

Starter's

Poppadom£0.70

Pickle Tray£3.00

Lime Pickle (Allergen: Mustard), Onion Salad, Mango Chutney and Mint Yogurt (Allergen: Milk).

Onion Bhaji£4.50

Traditional mild spices and sliced onions combined and fried. Allergen: Eggs

Vegetable Pakora£4.95

A good starter for vegans - mixed vegetables fried with a slightly spiced batter.

Samosa Surprise£4.95

A North Indian Classic: crunchy pastry filled with fresh mixed vegetables. Allergen: Gluten (Wheat Flour)

Beetroot and Coconut Samosa£4.95

Crunchy pastry filled with beetroot, diced potato, freshly grated coconut and coriander. Allergen: Gluten (Wheat Flour)

Chicken Pakora£4.95

Tender strips of chicken coated in a spicy batter.

Chicken Samosa£4.95

Crunchy pastry filled with chicken, peas and just enough spice. Allergen: Gluten (Wheat Flour)

Manpasandar Murgh£5.95

Succulent pieces of chicken tikka breast marinated overnight to achieve a true harmony of flavour and spice. Allergen: Milk

Seekh Kebab£5.95

Soft minced lamb roasted on iron skewers, mixed with a selection of Indian spices and ajwain (carom seeds).

Allergen: Eggs

Prawn Puree£5.95

A feather light shell of Indian bread filled with prawns (creamy or bhuna style). Allergen: Crustacean, Milk, Gluten (Wheat Flour)

Tandoori Lamb Chops£6.95

Lean lamb chops marinated in yoghurt and rich spices, then chargrilled. Allergen: Milk

Mixed Platter.....£6.95

A mouth-watering selection of Chicken Tikka, Lamb Tikka, Seekh Kebab, Onion Bhaji and King Prawn. Allergen: Crustacean, Milk, Eggs.

Tandoori King Prawns£7.95

Marinated king prawns steeped in yoghurt and spices. Cooked in a tandoori oven. Allergen: Crustacean, Milk

Exclusive Main's

Please note that some dishes are available with: Vegetables **£12.95** Chicken **£14.95**, Lamb **£14.95**

Lahori Chicken£14.95

A traditional Pakistani curry made with a paste of ground cashews hailing from the city of Lahore. Made with chicken, stir-fried with a blend of spices, yogurt, onions, garlic, and tomatoes. **Allergen: Milk, Nuts**

RaRa Lamb£14.95

A rich and aromatic spicy dish from Himanchal. Incorporating lamb, mince meat, tomatoes, garlic, ginger and onions. **Allergen: Milk, Nuts**

Haryali Chicken£14.95

'Haryali' or green chicken is a delicious Indian Dish made with chicken, fresh aromatic herbs, and an array of spices. **Allergen: Milk, Nuts**

Caramelised Kashmiri£14.95

Caramelised onions, very subtly sweet with spices producing a unique flavour. Available in Chicken, Lamb or Vegetables.

Rajasthani Railway Lamb£14.95

A dish from the region of the Raj, served in Railway refreshment rooms. Succulent boneless lamb and potatoes in a rich sauce.

Taxi Driver Curry£14.95

A dish renowned for warming up taxi drivers on a chilly night. Great with a paratha or chapati. **Allergen: Milk**

Lamb Nihari£14.95

A typical Lahori dish cooked with garlic, ginger, onions, wheat flour and selected spices, . **Allergen: Gluten (Wheat Flour)**

Tandoori Chicken Karahi£14.95

Tandoori chicken off the bone, cooked in a medium sauce with onions and peppers. **Allergen: Milk**

Macon Murgh£14.95

Marinated boneless chicken, cooked in a creamy butter sauce. **Allergen: Milk**

Chicken Tikka Makhani.....£14.95

Cooked in a traditional North Indian sauce, with a touch of butter and cream for a smooth taste. **Allergen: Milk**

Dhaba Chicken Curry£14.95

Rustic chicken from the roadside "Dhaba" cafes and bustling hillside train stations of the sub - continent. Earthy deep flavours, slightly hot and cooked with whole spices.

