, aromatic curry style, and a bright, savory sauce built from tomatoes and a lively spice mix, aromatic with cumin, coriander, turmeric, garam masala, fenugreek (methi), and fresh green chillies, tossed with fresh garlic, julienned ginger and fresh coriander, garnished with slice of lemon.

Balti Chicken **£12.95**

Balti Lamb **£16.50**

Balti King Prawns **£17.95**

Afghani Chicken **£12.95**
Like the Balti but with added Dairy and Lime.

KASHMIRI
REGIONAL SPECIALITIES

Rogan Josh
Rogan Josh is a dish with a long journey. It blends Persian and Mughal cooking with Kashmiri ingredients, known more for warm, aromatic flavour than for heat, with a deep red colour that suggests richness rather than fiery spice. Kashmiri red chilli, fennel, ginger, garlic, black cardamom, green cardamom, cloves, bay and cinnamon.

Rogan Chicken **£12.95**

Meat Rogan Josh **£14.95**

Rogan Jhinga **£17.95**

NEW | MANAGERS CHOICE

Kashmiri Butter Chicken **£12.95**
A much-loved Aagrah classic: tender chicken folded through a silky tomato, butter and cream sauce, finished with gentle Kashmiri spices. Rich and comforting.

Chicken Palak **£12.95**
A green valley in a bowl: spinach, fenugreek and dill fold around chicken, scented with bay and cardamom. Gentle heat, deep greens.

Bhindi Gosht **£14.95**
Earthy okra and tender lamb stewed with onions and ginger — a village favourite with a delicate spice hand.

Palak Gosht **£14.95**
Lamb and spinach cooked low and slow with fenugreek, yoghurt and coriander. Rustic, nourishing, wonderfully aromatic.

PUNJABI
REGIONAL SPECIALITIES

Punjabi cuisine is known for its bold flavors, rich textures, and generous use of butter, ghee, and spices. It comes from the Punjab region of India and Pakistan. Cooked with garlic, and warming spices finished with fresh coriander.

Punjabi Chicken **£12.95**

Punjabi Lamb **£16.95**

KARAHI
REGIONAL SPECIALITIES

A bright, slightly tangy with tomato note, rounded by caramelised onions and warming spices. Cooked with fresh ginger, garlic, and our own house blend of garam masala, fresh green chillies, crushed coriander seeds, and a finishing sprinkle of fresh coriander.

Chicken Karahi **£12.95**

Lamb Karahi **£16.95**

King Prawns Karahi **£19.95**

Lahsen Chicken **£12.95**
A garlic lover's favourite - chicken cooked with plenty of fresh garlic, herbs and spices.



Chicken Jalfrezi **£12.95**
A lively dish with chicken, tomatoes, peppers, ginger and spices—fresh, slightly tangy and full of energy.

Shajahan **£15.95**
Named for grandeur: mixed meats and prawns simmered together with yoghurt.. A celebration curry — layered, abundant, and proudly opulent.

Kuna Gosht **£14.95**
Slow-cooked meat in a rich, creamy sauce - deep, comforting and full of flavour.

Nihari **£14.95**
A traditional slow-cooked lamb shank dish, rich with spices and finished with fresh ginger and lime

Butter Chicken **£12.95**
A much-loved classic - tender chicken in a smooth, creamy tomato and butter sauce.



SINDHI
REGIONAL SPECIALITIES

Chicken Sindhi Korma **£12.95**
Sindh's korma is festive: almonds lend silk, raisins a sunny sweetness, and yoghurt-cream a gentle richness. Aromatic rather than hot, it's comfort dressed in finery.

Chicken & King Prawn Sindhi **£15.50**
Surf-and-turf, Sindhi style: chicken and king prawns in a softly spiced, creamy sauce scented with cardamom and bay. A generous dish for sharing spoons.

