

Our wine list has been compiled with great care to match the style of Chef – Patron Manoj Vasaikar’s light and contemporary cuisine. To produce our list we have consulted with a number of experts these include both celebrated professionals from the industry as well as a number of regular customers who have shared their excellent knowledge of wine with great enthusiasm.

Our wine list has been created to complement the ingredients and flavours that make up our menu. The list offers an eclectic mix of wines that incorporate producers and regions from all over the world. Some have established a strong reputation while others are what we believe to be the stars of tomorrow.

One of our strongest assets is Sommelier Vincent Gasnier who is a friend and a well-respected professional. He has selected and prepared the majority of the wine list in partnership with Berkmann Wines Cellars. Vincent Gasnier himself is the youngest Master Sommelier on record, an accolade that recognises the most advanced skill, knowledge and wide-ranging expertise in wine.

The Indian wines of Sula Vineyards in Nashik Highlands, above Mumbai, are supplied exclusively by the recently established, Novum Wine Merchants. These award-winning wines are considered some of the best in India. The owner, Rajeev Samant and wine maker Kerry Damskey from California produced the first vintage in 1999 and now supplies many top hotels and restaurant in India.

A couple of years ago we introduced the wines from Enotria. Founded in 1972 by Remo Nardone the Italian focused wine merchant now also represents over 19 countries from all around the world. Claire Thevenot also a Master Sommelier and one of the very few women to have won the UK Sommelier of the Year competition helps us to compile the list.

Our waiters and staff have received in depth training with all our wine suppliers so they are able to match specific wines to our style of food. Please feel free to ask your waiter if you’d like a recommendation.

## WHITE WINES

House Recommended			
<b>La Lande Blanc</b>	<b>11.5%</b>	<b>2009/10</b>	<b>£16.00</b>
<b>Vin de Pays, South West France</b>	<b>175ml /125ml glass</b>		<b>£ 5.50/£4.50</b>
Hints of green apples and Sauvignon Blanc characteristics Beautifully balanced acidity that gives the wine a crisp finish.			
<b>Chardonnay, Les Templiers</b>	<b>13%</b>	<b>2009/10</b>	<b>£16.50</b>
<b>Vin de Pays, France</b>	<b>175ml /125ml glass</b>		<b>£ 6.00/£5.00</b>
A crisp white wine with refreshing citrus fruit flavours.			
<b>Chardonnay/Gewürztraminer</b>	<b>12.5%</b>	<b>2009/10</b>	<b>£18.50</b>
<b>Tamarind Garden Chile</b>			
A good combination of the ripeness of the Chardonnay with amount of spicier Gewürztraminer to makes it aromatic, and refreshing wine.			
<b>Chenin Blanc, Liberty, Paarl</b>	<b>13%</b>	<b>2010/11</b>	<b>£19.00</b>
South Africa (Fairtrade) Dry, lifted and mineral, with good weight and vibrancy of fruit.			
<b>Sauvignon Blanc</b>	<b>13.5%</b>	<b>2009/10</b>	<b>£19.50</b>
<b>Sula Vineyards, Nashik - India</b>			
New world style white with aromas of gooseberry and elderflowers.			
<b>Pinot Grigio delle Dolomiti</b>	<b>12%</b>	<b>2009/10</b>	<b>£20.00</b>
<b>Terre del Noce - Italy</b>			
Crisp aromatic fruit with a lively acidity and dry finish.			
<b>Organic Sauvignon Blanc, Soleus</b>	<b>13.5%</b>	<b>2009/10</b>	<b>£22.00</b>
<b>Colchagua - Chile</b>			
The palate is dry, medium bodied and clean. The grassy Lemon lime flavours makes it a crisp and refreshing wine.			
<b>Semillion /Chardonnay , Mullygrubber</b>	<b>12%</b>	<b>2010/11</b>	<b>£24.00</b>
<b>Southeast Australia</b>			
Ripe, fresh fruit aromas of peach & melon precede a round, juicy palate packed with tropical & citrus fruit flavours. Finishing with a crisp refreshing lift.			
<b>Riesling, 'Y' Series</b>	<b>11%</b>	<b>2009/10</b>	<b>£26.00</b>
<b>Yalumba, South Australia</b>			
Grapefruit, lime and lemon peel aromas, with lively Tropical fruits flavours and crisp citrus finish.			
<b>Pinot Gris, TinpotHut, Marlborough</b>	<b>13%</b>	<b>2009/10</b>	<b>£28.00</b>
<b>New Zealand</b>			
Ripe stone fruit with floral notes backed up by delicious acidity.			
<b>Gewurztraminer Reserve, Hunawihr</b>	<b>13.5%</b>	<b>2008/09</b>	<b>£30.00</b>
<b>Alsace - France</b>			
Exotic lychee fruit and rose petal aromas with Good weight and a rounded finish.			
<b>Viognier Eden Valley, Yalumba – Australia</b>	<b>14.5%</b>	<b>2009/10</b>	<b>£33.00</b>
Aromatic, rich and savoury with apricot fruit flavours.			
<b>Chablis, Domaine JM Brocard - France</b>	<b>12.5%</b>	<b>2009/10</b>	<b>£40.00</b>
Elegant, mineral and complex chardonnay white wine.			
<b>Sancerre ‘ La Croix du Roy’</b>	<b>13%</b>	<b>2007/08</b>	<b>£42.00</b>
<b>Domaine Lucien Crochet - France</b>			
Ripe and pungent with complex fruit flavours of Gooseberry and herbs.			
<b>Pouilly-Fuissé,</b>	<b>13%</b>	<b>2009/10</b>	<b>£45.00</b>
<b>Domaine Saumaize-Michelin - France</b>			
Rounded and generous palate, offering ripe grapefruits and lemon rind. Depth, texture and nutty characters with a soft finish.			