Paneer Chilli Fry£12.95

Chilli and peppers cooked with paneer (Indian Cottage Cheese). **Allergen: Milk**

Vegetable Diwani Handi£12.95

A unique dish, freshly cooked in a cashew gravy with mixed vegetables and aromatic spices. **Allergen: Milk, Nuts**

Paneer Butter Masala£12.95

A rich & creamy curry made with paneer, spices, onions, tomatoes, cashews and butter. **Allergen: Milk, Nuts**

Chicken Lababdar£14.95

North Indian mild Chicken curry cooked with onions, tomatoes, cream and cheese. **Allergen: Milk.**

Tawa Chicken£14.95

A Puniabi recipe where chicken pieces are marinated in a cashew nut paste and spices then cooked in a aromatic curry base. **Allergen: Milk, Nuts**

South Indian Garlic Chilli Chicken£14.95

Prepared in a piquant sauce with garlic and herbs, garnished with garlic flakes and chilli. Also available in Lamb or Vegetables. **Allergen: Mustard**

Achari Chicken£14.95

A popular north Indian curry with a tangy sauce made from pickling spices. Also available in Lamb. **Allergen: Mustard**

Goan Special Chicken£14.95

Chicken marinated the Goan way, with slivers of garlic, lime, ginger, fresh coriander, chilli, mint, olives, roasted fennel, star anise and cinnamon. Also available in Lamb.

Chicken Handi£14.95

Traditional North Indian curry with chicken cooked in a delicious spicy sauce. Also available in Lamb.

Hyderabadi Lamb£14.95

Deliciously flavoured Hyderabadi cuisine with a hint of tamarind and curry leaves. Also available in Chicken.

Maazi Kushbuh£14.95

Our chef's own invention, incorporating chicken, lamb and prawns, cooked in an aromatic sauce with onions, tomatoes, peppers and fresh coriander. **Allergen: Crustacean**

Old School Favourites

Delicious mouth - watering curries, all available with:

Vegetables **£12.95** Chicken **£13.95**, Lamb **£14.95**, or King prawns **£15.95**

Dhansak

Persian style curry with a sweet and sour taste, made with pineapple and lentils.

Rogan Josh

Classic Kashmiri dish cooked in a rich onion and tomato sauce.

Balti

Cooked with yoghurt and spices. **Allergen: Milk**

Jalfrezi

Delicious spicy dish with a thick sauce clinging to chunks of chicken, lamb or pepper.

Tikka Masala

Cooked in a creamy sauce. **Allergen: Milk**

Korma

Creamy dish with coconut and very mild spices.
Allergen: Milk

Tandoori Dishes

Served with a choice of side sauce and salad.

Tandoori Chicken Tikka£15.95

Succulent pieces of chicken breast marinated overnight to achieve a true harmony of flavours. **Allergen: Milk**

Tandoori King Prawns£16.95

Marinated king prawns steeped in yoghurt and spices and cooked in a tandoor. **Allergen: Crustacean, Milk**

Tandoori Mixed Grill£16.95

A mouth - watering combination of Tandoori chicken, lamb tikka, chicken tikka, seekh kebab and king prawn served on a bed of onions. **Allergen: Crustacean, Milk, Eggs**

Seafood

King Prawn Bhuna£15.95

King prawns cooked with Punjabi spices, herbs, mushrooms and tomatoes. **Allergen: Crustacean**

Aunty Parveen's Fish Curry£15.95

Tandoori grilled cod in an aromatic sauce. **Allergen: Fish**

Tandoori King Prawns Masala£15.95

Tandoori King prawns cooked in a masala sauce.
Allergen: Crustacean, Milk

King Prawns & Spicy Vegetables£15.95

Succulent king prawns marinated in ginger, lemon and medium spices, stir fried with fresh seasonal vegetables - incredible! **Allergen: Crustacean**

Fish Karahi£15.95

This fish curry is packed with flavour & spice. A delicious dish that is prepared in an onion and tomato base.
Allergen: Fish

Main's

Arabian Lamb£14.95

Selected pieces of lamb fillet, slowly cooked in a creamy sauce with fresh mint, coriander and mushrooms.

Allergen: Milk

Chicken Nepal£13.95

A superbly different tasting dish, using lemon grass, coconut, ginger and fresh coriander.

Chicken Ginger Balti£13.95

Chicken cooked in a traditional Balti sauce with fresh ginger. **Allergen: Milk**

Chicken Tikka Dopiazza£13.95

A medium curry with chicken tikka and crisp onions. **Allergen: Milk**

Chicken Madras£13.95

A deliciously hot and spicy curry.

