



# razbari

exceptional indian restaurant

We are offering an exclusive and atmospheric dining in experience.  
throwing out a warm welcome for those who savour real  
Indian food and cuisine.

Razbari offers the varied and delicious tastes of India gleaned from traditional homes all over the sub-continent, something which sets it apart from the local curry houses. Wonderful food is served up in an informal friendly environment where staff will make a sincere effort to provide diners with a warm and courteous service.

Razbari's expert & experienced chefs use their expertise to enhance the exceptional Indian cuisine by combining it with the restaurant's own unique style to provide a dining experience that is sure to excite the palate and make your meal a memorable one.

Each dish has been delicately prepared with its own distinctive aroma, flavour and presentation.

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## Razbari Special Starters

*These treasures will be accompanied with a bed of fresh continental salad.*

- Razbari Special Platter** (for 2 person or more) £8.50  
*Fish Pakora, Chicken Tikka, Lamb Tikka, Vegetable Pakora & Sheek Kebab. All spiced with Chef's own recipe.*
- Golden Fried Prawns** £4.95  
*Tiger prawns marinated in fresh lemon juice, fresh ginger and saffron coated in special batter and deep-fried. Makes an excellent appetisers.*
- Murgi Ki Choilee** £3.90  
*A Nepalese speciality of diced pieces of chicken breast marinated in Nepalese spices and herbs then mixed with fresh lemon juice, ginger, garlic and fenugreek. Grilled in a tandoor.*
- Stuffed Peppers** (Vegetable or Meat) £3.95  
*Mincd chicken or vegetables in herbs & spices, stuffed in a green capsicum then roasted in a clay oven.*
- Lemon Chilli Prawns** £4.95  
*Tiger prawns marinated in crushed garlic, coriander lemon juice, honey and a touch of chilli sauce to enhance the flavour.*
- Kebab Hyderabad** £3.95  
*Spicy mince meat patty with yellow split lentils, toasted cumin seed and other spices. Served on a mixed salad of soft chick peas, baby spinach and a Greek yoghurt sauce.*
- Salmon Fish Tikka** £4.90  
*Salmon fillet marinated in a specially prepared light chilli sauce with crushed mustard seeds, lemon juice, fish sauce and other spices.*
- Lamb Chops** £4.95  
*Lamb chops marinated in yoghurt and home cooked spices. Cooked in a clay oven. Served with salad and mint sauce.*
- Mussels** £5.95  
*Mussels flash fried in olive oil with garlic, lemon grass, capsicum, onions, lemon juice and chaat masala creating robust and spicy flavour.*
- Scallops** £5.95  
*Scallops tawa shallow fried in olive oil, served on skewer lightly spiced & barbecued with onions and capsicum.*
- Moris Large Prawns** £4.95  
*Spiced King Prawns in chilli then battered & shallow fried with onions, tomatoes & fresh green chillies.*
- Maas Palak** £4.95  
*Pan fried seabass lightly spiced and served on a bed of spiced & seasoned spinach.*

## Traditional Starter

*All of our starter are accompanied with salad and mint sauce.*

- |                     |       |                      |       |
|---------------------|-------|----------------------|-------|
| Papadom Plain/Spicy | £0.70 | Sheek Kebab          | £3.55 |
| All Chutney's       | £1.00 | Paneer Tikka         | £3.70 |
| Chi. or Lamb Tikka  | £3.55 | Chicken Pokura       | £3.95 |
| Meat/Veg. Samosa    | £3.40 | Prawn Cocktail       | £3.40 |
| Onion Bhaji         | £3.40 | Dall Soup            | £3.40 |
| Vegetable Pakora    | £3.40 | King Prawn Butterfly | £3.65 |
| Tandoori Chicken    | £3.50 | Prawn on Puree       | £3.65 |
| Chi./Lamb Shashlik  | £4.20 | Chicken Chat         | £3.55 |
| Tand. Mixed Kebab   | £3.95 | King Prawn on Puri   | £4.55 |