## RED WINES

House Recommended			
<b>La Lande Rouge</b>	<b>12%</b>	<b>2009/10</b>	<b>£16.00</b>
<b>Vin de Pays, Languedoc - France</b>	<b>175ml /125ml glass</b>		<b>£5.50/£4.50</b>
Ripe red fruits on the nose, rich palate with a hint of Peppery spice. Well balanced with soft tannins.			
<b>Cabernet Sauvignon, Les Templiers</b>	<b>13%</b>	<b>2009/10</b>	<b>£16.50</b>
<b>Vin de Pays - France</b>	<b>175ml /125ml glass</b>		<b>£6.00/£5.00</b>
Blackcurrant and blackberry flavours with ripe balanced tannins			
<b>Gamay, Duboeuf</b>	<b>12.5%</b>	<b>2009/10</b>	<b>£18.50</b>
<b>Vin de Pays - France</b>			
Lively with a full aromatic character of crushed fresh berries. Recommended slightly chilled to match any spicy dishes.			
<b>Shiraz, Sula Vineyard Nashik - India</b>	<b>13.5%</b>	<b>2010/11</b>	<b>£19.50</b>
Full bodied red fruit flavours and a rich and smooth finish.			
<b>Organic Nero d'Avola, Montalto Sicily - Italy</b>	<b>13%</b>	<b>2010/11</b>	<b>£20.00</b>
Ripe red fruits, sweet spices and licorice with a lingering fruity finish.			
<b>Organic Merlot, Soleus Colchagua Valley - Chile</b>	<b>14%</b>	<b>2009/10</b>	<b>£22.00</b>
Medium bodied with blackberry and cherry flavours, Wood spice and a hint of vanilla on the finish.			
<b>Organic Malbec, Bodegas Santa Ana Mendoza - Argentina</b>	<b>13.5%</b>	<b>2010/11</b>	<b>£23.00</b>
Sweet aromas of blackberries and plums. Velvety in texture with soft tannins and a long finish.			
<b>Chianti, Da Vinci, Tuscany - Italy</b>	<b>13%</b>	<b>2009/10</b>	<b>£25.00</b>
Wonderful perfumed sangiovese nose with chewy tannins And bright cherry fruit.			
<b>Mclaren Vale Shiraz/Viognier, Willunga South Australia</b>	<b>14.5%</b>	<b>2007/08</b>	<b>£ 27.00</b>
Rich, ripe and scented, this Aussie version Of Cote` Rotie really has a wonderful depth of flavour.			
<b>Barbera d'Asti, Prunotto Piedmont - Italy</b>	<b>13.5%</b>	<b>2009/10</b>	<b>£29.00</b>
Fragrant aromas and flavours of plum and cherry fruits With soft ripe tannins.			
<b>Rioja Crianza Conde de Valdemar Spain</b>	<b>13.5%</b>	<b>2006/07</b>	<b>£ 30.00</b>
Complex aromas of ripe black berries balanced with warm vanilla notes and a touch of subtle spice.			
<b>Brouilly, Château de la Perriere Beaujolais - France</b>	<b>13%</b>	<b>2009/10</b>	<b>£32.00</b>
Balanced plum and soft cherry fruits flavours and ripe toasted oak.			
<b>Crimson Pinot Noir, Ata Rangi Martinborough, New Zealand</b>	<b>14%</b>	<b>2009/10</b>	<b>£36.00</b>
From the iconic NZ producer the Crimson has great Depth of flavour with focused Pinot Noir purity.			
<b>Chateau Lalande de Gravel St Emilion Grand Cru Classe - France</b>	<b>12.5%</b>	<b>2007/08</b>	<b>£44.00</b>
A rich intense red with fleshy berry fruit flavours and long finish.			
<b>Chateauneuf du Pape Reserve des Oliviers, Maison Favier-France.</b>	<b>14%</b>	<b>2009/10</b>	<b>£48.00</b>
A succulent attack is balanced by fine tannins and good acidity. The finish is marked by spice and blackcurrant.			