Vegetable Sindhi **£12.95**
Assorted fresh vegetables cooked with onions, garlic, tomatoes, green chillies, fresh coriander, yoghurt & cream **(dairy)**, fresh lime and typical garam masalas. This dish originates from Sindh. An authentic recipe.



GOAN
REGIONAL SPECIALITIES

Goan dishes are bold in flavour, tangy and coconut-rich

Chicken Manglore **£12.95**
Diced chicken with tomatoes, onions, garlic, ginger, whole red chillies, fresh coriander, tamarind, coconut, curry leaves and roasted spices. A very unique dish.

Goan Machli **£16.50**
Fish marinated in lime juice, tamarind and garlic. Cooked with onions, tomatoes, green chilli paste, roast spices and coconut milk.

Goan King Prawns **£17.95**
King prawns marinated in lime juice, tamarind and garlic. Cooked with onions, tomatoes, green chilli paste, fresh coriander and coconut milk.



MAKHANI DISHES

Cooked with **butter**, **cream**, raisins, tomatoes and gentle spices—smooth, rich and comforting, just like a celebratory home-cooked meal.

Chicken Makhani **£12.95**
Meat Makhani **£14.95**
King Prawn Makhani **£17.95**
Vegetable Makhani **£12.95**

REGIONAL BIRYANI / PILAU DISHES

Aagrah Special Biryani **£15.95**
A grand mix of meats, prawns and mushrooms cooked with fragrant basmati rice, spices and herbs—served with vegetable curry sauce.

The following meats can be cooked with any of the biryani recipes

Chicken **£13.95**
Meat **£14.95**
Prawns **£15.95**
King Prawns **£17.95**

Sindhi Biryani
Aromatic rice cooked with spices, potatoes and herbs - full of bold, traditional flavour.

Kashmiri Biryani
Fragrant basmati rice cooked with saffron, fennel and spices, finished with raisins and fresh herbs.

Bombay Biryani
A vibrant, aromatic rice dish that stands out for its bold flavors and slightly tangy-spicy.

Lamb Shank Kabuli Pilau **£15.95**
Basmati rice cooked with lamb shanks, onions and tomatoes in the juices of black pepper, bay leaves, cinnamon, cloves and cumin seeds. Garnished with sultanas carrots, and fried onions. Served with Kabuli Raita.

OLD FAVOURITES

Korma
Dopiaza
Madras
Bhuna

The dishes above can be cooked with the following:

Chicken **£11.95**
Keema (Minced meat) (not available as Korma) **£11.95**
Meat **£12.95**
Prawns **£14.95**
King Prawns **£16.95**

SPECIALITIES TO ORDER IN ADVANCE

To allow us to create a truly authentic taste of Kashmir, please place your orders 36 hours (minimum) in advance.

Malai Murgh **£38.95**
Whole chicken marinated in yoghurt, white pepper, salt, garlic, ginger, fresh coriander. Stuffed with special Kashmiri rice with zaffran raisins and oven cooked. Served with Korma sauce, raita, naan bread & fresh lime.

Raan Special **£85.00**
(for 2 or more) (Complete meals)
Whole leg of lamb marinated in vinegar, yoghurt, garam masala, bay leaves, fresh ginger and garlic then oven baked. Served with vegetable ginger, 2 plain naans, 2 pilau rice, salad, pomegranate seeds on tawa (metal plate) served on a bed of vegetable biryani. Garnished with fried onions and fresh mint.

Whole Lamb **£375.00**
(For party over 15) (Complete Meals)
Whole lamb marinated in vinegar, yoghurt, mustard seeds, garam masalas, bay leaves, fresh ginger & garlic. Served with 2 portions of vegetable Sindhi, 2 portions of vegetable lahsen, 6 plain naans, 4 pilau rice, salad. Garnished with fried onions and fresh mint.

VEGETARIAN SPECIALITIES

Kashmiri Mushrooms **£12.95**
Mushrooms cooked with garlic, ginger and aromatic spices—simple and full of flavour.

