

Wine List

The majority of our wine is Organic, Vegetarian or Vegan, sourced from small, independent growers who make authentic wines. There are no chemical or synthetic additives used in producing them, their purity and length of flavour complementing the subtle but spicy finish of our dishes.

Like our food they are easy on your body and leave you feeling refreshed. We find that organic wines generally have a greater depth of flavour than conventional wines, and this works with the flavours of our food.

We choose to work largely with small wine producers who all own their own vineyards. We find they tend to care for their vines better and have more control over the whole wine making process. For this reason too we can better judge how natural the wine is.

Whites	175ml	bottle
Airén “Theresa”, Tierra de Castilla, Spain (vegan, organic) A fresh, zingy , dry white that is light and fun to drink. Pure and refreshing it’s a perfect aperitif or accompaniment to any of our starters and lighter dishes.	£4.95	£16.25
Piquepoul-Sauvignon "Les Granges des Félines", France (vegan, organic methods) Delicious with creamier dishes such as Korma or Malai Paneer, this dry yet aromatic wine from South West France is brilliantly crisp and flavoursome.	£5.25	£17.25
Sauvignon Blanc “Ventura”, Curico, Chile. (vegan, organic) Fresh and crisp Sauvignon, bursting with mouth-watering gooseberry fruits and vital acidity, give it a go with our renowned Dosas or Tandoori menu.	£5.50	£18.50
Pinot Grigio Veneto IGT, La Jara, Italy (vegan, organic) Full of peaches and apricots this is proper pinot grigio. Beautifully perfumed and full, brilliantly versatile it’s tough to think of a dish on our menu you won’t love this with.	£6.25	£18.75
Muscadet Sevre et Maine "sur lie" Domaine Bonnet-Huteau, Loire (vegan, organic) An amazing wine, pure, luscious and yet dry. We love it with our Channa Masala and spicier food.		£19.50
Chardonnay, Domaine de La Tour, France (vegan, organic) A delightful and refreshing dry un-oaked Chardonnay with a lemony zing and soft, long finish. This natural zingines means it partners any of our spicier dishes beautifully.		£22.00
Horsmonden Dry White, Limney Estate, Sussex (vegan, organic) Making English wine (let alone organically) is an act of sheer determination and obsession in the vineyard. Will Davenport makes this on his estate and its racy acidity.		£25.00
Rosé		
Pinot Grigio Rosato, Colpo di Fortuna, Italy (vegetarian) Subtle pink pinot grigio, delicate and just a little off dry, perfect with one of our Thali’s, it will match all the food and everyone at the table will love it.	£5.50	£18.50
Reds		
Tempranillo-Garnacha “Theresa”, Tierra de Castilla, Spain Lovely, soft, easy to drink, this is full of ripe plum, spices. Versatile and good with all our food.	£4.95	£16.50
Merlot-Syrah “Farnel” Vin de Pays d’Oc, France (vegan) A deliciously pure mouthful with soft, round flavours and smooth lingering finish. Wonderfully versatile and enticing.	£5.25	£18.50
Reserve Shiraz, Williams Creek, Australia (vegetarian) Soft, medium-bodied red, full of sunshine, and not too heavy. Perfect with our Dosa’s	£5.50	£18.95
Sangiovese - Montepulcian "Il Contadino", Floriano Mognon, Italy (vegan, organic) Made from the Sangiovese grape, this stunning Chianti-lik red has an amazingly long finish, so it sits with our spicier dishes really well.		£22.50
Malbec "Vigen”, Catamarca, Argentina (vegan, organic) This is deeply coloured, and full-bodied but in no way heavy. It’s juicy with soft flavours like bramble jelly and dark chocolate. Great with our richer dishes, like the Paneer Tikka Masala		£25.00

Champagne

Champagne Brut, 1er Cru Blanc deBlancs, Claude Carré (vegetarian) This delicious, dry, soft and creamy Champagne is of superb quality, with hints of brioche,honey and citrus. Its depth of flavour and persistent finish make it ideal with our delicately spiced dishes.	£35.00
Veuve Clicquot Brut Reserve The grand old lady of champagne! Perfect for any celebration or if you just feel like treating yourself	£50.00

Indian Beer

Draught Cobra ½ Pint Cobra 1 Pint	£2.95 £4.95	Whisky (25ml) Laphoroaig (Single Malt 10yrs) Glenfiddich (Single Malt 12yrs) Glenlivet (Single Malt 12yrs) Glenmorangie (Single Malt 12yrs) Dalwhinnie (Single Malt 15yrs) Famous Grouse (Scotch) Black Label (Scotch) Chivas Regal (Scotch) Jack Daniels (Bourbon)	£4.00 £4.00 £4.00 £4.00 £5.50 £3.00 £3.50 £3.50 £3.25
330ml Bottles Kingfisher (Indian Beer) Cobra (Indian Beer)	£3.25 £3.25	Aperitif (50ml) Cinzano Bianco Martini Rosso Martini Dry Campari	£5.50 £5.50 £5.50 £5.50
660ml Bottles Kingfisher Cobra	£5.50 £5.50	Liqueurs (50 ml) Baileys Amaretto Tia Maria Cointreau	£5.50 £5.50 £5.50 £5.50
Spirits		Cognac (25 ml) Hennessy Fine Remy Martin VSOP	£4.95 £5.95
Vodka (25 ml) Smirnoff Absolute Grey Goose	£3.00 £3.25 £5.50		
Rum (25 ml) Bacardi (White Rum) Captain Morgan Malibu	£3.00 £3.00 £3.00		
Gin (25 ml) Gordon Gin Bombay Sapphire	£3.00 £3.50		

Home made drinks

Sweet/Salted Lassi Delicious cool, creamy sweetened/ Salted yoghurt and milk drink. Served chilled.	£3.10	Soft Drinks	
Mango Lassi Thin lassi infused with coriander and cumin leaves	£3.25	Coke/Diet Coke/Fanta orange/ 7-Up/Ginger Ale	£2.10
Chaas Delicious creamy cool yoghurt drink flavoured with Alphanso mango.	£3.25	Juices: Orange/Mango/Passion fruit/Guava	£2.50
Nimbu Pani Freshly squeezed still lemonade. Served sweet or salted.	£3.10	Mineral Water	330 ml £2.50 750 ml £3.50

Freshly squeezed juices

Apple & Carrot with Ginger A mixture of carrot, apple. An all-round high-nutrient and high-energy drink.	£3.50	Tea & Coffee	
Orange & Apple juice A simple combination of freshly squeezed apple and orange. High in vitamin C	£3.50	English tea	£2.10
Carrot juice Carrot with a dash of fresh ginger root. A very good source of pro vitamin A.	£3.50	Masala tea/Herbal tea/Fresh mint tea	£2.25
Orange juice	£3.50	Black/White coffee	£2.10
Watermelon (in season)	£3.50	Mysore coffee	£2.50
		Cappuccino	£2.50
		Espresso	£2.10
		All spirits served in 25ml or multiples thereof, unless stated.	

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