## Tandoori Main Course

*All of our clay oven selection are accompanied with salad and mint sauce.*

- Lamb Chops** £8.95  
*Marinated lamb chops in herbs and spices, grilled in the clay oven.*
- Chicken or Lamb Tikka** £8.50  
*Marinated chicken or lamb slightly spicy barbecued in the clay oven then stir fried with onions, green pepper and cheddar cheese.*
- Tandoori King Prawn** £11.95  
*Marinated in a light spicy sauce and tandoori paste then barbecued in the clay oven.*
- Tandoori Chicken** £8.50  
*1/2 baby chicken marinated with herbs, spices and tandoori paste, grilled in a clay oven.*
- Tandoori Mixed Grill** £8.50  
*Chicken Tikka, Lamb Tikka, King Prawn, Tandoori Chicken & Sheek Kebab.*
- Chicken or Lamb Sashlick** £8.95  
*Marinated chicken or lamb slightly spicy barbecued in the clay oven with capsicum, onions and tomato then served with roast potato and salad.*
- Maas Palak** £9.95  
*Pan fried seabass lightly spiced and served on a bed of spiced & seasoned spinach & potato.*
- Salmon Grill** £9.50  
*Salmon fillet marinated in a specially prepared light chilli sauce with crushed mustard seeds, lemon juice, fish sauce and other spices.*

## Thai Indian Starter

- Chicken Toast** £4.50  
*Minced chicken flavoured with salt, suger, and various spices.  
Deep fried in breadcrumbs.*
- Cashew Salad** £4.95  
*Diced chicken cubes shallow golden fried marinated with special paste and red onions mixed with kashew nuts.*
- Satay Gai (N)** £4.50  
*Skewers of tender Barbecue chicken served with peanut sauce*

## Thai Indian Main

- Chicken Lemon Grass** £8.95  
*Diced chicken marinated with garlic, ginger & pepper then shallow fried with soya paste with spring onions and milk for a sweet flavour.*
- Green or Red Curry** £7.95  
*Barbecued chicken cooked with coconut cream, soya and red curry paste for (RED CURRY) Green curry paste for (GREEN CURRY)*
- King Prawn Chow Mein** £9.95  
*King prawns cooked with various sliced mixed vegetables, soya sauce, eggs & noodles.*



## Razbari Signature

- Royal Thawa (Medium to Spicy)** £8.95  
*Barbecued cubes of chicken or lamb cooked in finely chopped fresh ginger, garlic, pepper and red chilli sauce and touch of Razbari freshly made barha masalla and coriander, finished in a rich gravy of myraid spices that provide a host of subtle flavours.*
- Lamb Shank (Slightly Hot)** £11.95  
*Lamb shank braised, medium to spicy with a carefully selected curry sauce with special ingredients, spices & meat balls, served with a choice of rice.*
- Kathmandu Ko Kukhura (Sweet & Slightly Hot)** £8.50  
*Chicken or Lamb, Hot delicacy, batter fried chicken simmered in a Himalayan sauce and cooked with dill, fennel, diced pepper, fresh garlic, green chilli, onion and tomato cubes. Rich in taste and rich in tradition.*
- Lamb Rara** *Tomato & Rogoni Sauce* £8.50  
*Tender pieces of chicken or lamb together with minced meat cooked with ginger, garlic, Olive oil, fried cinnamon, cardamoms, cloves, garam masalla and chopped tomato sauce. Medium hot. Garnished with fresh coriander leaves.*
- Garlic Chilli Chicken (Madras)** £8.50  
*Exquisite South Indian dish. Tender pieces of chicken tikka cooked with fresh garlic, green chillies, coriander leaves, green cardamoms, fresh herbs and Indian spices. A hot dish.*
- Sangam (Slightly Hot)** *Chicken or Lamb* £8.95  
*Diced breast of chicken tikka cooked in hot-spiced masalla of spinach, vegetable, green chillies, bay leaves, fresh coriander, garlic, ginger, cardamom, cloves, fresh herbs and native spices. Consequently, producing a well-balanced dish in a rich thick sauce.*
- Bengol Chilli Mosalla (Slightly Hot)** £8.95  
*Diced pieces of chicken or lamb cooked with green chillies, tomatoes and finely chopped onion and then cooked in its own hot juices.*
- Mishti Ghost Karahi (Medium to Mild)** £10.95  
*Tender pieces of lamb cooked with khodu. Known as sweet pumpkin in a medium sauce with coriander, onions, tomatoes and Chef's special Kharai paste. An original home style dish.*
- Chicken Zal-Zala (Madras to Vindaloo)** £9.50  
*Very hot chicken dish garnished with spices and whole red chillies.*
- Nepali Chicken or Lamb (Madras to Vindaloo)** £8.50  
*Madras to Vindaloo hot dish cooked with homemade hot pickle sauce, spring onions, garlic & ginger.*
- Chicken Chasni Dragh (Mild)** £8.50  
*Prepared with our unique sauce blending with honey, lime & balsamic vinegar to give a distinctive sweet & sour taste.*
- Chicken Exotica (Mild)** £8.50  
*A sweet very mild dish of chicken with exotic fruits and spices from Bhutan, will bring you a memorable. Taste of orient.*