Balti Paneer **£11.95**
Paneer cooked with tomatoes, chillies and spices - a comforting vegetarian favourite.

Saag Aloo Paneer **£11.95**
Spinach, potatoes and paneer cooked together with herbs and spices—a wholesome, hearty dish.

Vegetable Korma **£10.95**
A mild, creamy vegetable curry with a gentle sweetness.

Vegetable Madras **£10.95**
A spicier option with bold flavours and warming heat.

Vegetable Biryani (complete meal) **£12.95**
Basmati rice and fresh vegetables, yoghurt cooked with selected biryani masalas and flavoured with saffron.

Vegetable Thali (Complete Meal) **£17.50**
A selection of different vegetable dishes served together with riata, achar, rice or mango chutney — perfect for exploring a variety of flavours.

Vegetable Dopiaza **£10.95**
Assorted fresh vegetables, briskly fried with fresh onions rings, green chillies, fresh coriander, black pepper, bay leaves, cinnamon and cardamom juice.

NEW | MANAGERS CHOICE

Daal Makani **£12.95**
A timeless Punjabi classic, our Dal Makhani is slow-cooked to perfection using whole black lentils and red kidney beans, gently simmered for hours with aromatic spices, butter and fresh cream to create its signature velvety richness. Every spoonful delivers a deep, smoky flavour and luxurious texture.



VEGAN SPECIALITIES

Vegetable Lahsen **£11.95**
Mixed vegetables cooked with garlic pickle, herbs and spices.

Balti Vegetable **£11.95**
A classic balti-style vegetable curry with tomatoes, chillies and fresh coriander.

Vegetable Bhuna **£10.95**
A thick, rich curry with tomatoes, garlic and spices.

Aloo Gobhi **£10.95**
Potatoes and cauliflower cooked with herbs and spices - a simple, comforting classic.



VEGETARIAN SIDE DISHES

Saag Paneer **£6.95**
Spring leaf spinach and cured cheese cooked with onions, fenugreek, tomatoes, fresh coriander and green chillies with selected herbs and spices.

Matar Paneer **£6.95**
Peas and cured cheese cooked with onions, tomatoes, fresh coriander and green chillies with selected herbs and spices.



VEGAN SIDE DISHES

Mixed Vegetables **£6.50**
Assorted vegetables with selected herbs, and spices.

Aloo Palak **£6.50**
New baby potatoes and spring leaf spinach cooked with onions, mustard seeds, tomatoes and fresh coriander with selected herbs and spices.

Aloo Bhaji **£6.50**
New baby potatoes cooked with onions, tomatoes, fresh coriander, green chillies with selected herbs and spices.

Gobhi Bhaji **£6.50**
Fresh cauliflower cooked with spring onions, tomatoes, fresh coriander, green chillies with selected herbs and spices.

Dall Tarka (Masoor) **£6.50**
Pink lentils cooked with onions, fresh coriander and green chillies with selected herbs and spices.

Daal Piaz (Channa Daal) **£6.50**
Chana daal cooked with spring onions, coriander, cumin seeds, garlic and garam masalas.

Lahori Cholay **£6.50**
Whole chickpeas cooked with onions, garlic, ginger, tomatoes and fresh coriander. Simmered in bay leaf juices with black pepper, black cardamoms, onion seeds and Lahori spices.

Mushroom Bhaji **£6.95**
Fresh mushrooms cooked with onions, tomatoes, fresh coriander and peppers with selected herbs and spices.

Bhindi Bhaji **£6.95**
Fresh bhindi (okra) cooked with onions, fresh coriander and green chillies with selected herbs and spices.

ENGLISH DISHES

Chicken Stir Fry **£14.95**
Chicken with ginger, mushrooms, green peppers, green beans and onions. This dish can also be cooked plain. Served with vegetables and chips.

Breaded Scampi **£14.95**
Scampi deep fried with breadcrumbs. Served with tartar sauce, vegetables and chips.