Saag Gosht£14.95

Lamb cooked with spinach, a richly flavoured dish from the northern part of India.

Special Balti£14.95

Lamb, chicken and chicken tikka cooked in a Balti sauce. **Allergen: Milk**

Butter Chicken£13.95

Chicken simmered in a rich Indian sauce of ghee, coconut milk and fresh cream. **Allergen: Milk**

Balti Lamb with Apricots£14.95

Tender pieces of lamb with plum apricots, producing a rich, flavourful curry with a hint of sweetness. **Allergen: Milk**

Chicken and Keema Balti£14.95

Chicken cooked with minced lamb and selected spices to create a mouth-watering dish. **Allergen: Milk**

Chicken Tikka Saag£13.95

Marinated chicken cooked with onions, garlic and spinach. **Allergen: Milk**

Garlic Chilli Chicken£13.95

Chicken cooked in a fiery sauce with garlic, green chilli and fresh coriander.

Special Biryani£14.95

Chicken, lamb and prawns, store stir - fried with the finest basmati rice and aromatic whole spices. Served with vegetable side sauce. **Allergen: Crustacean**

Vegetarian Main's

Saag Muttar Paneer£12.95

Chunks of Indian cottage cheese combined with fresh spinach, peas and medium spices. **Allergen: Milk**

Sabzi Ki Milan£12.95

A true harmony of herbs, spices and freshly chopped mixed vegetables.

Channa and Paneer Balti£12.95

Chickpeas and Indian cottage cheese cooked in a medium sauce. **Allergen: Milk**

Punjabi Aloo Lahori Bhindi£12.95

Potatoes peeled and roasted to enhance their flavour, coupled with grilled, sliced okra.

Bhangan Aur Tamatar£12.95

Smoked aubergines with tomatoes, peas and red onions, stirred in a thick masala.

Balti Palak Aloo Dhal£12.95

Spinach, potatoes and lentils, cooked as a traditional Balti. **Allergen: Milk**

Vegetarian Side Dishes

Aloo Gobi£6.95

Diced potatoes and cauliflower.

Bombay Aloo£6.95

Spiced potatoes with cumin, coriander, turmeric and spices.

Saag Aloo£6.95

Spiced potato with spinach.

Gobi Aur Bhindi£6.95

Cauliflower and okra cooked with spices, tomatoes, green peppers and onions.

Honey Chilli Potatoes£6.95

Potatoes with a hint of honey and chilli.

Tarka Dhal£6.95

Thick soup of tempered lentils, fresh garlic and brown onions.

Other Side Dishes

Chips£3.50
Thin strips of deep-fried potato

Rhangey Raita£3.50
Natural yogurt slightly spiced, and topped with chopped cucumber. **Allergen: Milk**

Assorted Breads

Sada Naan£2.75
Naan cooked in a clay oven and brushed with butter.
Allergen: Gluten (Wheat Flour), Eggs, Milk

Garlic Naan£2.95
Tandoori bread garnished with chopped garlic.
Allergen: Gluten (Wheat Flour), Eggs, Milk

Keema Naan£3.25
Minced lamb stuffed bread prepared in the Clay oven.
Allergen: Gluten (Wheat Flour), Eggs, Milk

Coriander Naan£3.25
Coriander stuffed bread prepared in the Clay oven.
Allergen: Gluten (Wheat Flour), Eggs, Milk

Peshwari Naan£3.25
Coconut and sultana stuffed bread prepared in a Clay oven. **Allergen: Gluten (Wheat Flour), Eggs, Milk**

Cheese Naan£3.25
Cheese stuffed bread prepared in the Clay oven.
Allergen: Gluten (Wheat Flour), Eggs, Milk

Chilli Naan£3.25
Chilli stuffed bread prepared in the Clay oven. **Allergen: Gluten (Wheat Flour), Eggs, Milk**

Cheese and Garlic Naan£3.25
Cheese and garlic stuffed bread prepared in the Clay oven. **Allergen: Gluten (Wheat Flour), Eggs, Milk**

Chilli and Garlic Naan£3.25
Chilli and garlic stuffed bread prepared in the Clay oven. **Allergen: Gluten (Wheat Flour), Eggs, Milk**

Cheese, Garlic, Chilli and Coriander Naan£3.25
Cheese, Garlic, Chilli and Coriander stuffed bread prepared in the Clay oven. **Allergen: Gluten (Wheat Flour), Eggs, Milk**

