



Reds

| | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| Vinho Verde 'Este', 2022 <i>Adega Ponte da Barce e Arcos de Valdevez – Minho – Vinhao – 13%</i> Opulent violets on the nose, progressing into Blackberries and unripe plum. | £8 | £10 | £29 |
| Alicante Cepa 50 Rouge, 2020 <i>Pinoso Bodega – Monastrell – 14.5%</i> | £9 | £11 | £32 |
| Languedoc Paranthèse Rouge, 2021 <i>Domaine Parapalhol – Syrah & Grenache Noire - 14%</i> | £11 | £13 | £38 |
| Douro Dandy De Cidro, 2021 <i>Real Companhia Velha – Tinta Roriz, Tinta Francisca & Viosinho (White grape variety) – 12%</i> On the nose notes of cherry, raspberry and white wlowers combined with cool hints of greens. On the palate, vibrant with smooth tannins | £12 | £14 | £41 |

Whites

| | 175ml | 250ml | Bottle |
|---|-------|-------|--------|
| Vinho Verde 'Este', 2022 <i>Adega Ponte da Barce e Arcos de Valdevez – Loureiro – 11%</i> Fresh and aromatic, with tropical & citrus fruit character. Light bodied, with crisp fresh lemon notes & a fruity balance | £8 | £10 | £29 |
| Tattendorf Sauvignier Gris Organic, 2022 <i>Landauer Gisperg – Thermenregion – 11.5%</i> Light, bright white with intense aroma of Stonefruit, passionfruit and pines. | £12 | £14 | £41 |
| Alsace Riesling Reserve Organic, 2020 <i>Domaine Fernand Engel – Alsace – 12.5%</i> Intense nose with notes of wild peach, pineapple & grapefruit, which evolve into a floral style. On the palate, fresh and fruity, notes of grapefruit, buttered nuances & hazelnut. Very round and rich, due to long ageing on lees, with gentle bitterness reminiscent of grapefruit peel. Fresh, structured with an elegant acidity, persistent until the finish | £13 | £15 | £44 |

Allergies & Intolerances

Please notify a member of our staff, if you suffer from any food allergies or intolerances, when ordering your food. We endeavour to avoid cross-contamination as much as possible, but please be aware that food prepared in our kitchen, may contain nuts, soy, gluten, and sesame.

Payment
We accept all major Debit & Credit cards

Rosé

Vinho Verde 'Este', 2022

Adega Ponte da Barce e Arcos de Valdevez – Minho – Vinhao, Borracal & Espadeiro – 10.5%

Fresh notes due to Atlantic breeze blowing over vines from the coast. Dominating ripe red fruit aromas. Medium bodied, revealing sensations of ripened fruit, combined with good minerality and acidity to match.

| | | |
|-------|-------|--------|
| 175ml | 250ml | Bottle |
| £8 | £10 | £29 |

Sparkling

Cava – NV

Neleman Wines – Macabeo & Chardonnay – 11.5%

Large Bottle
£39

Brachetto Spumante

£40

Cocktails

Also available as mocktails with alcohol-free spirits

Hot Masala Chai

Alternative available for berry allergies

Spiced rum, Késarum home brewed masala chai, "cream", Arctic Blue "cream" liqueur (contains blueberries), agave nectar, cardamom caramel "whipped cream"

Cocktail

Mocktail

£14

£10

Maple G(Old) Fashioned

Amrut fusion single malt, angostura bitters, jaggery (Indian raw cane sugar), organic maple syrup. Cinnamon smoked

£16

£10

Spiced Pumpkin Margarita

Tequila reposado, spiced pumpkin purée, cointreau, lime, pumpkin spice rim

£13

£

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Wine Pairings

| <u>Wine</u> | <u>Dish Pairing</u> |
|---|--|
| Alicante Cepa 50 Rouge | <ul style="list-style-type: none">• Dhokla• 'Goan Chouriço & Lamb' Samosa Tart• 'Crab cake' |
| Languedoc Paranthése Rouge | <ul style="list-style-type: none">• Winter Veg Samosa Tart• Kadhi• 'Laal Maas'• 'Pork Belly' Vin d'alhos |
| Douro Dandy De Cidro | <ul style="list-style-type: none">• Dabéli• Khandvi• Jackfruit Vin d'alhos |
| Vinho Verde 'Este' Loureiro | <ul style="list-style-type: none">• Khandvi• 'Goan Chouriço & Lamb' Samosa Tart• 'Crab cake' |
| Tattendorf Souvignier Gris Organic | <ul style="list-style-type: none">• Dabéli• Kadhi• Jackfruit Vin d'alhos` |
| Alsace Reisling Reserve Organic | <ul style="list-style-type: none">• Dhokla• Winter Veg Samosa Tart• 'Laal Maas'• 'Pork Belly' Vin d'alhos |



Spirits

Brandy

Hennessy £6

Gin

(Served as 50ml measures with tonic, singles available upon request)

Winchester Gin £10
Hapusha Himalayan £12
Whitley Neill Blackberry £9
Whitley Neill Rhubarb and Ginger £9
Jaisalmer £11
Mermaid Pink £9
Indian Summer £10

Rum

Kraken Spiced £7
Wray & Nephew £6
One-Eyed Rebel Spiced Rum £7

Vodka

Alfred Button Vanilla £6
Desi Daru £7

Whiskey & Bourbon

(Served as 50ml measures, singles available upon request)

Woodford Reserve £10
Amrut Single Malt £11

Liqueurs

Crème de menthe £7
Crème de Cacao £7
Arctic Blue (Contains blueberries) £6
Liquid Oats £6

Alcohol-Free

(alcohol-free spirits served as 50ml measures with tonic or coke, singles available upon request)

Crossip Dandy Smoke £10
Glen Dochus West Coast £11
Lyre's pink Alcohol-Free "Gin" £9
Lyre's Non-Alcoholic "Spiced Rum" £9
Three Spirit Nightcap £9
Three Spirit Social Elixir "Gin" £9



Beer

| | | |
|---|----------------|------------|
| BRB Lager by Unity Brewing Co, 4.6% Hopped with a little Kazbek and Tettnang. Crisp, clean and sessionable. | ½ pint £3.5 | Pint £6 |
| Sympatico Pale Ale, 4.2% (440ml Cans) <i>New house Pale Ale by Unity Brewing Co. An easy-going California style beer. Simcoe brings the old-school pine and citrus notes while El Dorado rolls up with fruity pineapple and mango flavours and aromas. Laaaaaid back.</i> | | £5.5 |

Soft Drinks

| | |
|----------------------------|----|
| Fruit Juice (Apple/Orange) | £2 |
| Coke | £4 |
| Tonic Water | £2 |
| Sparkling Water | £2 |
| Sparkling carafe | £5 |

Teas

*Brewed loose tea with a dash of sugar and ethically sourced organic leaves from India.
Served with oat milk as standard. Masla Chai brewed with our house blend masala.
Soy milk available upon request.*

| | Black | White | Masala Chai |
|----------------------|-------|-------|-------------|
| Nilagiri, Tamil Nadu | £4 | £4.5 | £5.5 |
| Assam | £4.5 | £5 | £6.5 |
| Darjeeling, Bengal | £8 | £8.5 | 9.5 |
| Dimbula, Sri Lanka | £5 | £5.5 | £7 |

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