Grilled Chicken **£14.95**
Whole breast of chicken seasoned with black pepper, salt and lime. Served with vegetables and chips.

Chicken Nuggets **£14.95**
Bread crumbed chicken seasoned with black pepper, salt and lime.

- SUNDRIES -

NAAN

Traditional naan are made from yeast mixed with flour and a touch of onion seeds.

Plain Naan **£3.50**

Family Naan **£5.95**

Cheese & Onion Naan **£5.95**

Keema Naan **£5.50**
Naan stuffed with spiced mince.

Garlic Naan **£3.95**

Peshwari Naan **£5.50**
A very unique and different type of naan with honey, sultanas, pineapple, coconut and onion seeds.



PARATHA

Paratha is very famous in South Asia. Wholemeal Flour, vegetable ghee cooked on a Tawa with ghee in a typical Asian style.

Plain Paratha **£3.50**

Cheese Paratha **£5.50**

Keema Paratha **£5.50**

Stuffed Aloo Paratha **£5.50**
Stuffed with potatoes

Chappati **£1.35**
A very light version of bread. Thin round wheat flour bread cooked on a Tawa.

Tandoori Roti **£2.50**
Unlike naan, roti is made from wholemeal flour in a tandoor.

RICE

Pilau Rice **£3.75**
Basmati rice cooked with onions and tomatoes in the juices of black pepper, bay leaves, cinnamon, cloves and cumin seeds.

Lemon Rice **£3.75**
Basmati rice infused with fresh lemon, onion seeds & cumin seeds.

Plain Steamed Rice **£3.25**

Mushroom Pilau Rice **£4.25**

EXTRAS

Handcut Chips **£4.10**

Sweet Potato Chips **£4.50**

Poppadoms **£1.35**

Pickle Tray **£3.00**

Mixed Pickle **£1.50**

Mango Chutney **£2.50**

Salad Bowl **£4.95**

Raita **£3.75**



SHIPLEY A LA CARTE & GRILL & CARVERY
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01274 530880

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Aberford Road, Garforth,
Leeds, West Yorkshire LS25 2HF
0113 287 6606

LEEDS CENTRAL
St Peter's Square, Leeds,
West Yorkshire LS9 8AH
0113 2455667

MAGRAN®

SPIRITS

Vermouth

Martini Bianco	3.95
Martini Extra Dry	3.95
Martini Rosso	3.95

Vodka

42 Below	3.95
Smirnoff Red	3.95
Grey Goose	4.25

Rum

Bacardi Blanco	3.95
Havanna Club Especial	3.95
Malibu	3.95
Lambs Navy	3.95

Gin

Bombay Sapphire	4.25
Gordons	3.95

Brandy/Cognac

Remy Martin VSOP	4.25
Martell Cognac	3.95

Whisky

Chivas Regal 18 years	7.50
Glenfiddich 12 years	4.25
Jameson's Irish	3.95
Glenmorangie 10 years	4.25
Southern Comfort	3.95
Jack Daniels	4.25
Famous Grouse	3.95

LIQUEURS

Sambuca		3.95
Tia Maria		3.95
Drambuie		3.95
Amaretto di Saronno		4.25
Cointreau		3.95
Baileys	50ml	3.95
5 Walla-Chai-Tea		3.95

DRAUGHT BEERS

	½ Pint	Pint
Cobra	3.25	5.75
Madri	3.50	5.95
Halka	2.50	4.50
Virtuous IPA ½ (GF)	3.50	5.95

BOTTLED BEERS

Cobra	660ml	6.95
Cobra	330ml	3.95
Bangla	660ml	6.95
Kingfisher	660ml	6.95
Kingfisher	330ml	3.95
Peroni	330ml	4.75

ALCOHOL FREE

Madri Zero	330ml	3.50

CIDERS

Peacock (Mango & Lime)	500ml	5.95
Kopparberg (Mixed Fruit, Strawberry and Lime, Naked Apple)	500ml	5.95
Magners	330ml	3.50

