

COCKTAILS

Jasmine Jalebi £16

MUMBAI MULE MEETS FOXHILLS MULE, SWEET AND CITRUSY WITH GENTLE SPICE, EASY DRINKING HIGHBALL

White Rum, Mandarin, Turmeric, Lime, Ginger Ale, Mini Jalebi
Available Alcohol Free with Jasmine White Tea



Cucumber Raita £16

COOL AS A CUCUMBER, CRYSTAL CLEAR, HERBAL AND SILKY, CLARIFIED TO LOOK LIKE A GLASS OF WINE, GREAT TO CUT THROUGH RICH FOOD

Gin, Vodka, Cucumber, Mint, Cumin, Agave, Lemon, Yoghurt,
Clarified Available Alcohol Free with Everleaf Marine



Mango Chutney Margarita £16

A MARGARITA IN A BIT OF A CHUTNEY, SMOKY BUT FRUITY MARGARITA WITH SPICY SALT RIM

Tequila Reposado, Mezcal, Passionfruit, Mango, Lime, Salt



Coconut Chai Sgroppino £16

COCONUT, SPICE, ENDING THE NIGHT ON A SWEET NOTE, CREAMY, SPICED AND SENSE EVOKING, THE PERFECT WAY TO END A MEAL

Vodka, Chai, English Sparkling Wine
Available Alcohol Free with French Bloom

WHITE WINE 125ml | 375ml | Btl

AROMATIC, FRESH & LIVELY WHITES WITH FLAVOUR

Allegrì £35 (Btl)

Grillo 'di Sicilia', Italy

Rukwind £18.5 (375ml) **£37.5** (Btl)

Chenin Blanc, Western Cape, South Africa

Bodegas Azabache £40 (Btl)

Rioja Blanco, Spain • *Murg Malai Kebab, White Lamb Stew*

Roche de Belanne £8.4 | £21 | £42

Marsanne Vioḡnier, Languedoc, France •
Goan Prawn Curry, White Lamb Stew

Paraiso Sur £9 | £22.5 | £45

Reserve Gewurztraminer, Emiliana (Organic), Chile • *Tandoori King Prawns, Paneer Tikka, Salmon Moilee, Matar Mushroom*

La di Motte Estate £46 (Btl)

Pinot Grigio, Friuli, Italy • *Saag Paneer, Tandoori Broccoli*

Ruppertsberger £10 | £24 | £50

Riesling Trocken 'Medium Dry' Pfalz, Germany • *Salmon Moilee, Goan Prawn Curry*

Harmonie £50 (Btl)

Chenin Blanc, Complices de Loire, France •
Murg Malai Kebab

Little Darling Wines £11 | £27.5 | £55

Sauvignon Blanc, Marlborough, New Zealand • *Tandoori Broccoli, Goan Prawn Curry, Saag Paneer*

Condes de Albarei £62.5 (Btl)

Albarino 'Rias Baixas' Galicia, Spain • *Crispy Squid, Salmon Moilee, Seafood Biryani*

Pauletts Vineyard £65 (Btl)

Dry Riesling 'Polish Hill River' Clare Valley, Australia • *Tandoori King Prawns, Salmon Moilee*

Domaine Andre

Neveu £16.5 | £38 | £82.5

Sancerre 'Calcaire' Loire Valley, France • *Tandoori Broccoli, Saag Paneer, Atlantic Monkfish*

RICHER, CONCENTRATED & COMPLEX WHITES

Beneventano £8.8 | £22 | £44

Fiano 'Dal Vulcano' Campania, Italy • *Murg Malai Kebab, Salmon Moilee, Goan Prawn Curry*

Familia Schroeder £10.4 | £26 | £52

Chardonnay 'Alpataco' Patagonia, Argentina •
White Lamb Stew, Chicken Tawa Biryani

Mt Difficulty £11.6 | £29.5 | £58

Pinot Gris 'Roaring Meg' Central Otago, Central Otago, NZ • *Tandoori King Prawns, Tandoori Broccoli, Seafood Biryani, Gobi Manchurian*