Cheese, Garlic and Coriander Naan£3.25
Cheese, Garlic and Coriander stuffed bread prepared in the Clay oven. **Allergen: Gluten (Wheat Flour), Eggs, Milk**

Paratha£3.25
Multi-layered leavened bread brushed with Vegetable Ghee between each layer. **Allergen: Gluten (Wheat Flour)**

Aloo Paratha£3.75
Aloo stuffed, layered, leavened bread brushed with Vegetable Ghee between each layer. **Allergen: Gluten (Wheat Flour)**

Gobi Paratha£3.75
Gobi stuffed, layered, leavened bread brushed with Vegetable Ghee between each layer. **Allergen: Gluten (Wheat Flour)**

Tandoori Rohti£2.50
Crispy leavened bread cooked in the base of a tandoor. **Allergen: Gluten (Wheat Flour)**

Chapati£2.50
Indian flatbread made with wheat flour and cooked on a tawa. **Allergen: Gluten (Wheat Flour)**

Assorted Rice Dishes

Boiled Rice£2.75

Pilau Rice£2.95

Egg Fried Rice (Allergen: Eggs)£3.25

Lemon and Cashew Nut Rice£3.25
(Allergen: Nuts)

Mushroom Rice£3.25

Onion Rice£3.25

WINE LIST

House Wines

SERVED BY GLASS OR BOTTLE

£125ml £4.00 £175ml £4.95

RED

San Andres Merlot (Chile)£20.95

An elegant, beautifully structured Merlot with aromas of chocolate, cherry and mocha. Enjoy soft, generous flavours of ripe cherry & plum with a hint of spice.

WHITE

San Andres Sauvignon Blanc (Chile)£20.95

An aromatic, lively wine with fresh flavours of lime and gooseberry and a zesty citrus aroma.

Previata Pinot Grigio Delle Venezie DOC (Italy)£20.95

Crisp and fruity with crunchy fruit, citrusy acidity and a long, refreshing finish.

ROSE

Previata Pinot Grigio Blush Delle Venezie (Italy)£20.95

Fruity and refreshing with flavours of apricot, peach and strawberries.

Rose Wines

SERVED BY BOTTLE ONLY

Palazzo Pisano Pinot Grigio Rosato delle Venezie (Italy)£29.95

Ranging from vivid pink to deep raspberry, this fruit-driven wine is often typical of rosé made in warmer climates, like Spain and Australia.

Minini Pinot Grigio Blush Delle Venezie IGT£29.95

It is the wine of the moment! It has a pale color, but with a good body and a very fruity flavor. A perfect wine for the summer, but also to taste as an aperitif on any occasion.

Zinfandel Rosé, Pelican Plot, (California, USA)£29.95

Light raspberry colour. Aromas of fresh sweet peaches. Soft with intense red fruits and a delicious floral finish on the palate.

Red Wines

SERVED BY BOTTLE ONLY

Shiraz Premium Long Tail (South Africa)£29.95

Deep purple red, aromas of violets and blackcurrants. Fuller bodied pleasing juicy black fruits with a ripe finish. Full bodied.

Pinotage Premium Long Tail (South Africa)£29.95

Dark red, instantly revealing, fresh aromas of dark plums and dry raisins. Substantial with a touch of sweetness of the finish.

Chateau Fongrave, La Tourelle (France)£29.95

Rubis violet red, lovely floral bouquet with notes of raspberries and loganberries, generous and fruity with good structure.

Malbec Finca El Origen (Uco Valley - Argentina)£29.95

Deep red, purple colour nose of red plum and Morello cherries combined with floral notes such as violets, hints of vanilla, chocolate and caramel, velvety and silky structure, sweet ripe finish.

Rioja Reserva, Vinedos Eguiluz, Rioja Alta, Abalos, Rioja (Spain)£40.00

Cherry colour. A fine bouquet of cigar box, blackcurrant and prunes. Plenty of Garnacha flavour with good structure.

Châteauneuf-du-Pape Rouge, Domaine de l'Harmas, Rhône (France)£45.00

Deep colour aromas of dark berry fruits and plum. Silky in texture with a hint of savoury black pepper spice & beautiful mineral finish.

Amarone della Valpolicella DOCG, Classico, Brunelli, Verona (Italy)£50.00

Red-violet colour. Nose of redcurrants and blueberries. Warming sensation of cherries with a hint of vanilla on the palate.