## Razbari Special Dishes

- Razbari Special (Medium to Hot)** £8.95  
*Recommended dish with tender chicken or lamb, cooked with fresh garlic, ginger and spring onion. With Razbari mixed herbs & spices. A mouth watering dish.*
- Tikka Achari (Slightly Hot)** £8.95  
*South Indian Dish, succulent chicken or lamb, cooked with fresh garlic, ginger, mango pickle, exotic herbs & spices.*
- Tawa Chicken (Medium Hot)** £9.95  
*Sliced marinated chicken stir fried with peppers, spring onions, baby corn, baby carrots, infused with liquid seasoning and layered with Razbari mixed herbs, spices and chef's own recipe.*
- Jamdane Chicken Tikka (Mild)** £10.95  
*Cubes of chicken tikka pieces prepared from the tandoor then exclusively cooked with mango in coconut cream sauce. A juicy mild & creamy dish.*
- Duck Ameeri (Medium Hot)** £11.95  
*Baby duck breast lightly covered with spices and barbecued. Then cooked with a refreshingly finesse orange flavoured sauce.*
- Honey Minty (Mild)** £9.95  
*Tender chunks of chicken or lamb infused with honey, sweet mango and fresh garden mint. Then slowly cooked with baby potatoes in a medium thick sauce.*
- Makhni Special (Mild)** £8.95  
*The perfect substitute of chicken tikka masalla.*
- Aash Tikka Mirchi (Madras Hot)** £9.95  
*Tender strip of duck breast cooked with traditional hot spices with the famous Bengali chilli in a thick sauce. Served with a selective of vegetables.*
- Tandoori Chicken Keema Palak (Medium to Spicy)** £9.50  
*Off the bone tandoori chicken cooked with herbs, spices minced meat and Spinach.*

## Birany

*From the famous cuisine of Persia. Flavoured basmati rice cooked with your choice of additive and served with our house vegetable curry and fresh salad. This is a complete meal.*

- Razbari Special** £10.95  
*Tandoori King prawn, Salmon fish, cauliflower, sweetcorn & baby carrots.*
- Chef's Special** £9.95  
*Chicken, Lamb, king prawn, potato, peas and fresh green beans.*
- Chicken or Lamb Tikka** £8.95
- Chicken or Lamb** £7.95
- Mixed Vegetable** £6.95
- Prawn** £7.25
- King Prawn** £10.95
- Tandoori Mixed** £10.95  
*Chicken Tikka, Lamb Tikka, Tandoori King prawn.*



## Traditional Curry Dishes

### Bhoona

*Cooked in a medium blend of aromatic herbs & spices. Dryish dish cooked with onions garlic, ginger, touch of methi & coriander.*

### Dansak

*Fairly hot, sweet and sour, garnished with lentils and pineapple fruit creating a mouth watering sensation.*