Weingut Kemetner £60 (Btl)

Gruner Veltliner 'Grafenegg' (Organic), Kamptal, Austria • *Matar Mushroom, Royal Stuffed Baby Chicken*

Wairau River Family

Vineyards £12.4 | £31 | £62

Reserve Vioḡnier 'Black label' Marlborough, NZ • *SWhite Lamb Stew, Goan Prawn Curry, Malabar Seafood Biryani*

Vergelegen Estate £67.5 (Btl)

Reserve Chardonnay, Stellenbosch, South Africa • *White Lamb Stew, Chicken Tawa Biryani*

Hoffmann Vineyards

£14 | £35.5 | £70

Riesling Spatlese 'Medium' (Organic), Mosel Valley, Germany • *Tandoori King Prawns, Tandoori Broccoli, Seafood Biryani*

Chalk Hill Estate £85 (Btl)

Chardonnay, Sonoma Coast, California, USA •
White Lamb Stew, Atlantic Monkfish

Domaine des Moirots £100 (Btl)

Montaḡny 1er Cru Le Vieux Chateau, Burgundy, France

Etna Bianco £19.5 (125ml) **£98** (Btl)

SRC Family Vineyards, Sicily, Italy

Domaine Joseph Pascal

£30 (125ml) **£150** (Btl)

Domaine Joseph Pascal, Puliḡny Montrachet, Burgundy, France

RED WINES 125ml | 375ml | Btl

LIGHTER BODIED FRUIT FORWARD STYLE REDS

Los Senores £35 (Btl)

'Vina Espana' Tinto, Spain NV

Bonfaro £7.4 | £18.5 | £37

'The Beautiful Lighthouse' Tinto, Lisboa, Portugal • *House Pour*

Regarde d'Artiste £8.4 | £21 | £42

Rouge 'Clair' Cinsault & Grenache, Languedoc, France • *Salmon Moilee, Paneer Tikka, Tandoori King Prawn*

Caves Ardechois £44 (Btl)

Gamay 'Classique' Ardeche, France • *Paneer Tikka, Kashmiri Gucchi Mushroom*

Paraiso Sur £9.2 | £23 | £46

Reserve Merlot, Emiliana (Organic), Chile • *Paneer Tikka, Lamb Biryani*

L'Artiste £48 (Btl)

Pinot Noir, Loire Valley, France • *Saaq Paneer, Chicken Musallam, Matar Mushroom*

Tranquille Pinard £10 | £25 | £50

Grenache & Syrah, Rhone, France • *Lamb Soole, Wagyu Beef Pepper Fry*

Wairau River Estate £12.4 | £30 | £62

Pinot Noir, Marlborough, New Zealand • *Lamb Chops, Wagyu Beef Pepper Fry*

Domaine Patrick

Tranchand £14.5 | £33 | £72.5

Fleurie 'Cote Poncié' Cru Beaujolais, France • *Royal Stuffed Baby Chicken, Pork of Coorg, Lamb Biryani*

Domaine des Moirots £75 (Btl)

Bourgoigne Pinot Noir, Burgundy, France • *Saaq Paneer, Lamb Biryani*

Domaine Georges Lignier £150 (Btl)

Gevrey Chambertin, Burgundy, France

ROBUST, INTENSE AND STRONGER REDS

Hamilton Heights £8 | £40 | £20

Shiraz, Australia • *Lamb Chops, Wagyu Beef Pepper Fry, Grilled Meats*

Cape Wine Company £52 (Btl)

Pinotage 'Frank' (Fairtrade), Western Cape, South Africa • *Chicken Tawa Biryani, Wagyu Beef Pepper Fry*

Familia Schroeder £54 | £10.8 | £27.5

Malbec 'Alpataco' Patagonia, Argentina • *Lamb Chops, Grilled Meats*

Cantine Orsoğna £58 | £11.6 | £28.5

Primitivo 'Ruminat' (Organic), Puglia, Italy • *Pork of Coorg, Grilled Meats*

Bodegas Taron Rioja

Reserva £64 (Btl)