White Wines

SERVED BY BOTTLE ONLY

Chenin Blanc, Premium Long Tail (South Africa)£29.95

A young Chenin with a bright glittery colour, displays aromas of dry apricots. Vivacious with a good finish.

Palazzo Pisano, Pinot Grigio, Venezia (Italy)£29.95

Light bright colour. Delicious aroma of green apple with a floral background. Slightly dry with a delicious finish.

Il Portone Chardonnay (Italy)£29.95

This marvellous, straw-yellow coloured white wine, obtained from grapes of the same varietal in the Veneto, is characterised by a sophisticated lustre and a pleasantly-fresh flavour enhanced by soft notes of tropical fruit and melon.

Sauvignon Blanc Reserva, Santa Carolina, Leyda Valley (Chile)£29.95

Pale silvery colour. Nose of lime rind and passion fruit and lime on a fresh grassy palate. Flavours of asparagus blossom with a super clean finish.

Pierre Ferraud, Pouilly-Fuissé L'entreroches, Burgundy (France)£40.00

Limpid golden robe with greenish glints, expressive aromas of brioche and orange blossom. Yellow fruits on the palate, rich juicy and exotic with plenty of substance retaining a delightful freshness in the mouth.

Chablis Domaine Raoul Gautherin (France)£40.00

Clean pure Chablis, ripe, plenty of flavour, attractive with good structure and length

Sancerre, Les Bois Rafins (France)£40.00

Limpid pale gold, floral bouquet reminiscent of apples, dry and lively with a perfect harmonious fruit and lemon finish.

Sparkling Wines

SERVED BY BOTTLE ONLY

SINGLE SERVE

Mionetto Prestige: Prosecco Doc Treviso Extra Dry 200ML£7.95

This sparkling Prosecco is distinguished by a rich array of fragrances that include acacia blossoms, honey, and apricot.

Mionetto Vivo Rosé 200ML£7.95

An Extra Dry-style sparkling wine made from red-wine grapes, giving this cuvee its luminous "peach blossom" pink hue.

MULTI SERVE

Prosecco, Treviso Doc, "Colli Asolani", Bedin, (Italy) 75CL£32.95

This Veronese Prosecco exhibits the most exciting silver green colour with enticing aromas of biroche and white raspberries. Exquisite, fine mousse with a long elegant finish.

Spumante, Merlot David, Brut Rose, Treviso (Italy) 75CL£32.95

Selected Merlot and Pinot Noir grapes, fuse onto a delicate pink colour, floral aromas, taste of pink berries with a fine perlage.

Champagne

SERVED BY BOTTLE ONLY

Veuve Clicquot Ponsardin, Yellow Lable (France) 75CL£70.00

One of the trendiest of Champagne houses. A brilliant colour with yellow tints. Fine mousse with a lychee fruit and floral nose.

Bollinger Special Cuvee (France) 75CL£70.00

High percentage of Pinot Noir grapes gives this Champagne a superbly full-bodied taste dry with apricots on the nose and toasty oak flavours.

Cider

SERVED BY BOTTLE ONLY

Magners (568ML)£4.50

Made with 17 different apples, pressed, and left for a couple of years to get extra tasty, it's crisp, refreshing, and the best way to celebrate, well, pretty much anything.

Kopparberg Mixed Fruit (500ml)£4.50

Bursting with blackcurrants and raspberries, Kopparberg Mixed Fruit spoils you. Rich and indulgent with an effervescent energy, it's best served cold over mountains of ice.

Kopparberg Strawberry & Lime (500ml)£4.50

Combining the taste of fresh strawberries and a hint of lime, Kopparberg Strawberry&Lime gives you the ultimate fruit refreshment.

Beers

SERVED BY BOTTLE ONLY

King Cobra (750ml)£9.50

King Cobra has bold malt and hops notes, with a balanced fruitiness and full mouth feel. It is double fermented in the bottle, a process normally reserved for fine Trappist ales giving it a super-premium, full-bodied taste and pleasant, hazy appearance. Served in a champagne style bottle, at 5.2% ABV, King Cobra is perfect for sharing with friends over any cuisine.

Cobra (330ml/660ml)£4.00/£4.95

Cobra Premium is a beer designed for food. It is made from a complex recipe of seven ingredients and then expertly brewed in a way that gives it fewer bubbles to give it a smooth sophisticated taste.