### Curry

*Cooked in a standard curry sauce with light herbs & spices.*

### Madras Hot

*Slightly hot saucy dish with herbs & spices, garnished with coriander.*

### Vindaloo Very hot

*A very hot dish with black pepper lemon, potato, ginger & chilli a few spices to add to the quality.*

### Phatia

*Cooked in a fairly thick hot sauce, with fresh & pureed tomatoes along with fresh lemon juice, garlic & herbs to give it a hot & sour taste.*

### Rogon Josh

*Medium blend of herbs & spices garnished with garlic, onions, tomatoes, methi leaves & fresh coriander to give it a spicy but medium taste.*

### Dopiaza

*Cooked with diced onions & green pepper. Fresh herbs and tomatoes with a touch of coriander.*

### Balti

*A very popular dish in the midlands. The combination of fresh herbs & spices that makes this dish very tasteful and spicy. The balti is garnished with onions, tomatoes and generous touch of fresh coriander.*

### Kurmah

*A very mild and creamy dish, cooked with almonds, sultanas & coconut Recommended for a beginner to the curry.*

### Sagwalla

*A very dry dish cooked with fresh garlic, spinach, herbs and spices.*

Chicken Or Lamb £6.25  
Chicken Or Lamb Tikka  
£7.25

Prawn £6.90  
King Prawn £8.95  
Vegetable £4.95

### Jalfrezi Hot

*Barbecued pieces of chicken cooked with ginger, garlic, green pepper, onion & fresh green chilli.*

### Korai

*Diced pieces of meat with special herbs & spices, cooked with green and red pepper, fresh ginger coriander and green chilli.*

### Mossolla

*Juicy chunks of barbecue chicken served in a mystifying luminescent sauce. A creamy dish with traces of nuts.*

### Passanda

*Mildly cooked with fresh cream, almonds & nuts.*

Chicken / Lamb £7.95  
Chicken / Lamb Tikka £8.50  
Prawn £6.95

King Prawn £9.95  
Vegetable £5.95

*If your curry requires to be hotter or milder or needs certain adjustments due to allergies or other reasons then this can be arranged, please ask a member of staff... with regards.*



## Seafood Special

<b>Sea Bass Ki Khazana</b>	£10.50
<i>Mouth watering tandoori sea bass matured in a rich spicy marinade of dill, fennel, ginger and a touch of mustard oil, barbecued in the tandoor served with fried mushrooms. The epitome of culinary excellence</i>	
<b>Garlic Jhinga</b>	£9.95
<i>Tiger prawns with garlic, crushed red chillies and mango chutney. A mouth watering dish from Goa.</i>	
<b>Fish Bengol Bhuna</b>	£9.50
<i>Cod fish prepared with green pepper, onion, tomatoes, a touch of garlic blended with aromatic spices and garnished with salad.</i>	
<b>Jhinga Delight</b>	£10.50
<i>Jumbo king prawns off the shell barbecued and then cooked with chef's special recipe. Served in exotic sauce. Medium or Hot.</i>	
<b>Raz Lobster</b>	£14.95
<i>Marinated Lobster cooked with spring onions, fresh tomatoes, coriander, ginger &amp; garlic. Spicy flavour served with a variety of salad.</i>	
<b>Maas Saag Aloo</b>	£9.95
<i>Seabass cooked with spinach, potatoes and methi leaves. garnished with herbs and spices - tantalising dish.</i>	
<b>Jumbo King Prawn Jallok</b>	£10.95
<i>Large king prawns cooked with traditional hot spices with the famous Bengali chilli in a thick sauce. Served with fresh spiced spinach.</i>	
<b>Salmon Curry</b>	£9.50
<i>Fresh salmon marinated with herbs and spices cooked in tangy tamarind sauce. (Medium)</i>	

## English Dishes

*Our continental selection is accompanied with chips and a bed of fresh salad.*

Plain Omelette	£5.50	Scampi	£7.95
Chicken Omelette	£7.25	Fish Finger	£6.95
Mushroom Omelette	£6.45	Sirloin Steak	£7.95
Fried Chicken	£6.95	Grilled Salmon	£8.95

