

WHITE WINES

Full, Rich & Generous

BTL

Chablis 23.00

La Colombe, France 2007

Dry yet full flavour, a very classic Chablis

Sables et Galets Pinot Gris 21.00

Cave de Turkheim, Alsace, France 2005

Spicy overtones with rich and full fruit on the palate.

St Veran 22.50

Domaine Botti 2007

Mineral notes combined with creamy, ripe fruit through to a crisp and clean finish. As the wine matures, it acquires an aroma of roasted almonds and honey

Ripe, Spicy & Mid Weight GLS CARAF BTL

Sauvignon Blanc 5.00 13.80 19.75

Levin, Loire, France 2006

Employing Organic Techniques, elegant & refined

False Bay Chenin Blanc 17.95

South Africa, 2008

Fine, mineral Chenin characters with gentle ripe apple aromas, Honeyed aromatics and delicious greengage and citrus lemon acidity on the long finish.

Muscadet Sevre-et-Maine 4.50 11.80 16.95

Dom Grand Presbyteres, Loire, France 2006

A generous flavour with hints of pear and citrus

Viognier 16.50

Domaine de Vedilhan, France 2008

Subtle aromatic nose with apricots on the palate

Fuente Seca Macabeo/Sauvignon Blanc 16.50

Bodegas Sierra Norte, Spain 2008

****Organic*** Lightly aromatic aromas of peach and passion fruit characterise the nose, with a zesty, citrus fruit feel on the palate, finishing with a sherbety burst of fruit.*

Light, Crisp & Dry GLS CARAF BTL

Sancerre 24.00

Domaine Gerard Millet, Loire, France 2007

Zesty citrus fruit, clean and crisp

Pinot Blanc Reserve 4.25 11.90 17.00

Cave de Turkheim, Alsace, France 2007

Delicate floral nose with a firm dry finish

Verdicchio Coste del Molino 16.50

Monte Schiavo, Marche, Italy 2007

Full, intense aromas of grapefruit, pineapple and lime and a fresh, dry palate, full of citrus fruit right through to its attractive savoury finish.

Pinot Grigio del Veneto 4.00 11.20 16.00

San Vigilio, Veneto, Italy 2008

Shows delicate, floral and fruity aromas on the nose. Crisp and fresh on the palate with a juicy citrus character and a hint of nuttiness.

Chardonnay Sauvignon Blanc Chenin blanc 14.50

Levin, Loire, France 2008

Employing organic techniques. Refreshing, light, crisp and dry. With hints of apples, honeydew and lemon.

Rioja Blanco 14.50

Rivallana, Spain 2008

Light fresh and fruit

Cortese 3.25 8.75 12.50

Araldica, Piedmont, Italy 2008

Crisp lemony fruits from the same grape as Gavi

If vintage stated is not available the next alternative will be offered

RED WINES

Smooth, Elegant & Stylish

	GLS 175 ml	CARAF	BTL
Montepulciano Barricato Adria Vini, Italy 2006 <i>A full-bodied red with a rounded silky texture. Combining bramble and currant fruit with an underlying savoury spice character</i>			17.50
Rioja Veja Del Rayo Vendemia Seleccionada Spain, 2006 <i>A delicious modern Rioja with a deep colour, ripe plum and cherry fruit aromas.</i>			16.50
Shiraz Viognier, Pasquiers Languedoc, France 2007 <i>White Viognier helps lift the spicy black fruit of the Shiraz</i>	3.50	9.80	13.95
Sangiovese di Toscana Tuscany, Italy 2007 <i>Black cherries smooth and lively</i>	3.45	9.60	13.75

Robust, Ample & Spicy

	GLS 175 ml		BTL
Rive Barbera, Poderi Alasia Piemonte, Italy 2006 <i>Vibrant red currants, black cherries and a touch of spice</i>			23.00
Nieto Reserva Malbec Nieto Senetiner, Argentina 2006 <i>A deeply-coloured, powerful red with great concentration of berry fruit. Complex flavours of plums, figs, and dried fruit with a smoky vanilla character</i>			17.50
Bricco Primitivo Puglia, Italy 2006 <i>Deep red with an intensely spicy bouquet and ripe fruit flavours</i>			16.50
Prieure Ksara Rouge Bekka Valley, Lebanon 2006 <i>Exotic and totally delicious with lingering finish</i>			15.95
Monastrell-Monastrell Bodegas Juan Gil, Jumilla, Spain 2007 <i>Ripe, juicy and packed with cherry fruits</i>			15.75
Garnacha Bodegas Borsao, Campo de Borja, Spain 2007 <i>Juicy brambly fruit and fresh redcurrants dominate this generous easy drinking wine.</i>	3.25	9.10	13.00

Light, Vibrant & Fruity

	GLS 175 ml	CARAF	BTL
Pinot Noir Roc de Chateaufieux, France 2007 <i>Light bodied with fragrant strawberry fruit and a subtle touch Of new oak, try chilled on a hot day – deliciously refreshing</i>			17.50
Gamay 'Cuvee Dumas' Coteaux du Lyonnais 2007 <i>Fruity style showing Gamay at its juicy and easy drinking best Great served chilled on a hot day</i>			15.25
Merlot Valle Dorado, Chile 2008 <i>Plummy juicy summer fruit</i>	3.65	10.15	14.50