MINERALS

Draught

	Glass	Pint
Coke	3.25	4.75
Diet Coke	3.25	4.75
Lemonade	3.25	4.75
Britvic J20 - Choice of flavours.		3.50
Appletiser (275ml)		3.50
Coke Zero (Bottle)		3.50
Fanta (Bottle)		3.50
Sprite Zero (Bottle)		3.50
Ginger Ale		3.50
Ginger Beer		3.50

Fruit Juices (Orange, Pineapple, Mango, Apple or Cranberry)	3.25
Freshly Squeezed Orange Juice	4.50
Mineral Water (Bottle) Small	2.25
Large	3.95
Tonic / SL Tonic (200ml)	2.95
Dash of Mixer	0.75
Red Bull - Energy drink	3.50
Soda Water	0.75

Belvoir Farm DRINKS (250ml)

Elderflower	3.50
Raspberry	3.50
Pink Lady Apple	3.50

LASSI

Lassi fruit flavoured yogurt drink

Various flavours. Glass 3.75 Jug 7.95

(GF) GLUTEN FREE ½ VEGAN

Gin & TONIC

AAGRAH

Our gins are served with Schweppes tonics, carefully selected for their natural botanicals and perfect carbonation to enhance the taste.

Bombay Sapphire **8.95**
Juniper, coriander, angelica, almonds, cubeb berries, lemon peel, orris, liquorice, cassia bark and gran of paradise come together to form this fresh and lively gin.

Slingsby Rhubarb Gin - Harrogate **8.95**
Initial burst of refreshing rhubarb and citrus from the grapefruit base gives way to juniper before a very smooth berbaceous sweetness, led by sweet cicely and a light green tea scednted with jasmine blossom. Pairs perfectly with tonic water, garnished with a twist of grapefruit peel and blueberries.

Slingsby London Dry Gin - Harrogate **8.95**
London Dry Gin has been crafted using locally sourced botanicals that are synonymous with the beautiful and restorative nature of Harrogate including Primrose, sweet cicely, nettle, rhubarb, milk thistle, rosehip and Taylors of Harrogate green and jasmine tea.

Slingsby Gooseberry Gin - Harrogate **8.95**
Slingsby Gooseberry gin is crafted using the world-famous Harrogate aquifer water, pure single grain spirit and locally sourced botanicals synonymous with the restorative nature of the town. Yorkshire gooseberries bring an unmistakable tangy sharpness, tempered with a fruity sweetness.

Leeds Gin - Leeds **8.95**
Initially clean, dry juniper joined by an emerging sweetness with a pleasant mellow bitterness that leads onto delicate anise tones and a dessert spice kick. Pairs perfectly with Frankin & Sons Natural Indian Tonic Water and garnished with orange.

Kopparberg Strawberry & Lime - Sweden **8.95**
Expertly infused with the finest ingredients and natural fruit flavours that made Kopparberg famous, for aaanced taste. Juniper and coriander botanicals are combined with the natural flavours of lime and strawberry.

Elephant Gin - South Africa **8.95**
Paired with Franklin & Sons Natural Light Tonic Water, garnished with slices of red apple. Elephant Dry Gin is distilled in Germany using 14 botanicals that include some rather unusual African ingredients like Baobab, the Buchu plant, Devil's Claw and African Woodworm. 15% of Elephant Gin's profits are donated to two elephant foundations to help protect against poaching.

Monkey 47 - Germany **8.95**
A robust and powerful with plenty of spice, fruit and herbal flavours. Lime or sage - Indian Tonic or Ginger Ale.