## COCKTAILS

### **BOMBAY LALI            £7.50**

Vodka based Indian Cocktail with ginger, pomegranate and cranberry coulis on crushed ice.

### **INDIAN GIN JULEP        £7.50**

Gin based cocktail with mint, tropical lime, and tonic water on crushed ice.

## SPIRITS

**Whiskey & Scotch**

**Gin**

**Vodka**

**Dark Rum**

**Bacardi**

**Sherry & Vermouth**

**Liqueurs**

**Cognac**

**Port**

**All Spirit are sold at £3.00 in measures of 25ml or £5.00 for 50ml.**

**Add a £1.00 for a mixer.**

## BEERS

<b>Cobra (India) 330 ml</b>	<b>5.0%</b>	<b>£3.50</b>
<b>Tiger (Singapore) 330 ml</b>	<b>4.8%</b>	<b>£3.50</b>
<b>Stella Artois (Belgium) 330 ml</b>	<b>5.0%</b>	<b>£3.50</b>
<b>Aspall Classic Organic Cyder (Suffolk, England)(500ml)</b>	<b>7.0%</b>	<b>£6.50</b>
<b>Brakspear Organic Beer (Oxfordshire, England)(500ml)</b>	<b>4.6%</b>	<b>£6.50</b>

## SOFT DRINKS

<b>Coke</b>	<b>£2.50</b>
<b>D-Coke</b>	<b>£2.50</b>
<b>Lemonade</b>	<b>£2.50</b>

<b>Duchy Selections Royal Deeside Mineral Water</b>	
<b>Still (750ml)</b>	<b>£3.75</b>
<b>Carbonated (750ml)</b>	<b>£3.75</b>

## JUICES AND DRINKS

<b>Organic Orange juice</b>	<b>£3.00</b>
<b>Organic apple juice &amp; elderflower cordial</b>	<b>£3.50</b>
<b>Organic Orange &amp; wild berries</b>	<b>£4.00</b>
<b>Pomegranate &amp; Cranberry juice</b>	<b>£3.00</b>
<b>Spicy or plain tomato juice</b>	<b>£3.50</b>
<b>Tropical Lime juice (Sweet or Salted)</b>	<b>£3.00</b>
<b>Lassi (Sweet, Salted or mango)</b>	<b>£4.00</b>
<b>Panna (raw mango, jaggery &amp; cardamon )(Seasonal)</b>	<b>£5.00</b>
<b>Fresh coconut water in shell</b>	<b>£6.00</b>