ROSE WINES

	GLS 175 ml	CARAF	BTL
Gris de Gris, Chateau Ksara Chateau Ksara, Bekka Valley, Lebanon 2006 <i>Round, fresh, fruity with finesse and elegance</i>			16.50
Pinot Grigio Blush Delle Venezie, Italy 2008 <i>Pale salmon pink in colour, this is a fruity, medium styled wine in a very drinkable style.</i>	4.00	11.20	15.95
Garnacha Rosado Bodegas Borsao, Campo de Borja – Spain 2008 <i>A vibrant, juicy modern rose, zesty and fresh.</i> <i>If vintage stated is not available the next alternative will be offered</i>	3.45	9.45	13.50

SPARKLING & CHAMPAGNE**GLS**
125 ml**BTL****Cava, Mas Macia**

Spain

*A fresh and nicely creamy Cava***4.25****19.00****Champagne de Venoge, Cordon Bleu**

Epernay, France, NV

*The perfect Aperitif***45.00****APERITIF***Why not share a bottle of Pinot Gris a great prelude to our food***Sables et Galets Pinot Gris***Tropical fruit aromas mixed with spice and honey, rich and full-bodied concentration, spicy but with 'sweet' fruit undertones***BTL****21.00****SPIRITS**

We have a large selection of spirits served in 50ml. Please Ask for your preferred brand.

JUICES**GLS**

Orange

Cranberry

Apple

Grapefruit

Pineapple

Pomegranate

Lychee

1.80**BEER ON TAP****half pint****pint****Kolner Meantime** - 4.8% ABV**2.00****3.50****BEER BOTTLED****Meantime India Pale Ale 750ml** – 7.5% ABV**10.00****Budvar** - 5% ABV**3.20****Sol** - 5% ABV**3.20****Meantime Pale ale**– 4.7% ABV**3.60****Meantime Wheat** – 5 % ABV**3.30**

COCKTAILS

THE CLASSICS

Contemporary classics - smooth yet sophisticated, prepared as only our talented Bar staff know how!

Cosmopolitan <i>Vodka and cointreau with fresh lime and cranberry juice</i>	6.00
Limestone <i>Vodka shaken with Amaretto and Apple juice</i>	6.00
Zombie <i>Havana Club, Dark rum, orange and apricot liqueur mixed with Orange & pineapple juice with grenadine.</i>	6.00
Mellow Martini <i>Vodka and lychee shaken with crème de banana.</i>	6.00
Granny's Martini <i>White Rum shaken with Cinnamon schnapps, apple schnapps and apple juice.</i>	6.00
Daiquiry's <i>Selection of fresh fruits, Strawberry, Peach or Raspberry shaken with White Rum.</i>	6.00
Blackberry Collins <i>Vodka shaken with blackcurrant puree, gomme, dash elderflower cordial and lemon juice.</i>	6.00
Caipiroska <i>Caipirinha with a Russian Style.</i>	6.00
Classic Sours <i>Whisky/Amaretto/Bourbon shaken with cherries, limes, lemons and bitters on the rocks.</i>	6.00
Gin Martini <i>Gin shaken with vermouth and lemon twist.</i>	6.00
Golden Margarita <i>Gold Tequila shaken with Grand Manier and lime juice served straight up.</i>	6.00

SHOOTERS

B52 Slippery nipple Cowboy Pancake And many more please ask your server	3.00
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Dish Dash...

...draws influence from the culinary mother of the Middle East – Persia – that spanned from the banks of the Nile to the mountains of Northern India, and from the shores of the Caspian Sea to the deserts of Arabia.

PERSIAN VERSIONS

Our unique cocktails are inspired by the exotic and romantic influences of the middle east.

Zamshid <i>Vodka, passion fruit puree, shaken with fresh ginger & pineapple juice</i>	6.00
Assassin <i>Vodka, shaken with crushed apple, lemon juice & sugar</i>	6.00
Raspberry Collins <i>Vodka, lemon juicer and Raspberry puree on crushed ice</i>	6.00
Ma'vara <i>Cointreau shaken with ginger and apple juice</i>	6.00
Ma'jaraju <i>Vodka with amaretto, fresh lime & cherries</i>	6.00
Khayyam <i>Vodka shaken with melon liqueur, triple-sec, lime & pineapple juice</i>	6.00
Rumi <i>J&B shaken with white peach puree, cassis, fresh lime topped with cranberry juice on crushed ice.</i>	6.00
Ma'salaama <i>Passion fruit & rum charged with soda</i>	6.00
Whirling Dervish <i>Dates & amaretto, shaken with bitters & citrus juices.</i>	6.00
Ananas Crush <i>Pineapple & passion fruit, with Morgan's Spice & Cointreau</i>	6.00
Persian Martini <i>Vodka, washed with Chambourd and pineapple</i>	6.00
Caspian Fizz <i>Lychee with lemon juice and cava</i>	6.00
Zoroaster <i>Vodka, muddled with fresh mint, fresh lime & brown sugar</i>	6.00

VIRGIN COCKTAILS

Rangarang <i>Orange and pineapple juice, white peach puree and grenadine syrup</i>	2.75
Seffed <i>Pear and white peach puree with pineapple juice</i>	2.75
Zard <i>Banana and mango puree, orange and pineapple Juice and grenadine syrup</i>	2.75
Ghermez <i>Raspberry puree, cranberry juice and lemon juice</i>	2.75