## Set Meals

*Group Banquets of 4 or more.*

Papadom & Chutneys, Tray of Mixed Starters  
 Honey Minty, Murg Makhni, Jal Piazza  
 Saag Chana (v), Pilau Rice, Egg Fried Rice  
 Plain Nan & Garlic Nan  
 £15.95 per person

GROUP...A

Papadom & Chutneys, Razbari Special Mixed Starters  
 Tamarind & Salmon Curry, Mustard Tikka  
 Chicken Zal-Zala, Jamdane Lamb  
 Vegetable Kolapuri (v) Palak Paneer (v),  
 Plain Nan, Garlic & Coriander Nan, Peshwari Nan,  
 Pilau Rice, Mushroom Rice & Razbari Special Rice  
 £19.95 per person

GROUP...B



## Vegetable Side Dishes £3.50

### Tarka Dall

*Lentils stir fried with fresh herbs, green chillies, garlic and tomatoes.*

### Saag Chana

*Fresh Spinach cooked with chick peas, herbs & spices.*

### Palak Paneer

*Fresh Spinach cooked with indian cottage cheese.*

### Sag Aloo

*Fresh Spinach cooked potatoes.*

### Niramisha

*Red kidney beans with freshly cooked with runner beans in hot spices with onions.*

### Aloo Bhaji

*Spiced potatoes with light herbs & coriander.*

### Mixed Vegetable Bhaji

### Sag Paneer

*Indian Cottage cheese cooked in rich tomato butter gravy with a touch of cinnamon, cardamom, fresh herbs and Indian spices.*

### Mattor Paneer

*Made with carefully chosen selection of contrasting vegetable. Richly spiced and garnished with spicy popadoms.*

### Bhindi Bhaja

*Okra cooked with light herbs & spices.*

### Brinjal Bhaja

*Aubergines cooked with light herbs & spices.*

### Cauliflower Bhaji

*Cooked with light herbs & spices.*

### Saag Bhaji

*Fresh Spinach cooked with light herbs & spices.*

### Fried Mushrooms

## Rice Selection

### Special Pilau Rice £3.15

*Fried with spring onion, green peas & sweetcorn*

### Egg Fried Rice £2.70

### Coconut Rice £2.70

### Lemon Rice £2.70

### Onion Rice £2.70

### Fried Rice £2.60

### Razbari's Special Rice £3.25

*Fried with chicken, egg, carrots & spring onion*

### Boiled Rice £2.20

### Pilau Rice £2.50

### Mushroom Pilau Rice £2.70

### Vegetable Pilau Rice £2.70

### Garlic Fried Rice £2.70

## Breads

### Plain Nan £2.30

### Garlic Nan £2.50

### Cheese Nan £2.50

### Garlic & Coriander Nan £2.65

### Garlic & Chilli Nan £2.70

### Keema Nan £2.50

### Balti Nan £2.50

### Peshwari Nan £2.50

### Tandoori Roti £2.20

### Plain Paratha £2.50

### Stuffed Paratha £2.95

### Chips £1.95

### Cheesy Fries £2.50

### Chapatti £1.20



## Wine List

All of the wines available at Razbari have been carefully chosen in conjunction with our vintner in order to offer a versatile, interesting and high quality selection. They will be the perfect partners to your choice of food, ensuring that your meal becomes a feast worthy of a Prince's palace – a Razbari.