LYRE'S NON-ALCOHOL

Gin & Slimline Tonic - Lyre's London Dry	**4.95**
Rum/Vodka - Lemonade/Mediterranean Tonic	**4.95**
Sparkling Wine - Lyre's Classico	**27.50**

AAGRAH

DRINKS

White Wine

LIGHT, DRY, EASY DRINKING

	175ml	250ml	bottle
1. **Viura** Candidato Ve *Spain* Fresh, dry and lively.	5.75	7.95	21.95
2. **Grillo** Angelo *Sicily, Italy* Bursting with citrus and tropical fruits with a refreshing, dry finish.	6.25	8.50	24.95
3. **Pinot Grigio** Ve Terre del Noce delle Dolomiti *Italy* Dry and fruity, a classic.	6.50	8.75	25.95

FRESH & LIVELY

	175ml	250ml	bottle
4. **Sauvignon Blanc** Arcano *Chile* Tropical fruit all the way!	5.95	8.50	24.95
5. **Sauvignon Blanc** Marlborough, Featherdrop *New Zealand* Grapefruit, gooseberry and lime. Great!	8.95	11.50	34.95

AROMATIC, FRUITY & MEDIUM BODIED

	175ml	250ml	bottle
6. **Chardonnay/Moscatel** Ve Tamarind Garden *Chile* Intense on the nose, with lovely floral aromas.	5.95	8.25	22.95

MANAGER'S CHOICE

7. **Chenin Blanc** Kleinkloof Ve — 24.95
South Africa
Attractive, lots of tropical fruits with a crisp, refreshing palate.

8. **Viognier** Foxwood Dawn Picked — 27.50
Languedoc-Roussillon, France
Ripe apricot and summer flowers with a soft texture and a refreshing finish.

Rosé Wine

	175ml	250ml	bottle
9. **Zinfandel Blush** Nine of Hearts, *Italy* Nice balance of sweetness and fruit.	6.25	8.50	24.95
10. **Pinot Grigio Rosé** Poggio Alto Ve *Italy* Full of fresh fruit flavour.			23.95
11. **M de Minuty Provence Rosé** *Provence, France* Beautifully pale and fresh with flavours of peaches and orange peel.			37.50

Sparkling Wines

	20cl	bottle
12. **Prosecco Extra Dry** Serena 1881 *Italy*	8.95	
13. **Prosecco Extra Dry** Ca' del Console *Italy* Fresh with subtle fruits and soft texture; ripe, succulent style.		31.50
14. **Prosecco Rosé** Ca' del Console *Italy* Prosecco style Rosé, just perfect.		31.95
15. **Champagne** Laurent-Perrier Rosé *France* Famous for its highly expressive bouquet. Great!		110.00

Red Wine

LIGHT, EASY DRINKING

	175ml	250ml	bottle
16. **Tempranillo** Candidato Ve *Spain* Bursting with fruit.	5.75	7.95	21.95
17. **Pinot Noir** Grenache Joie de Vigne *France* Gentle, yet full of ripe fruit.	6.25	8.50	24.95

SOFT & JUICY

	175ml	250ml	bottle
18. **Merlot** Santa Alegra *Chile* Soft, plummy, round and velvety.	5.95	8.25	23.95
19. **Shiraz** First Fleet *Australia* Mulberry, plum fruit and smooth-texture.	6.25	8.50	24.95

WINE MERCHANT'S CHOICE

20. **Montepulciano d'Abruzzo** Podere, Umani Ronchi Ve *Italy* — 7.50 | 9.95 | 29.95
Youthful and juicy, with flavours of plums and cherries.

RICH, FRUITY & COMPLEX

	175ml	250ml	bottle
21. **Cabernet/Carmenère/Syrah** Ve Tamarind Garden *Chile* Complex blackcurrant with soft, spicier notes.			22.95

MANAGER'S CHOICE

22. **Malbec** Porteño, Norton Ve — 6.95 | 9.95 | 28.95
Argentina
Ripe red fruits on the palate with a long finish.

23. **Château Montaiguillon, Montagne-Saint-Emilion** 41.50
Bordeaux, France
A stunning St-Emilion with expressive noses of roasted plums, dried herbs and fresh earthy notes leads to a medium-full.

Ve Vegan Wine - A 125ml alternative is also available, please ask.