Kingfisher (330ml/660ml)£4.00/£4.95

Kingfisher is India's No.1, the first choice of the nation from Delhi to Doddanapudi, and the leading Indian beer the world over. Brewed to an authentic and most venerable recipe, it is the perfect partnership for the heat and spice of even the richest of curries.

Bangla (660ml)£4.95

It has a deep gold colour, reminiscent of the golden hue of the sun setting over the Bay of Bengal.

Thornbridge Jaipur (330ml)£4.50

Jaipur lovers often say "this is the beer, that got me into beer". It's usually recognised as the first UK craft IPA, and was brewed with a huge amount of US hops, these provide a fantastic experience of grapefruit, lemon and tropical fruit with an enticing bitterness.

Bradfield Farmers Blonde (500ml)£4.95

This award winning, very pale brilliant blonde beer has citrus and summer fruit aromas making it an extremely refreshing ale.

Alcohol Free Beer

SERVED BY BOTTLE ONLY

Beck's Blue (275ml)£4.00

Beck's Blue is a light, crisp and refreshing non-alcoholic alternative to beer, with no compromise on taste.

Gluten Free Beer

SERVED BY BOTTLE ONLY

Peroni Nastro Azzurro (330ml)£4.00

Peroni Nastro Azzurro gluten free is a crisp and refreshing beer crafted with passion and flair to offer a delicate balance of bitterness and subtle citrus aromatic notes without the gluten.

Soft Drinks

Coke (330ml)	£3.50
Diet Coke (330ml)	£3.50
Schwepes Lemonade (200ml)	£2.50
Orange Juice (200ml)	£2.50
Appletiser (275ml)	£2.50
J20 (various flavours)	£2.75
- Orange & Passion Fruit (275ml)	.
- Apple & Mango (275ml)	.
- Apple & Raspberry (275ml)	.
Ginger Ale (200ml)	£2.50

Bottled Water

SERVED BY BOTTLE ONLY

Sparkling Water (330ml)	£2.50
Sparkling Water (750ml)	£4.50
Still Water (330ml)	£2.50
Still Water (750ml)	£4.50
Schwepes Tonic (200ml)	£2.50
Schwepes Slimline Tonic (200ml)	£2.50
Elderflower Fever Tree Tonic (200ml)	£2.50
Indian Fever Tree Tonic (200ml)	£2.50
Refreshingly Light Fever Tree Tonic (200ml)	£2.50
Mediterranean Fever Tree Tonic (200ml)	£2.50
Schwepes Soda Water (200ml)	£2.50

Spirits

MIXERS COST EXTRA £1 OR £2.50 FOR FEVER-TREE

SINGLE MALT WHISKEY

Glenlivet, 18 years	£7.95
Oban, 14 years	£7.95
Cragganmore, 12 years	£7.95
Glenmorangie, 10 years	£7.95
Balvenie, 12 years	£7.95
Talisker, 10 years	£7.95
Lagavulin, 16 years	£7.95
Highland Park, 12 years	£7.95

BLENDED WHISKEY

Famous Grouse	£5.00
Johnnie Walker Black Label	£5.00
Bells	£5.00
J & B (Justerini & Brooks)	£5.00

BOURBON WHISKEY

Jack Daniels	£5.00
Maker's Mark	£5.50

IRISH WHISKEY

Jameson	£5.00
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SCOTTISH WHISKEY

Drambuie	£7.95
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SCHANAPPS

Archers	£4.50
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LIQUOR

Tequila	£4.50
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COGNAC BRANDY

Courvoisier VS	£7.95
Remy Martin VSOP	£7.95
Courvoisier XO Imperial	£11.95

RUM

Bacardi	£4.50
Captain Morgan's Dark	£4.50
Captain Morgan's Spiced	£4.50
Malibu	£4.50

LIQUEUR

Disaronno	£4.50
Southern Comfort	£4.50
Grand Marnier	£4.50
Sambuca	£4.50
Tia Maria	£4.50
Chambord	£4.50
Campari	£4.50
Pimm's	£4.50

VERMOUTH

Martini ROSSO	£5.00
Martini Extra Dry	£5.00
Cinzano	£5.00

IRISH CREAM LIQUEUR

Baileys	£4.95
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TRIPLE SEC LIQUEUR

Cointreau	£5.95
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