## White Wine

	175ml	250ml	Bottle
1 Chardonnay/Gewürztraminer, Tamarind Garden, Chile Created by our vintners to be the ideal partner to Indian cuisine, the fruitiness of the Chardonnay in perfect harmony with the aromatic spice accents from the Gewürztraminer grape.	£3.25	£4.50	£12.95
2 Chenin Blanc, Kleinkloof, South Africa Enticing tropical fruit aromas and a juicy, zingy palate with refreshing citrus flavours.			£13.95
3 Sauvignon Blanc, Terres d'Azur, France Crisp and dry with zesty flavours of water melon, pear and crunchy green apple.	£3.75	£5.25	£14.95
4 Pinot Grigio, Anterra, Mezzacorona, Italy Fragrant, fruity and flavoursome - a fine example of this Italian favourite.	£3.75	£5.25	£14.95
5 Semillon/Chardonnay, Whistling Duck, Australia Ripe tropical and juicy citrus fruit flavours perfectly balanced in this most versatile wine.			£15.95
6 Viognier, Delas Frères, France Alluring peach and apricot aromas with a rich, creamy palate and a deliciously fresh finish.			£17.95
7 Sauvignon Blanc, Coopers Creek, New Zealand Enticing grassy aromas and a mouth watering palate of gooseberry, melon and passion fruit.			£17.95
8 Petit Chablis, Domaine Hamelin, France Steely dry elegance with zesty citrus flavours and a fresh mineral twist on the finish.			£21.95
9 Pouilly-Fumé, Les Chailloux, Domaine Châtelain, France Classic flinty aromas and scintillating citrus flavours which linger on the finish.			£28.95
10 Montagny 1er Cru, Les Vignes sur le Cloux, Domaine Alain Roy, France Stunning white Burgundy from premier cru vineyards, focused and intense with a firm mineral character.			£32.95

## Rosé

	175ml	250ml	Bottle
11 Pinot Grigio Rosé, Mannara, Italy A delicate, crisp rosé with aromas and flavours of freshly picked summer berries.	£3.75	£5.25	£14.95
12 Zinfandel Rosé, Stone Cellars, USA A sweeter style of blush, with soft, luscious flavours of strawberry and cherry.	£4.25	£5.75	£16.95

## Cocktails

13 Razbari Breeze Vodka, Grapefruit Juice, Cranberry Juice, Lime Juice			£4.95
14 Indian Summer Kahlua, Vodka, Gin, Pineapple Juice, Tonic Water			£4.95
15 Sex on the Beach Vodka, Archers, Orange Juice, Cranberry Juice			£4.95
16 Blue Lagoon Vodka, Gin, Blue Curacao, Lime Juice, Sugar Syrup			£4.95



## Red Wine

175ml      250ml      Bottle

- 17 Cabernet/Merlot/Carmenère,  
Tamarind Garden, Chile      £3.25    £4.50    £12.95  
Created by our vintners specifically to partner  
Indian cuisine, this wine combines the fruitiness and weight of the  
Cabernet and Merlot grapes with subtle spice notes from the Carmenère.
- 18 Merlot, Terres d'Azur, France      £3.75    £5.25    £14.95  
Vibrant plum and damson aromas and flavours with a long, mellow finish.
- 19 Malbec, Finca La Colonia, Bodega Norton, Argentina      £14.95  
Intense, dark berry fruit flavours with accents of coffee,  
chocolate and wild spices.
- 20 Cabernet Sauvignon, Gran Hacienda, Santa Rita, Chile      £15.95  
Vibrant and juicy blackcurrant character with hints of fresh mint on the finish.
- 21 Shiraz, Thorne Hill, Australia      £4.25    £5.75    £16.95  
Deliciously juicy dark berry fruit flavours with subtle accents of light spices.
- 22 Rioja Tempranillo, Bodegas Valdemar, Spain      £17.95  
Delightful young Rioja with vibrant cranberry  
and strawberry flavours and a hint of vanilla.
- 23 Pinot Noir, Coopers Creek, New Zealand      £21.95  
A seductive, floral bouquet and a succulent,  
ripe palate of redcurrant and raspberry.
- 24 Rioja Reserva, Promesa, Familia Martinez Bujanda, Spain      £24.95  
Velvety smooth with ripe strawberry flavours and  
subtle notes of oak and vanilla.
- 25 Crôzes-Hermitage, Les Launes, Delas Frères, France      £27.95  
From the heat of the Rhône Valley, a sturdy yet elegant wine  
showing blackberry and plum with gentle spice accents.
- 26 Amarone della Valpolicella Classico,  
Costasera, Masi, Italy      £39.95  
An Italian classic – powerful and complex, with concentrated  
dark fruit flavours and a long, robust finish.