Rioja Alta, Spain • *Lamb Soole, Wagyu Beef Pepper Fry, Grilled Meats*

Cantine Gorgo £14 | £35 | £70

Valpolicella 'Ripasso' Classico Superiore, Lake Garda, Italy • *Crispy Fried Chicken, Murg Malai Kebab, Atlantic Monkfish*

Chateau Louvie £17 | £43 | £85

Grand Cru Saint Emilion, Bordeaux, France • *Lamb Chops, Wagyu Beef Pepper Fry, Grilled Meats*

Vite Colte £105 (Btl)

Barolo 'Paesi Tuoi' Piedmont, Italy

Finca Sopenia £15 (125ml) | £75 (Btl)

Reserve Malbec 'Gualtallary' Mendoza, Argentina

Chateau de Valois

£25 (125ml) | £125 (Btl)

Pomerol, Bordeaux, France

Donatella

Colombini £28 (125ml) | £140 (Btl)

Brunello di Montalcino, Tuscany, Italy

Allergens are present across our menu and are identified on each dish. Please refer to the first page for the allergen key. If in doubt, ask a member of the team. All prices are inclusive of VAT at current rate and a 10% service charge will be applied to your final bill.

ROSE & SKIN CONTACT 'ORANGE' WINE

125ml | 375ml | Btl

LIGHT OR TEXTURED ROSE BOTH DRY AND OFF DRY

La Marquise £20 (375ml) **£40** (Btl)

'Haut Gleon' Rose, Terre du Midi, Languedoc, France • *House Pour*

Vergelegen Estate £9.6 | £23 | £48

'Florence' Rose, Western Cape, South Africa
• *Lamb Kebab, Seafood Biryani, Lamb Biryani, Tandoori Broccoli*

Famile Bougrier £50 (Btl)

Rose d'Anjou 'Off Dry', Loire Valley, France • *Hot Spicy dishes*

SKIN CONTACT WINES 'KNOWN AS ORANGE WINE'

Parra Jiminez £9 | £22.5 | £45

Verdejo Orange 'Ancestralopitekus' La Mancha, Spain • *Lamb Chops, Goan Prawn Curry, Kashmiri Gucchi Mushrooms*

Cantine Orsoğna £60 (Btl)

Malvasia 'Ancestral' White (Biodynamic), Italy

DESSERT SPARKLING WINE

Vite Colte £9 (125ml)

Moscato di Asti 'La Gatta' (lightly sparkling), Piedmont, Italy

DESSERT WINE

Mira La Mar Pedro

Ximenez £11.5 (100ml)

"PX" Sweet Sherry (750ml bottle), Jerez, Spain NV

La Bella Estate £14.5 (100ml)

Moscato 'Passito' (375ml half), Italy

LOW & NO

Contrasena £8 (125ml) | **£32** (Btl)

Sauvignon Blanc 0% Bodegas Luzon, Spain NV

Contrasena £8 (125ml) | **£32** (Btl)

Monastrell Tinto 0% Bodegas Luzon, Spain NV

Noughty £8 (125ml) | **£40** (Btl)

Sparkling Chardonnay Brut, Thomson & Scott (Organic) Spain NV

Please note that our wine list is dynamic, even when ordering multiple bottles. While we make every effort to keep the same vintage this may not always be possible. Please confirm the current vintage with our team before ordering. 10% service charge is included on the bill. VAT is included in the listed prices at current rates.

Some of the dishes on our menu may contain food allergens. Please check our allergen information each time you dine with us, as ingredients may change from visit to visit. While certain items are prepared with gluten-free ingredients, please be aware that all fried foods are cooked in the same fryer, so cross-contamination with gluten may occur. As allergens are present in our kitchen, we cannot guarantee that any menu item is completely free from a particular allergen. If you need more information about the ingredients in a specific dish, please don't hesitate to ask a member of our team.

10% service charge is included on the bill.

VAT is included in the listed prices at current rates.

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