## Champagne & Sparkling Wine

- 27 Cava Rosado Brut, René Barbier, Spain      £17.95  
A delightful pink sparkler with delicate flavours of raspberry and cherry.
- 28 Champagne Testulat Carte d'Or, France      £29.95  
Sumptuous Champagne offering high quality and excellent value combined.
- 29 Champagne Laurent-Perrier, Brut, France      £44.95  
Concentrated and elegant, with a symphony of  
bright citrus flavours and notes of biscuit and brioche.
- 30 Champagne Laurent-Perrier Rosé, France      £58.95  
The benchmark in rosé Champagne – salmon pink in colour  
with an exquisitely fruity and elegant palate.
- 31 Cuvée Dom Pérignon, France      £130.00  
Sophisticated and refined – a very special Champagne  
for a very special occasion.
- 32 Cristal, Louis Roederer, France      £240.00  
The ultimate in luxury, with all the class, charm and  
elegance promised by its reputation.



## Draught Beers

	Pint	Half Pint
Cobra	£3.65	£1.95
Carlsberg Export	£3.55	£1.85
Tetley Bitter	£3.40	£1.80
Guinness	£3.50	-----
Strongbow Cider	£3.30	£1.75

## Bottles

	Bottle		Bottle		
Kingfisher	330ml	£3.25	Corona	330ml	£3.25
Budweiser	330ml	£3.25	Lal Toofan	330ml	£3.25
Stella Artois	330ml	£3.25	Smirnoff Ice	275ml	£3.25
Peroni	330ml	£3.25	WKD	275ml	£3.25

## Spirits

	25ml		25ml
Bells Whisky	£2.75	Bacardi	£2.75
Jameson Irish Whiskey	£2.95	Captain Morgan Dark Rum	£2.75
Walker's Black Label Whisky	£3.25	Pernod	£2.75
Gordons Gin	£2.75	Southern Comfort	£2.75
Smirnoff Vodka	£2.75	Jack Daniels Tennessee Whisky	£2.75
Stolichnoya Vodka	£2.95		

(with mixer 125ml add £1.25)

## Malt Whisky

Laphroaig 10 YO Islay Malt	£3.25
Glenfiddich 12 YO Pure Highland Malt	£3.25
Cragganmore 12 YO Speyside Malt	£3.25
Oban 14 YO West Highland Malt	£3.50
The Glenlivet 18YO Highland Malt	£3.50

## Aperitifs, Liqueurs

	25ml		25ml
Archers Peach Schnapps (50ml)	£2.95	Sambuca Luxardo	£2.50
Baileys Irish Cream (50ml)	£2.95	Black Sambuca	£2.50
Pimms	£2.50	Tequila	£2.50
Malibu	£2.50	Tia Maria	£2.50
Grand Marnier	£2.50	Martini (sweet/dry)	£2.50
Cointreau	£2.50	Sherry (sweet/medium/dry)	£2.50
Drambuie	£2.50	Campari	£2.50
Amaretto di Saronno	£2.50	After Shock	£2.50

## Brandy & Cognac

Courvoisier XXX	£3.25
Remy Martin VSOP	£3.50
Château Montifaud VSOP	£3.50
Château Montifaud XO	£4.95
Château Montifaud Extra	£6.95

## Port

Cockburns Fine Ruby Port	£2.75
Taylor's 10 YO Tawny	£3.25
Croft Quinta de Roeda 1983 Vintage	£3.95

## Soft Drinks

Coca Cola / Diet Coke/ Sprite	330ml	£2.25
J2O (Orange & Passionfruit, Apple & Mango)	275ml	£2.15
Appletiser	275ml	£2.15
Red Bull	250ml	£2.25
Fruit Juice (Orange, Pineapple, Tomato)	200ml	£1.95
Lemonade, Bitter Lemon, Tonic,		
Slimline Tonic & Ginger Ale	125ml	£1.25
	200ml	£1.95
Ginger Beer, Soda Water	200ml	£1.95
Ty Nant Mineral Water (still/sparkling)	330ml	£1.95
	750ml	£3.50