

# Kaaizan's

Kaaizan's team is renowned for the depth of their knowledge about Indian & Bangladeshi cuisine. The establishment offers a sophisticated, fine dining experience with effortlessly charming management and front of house staff, warm service and tantalizing food that would be amongst the finest around the country. That is the combination that ensures guests come back for more.

Kaaizan's management believes that anyone wanting to be in this trade and remain in it indefinitely must have a sense of pride and passion for the food industry and more importantly customer service. This is why Kaaizan's management team are excited and filled with enthusiasm, style and panache.

Kaaizan's offers a traditional menu, whereby the dishes have been depicted from various regions of India & Bangladesh. The residents of St Neots and the surrounding areas may have realised what Kaaizan's have done to the premises over the last 4 months and may compare it to how it was previously and what it has become at present. Kaaizan's management has gone to great lengths in order to create the ambiance and atmosphere for its patrons that will no doubt make this establishment a great place to be dining out in. With more than 25 years of experience by the owners and recipes handed down by generations preparing authentic Indian cuisine. We have put together a team of chefs that have generated a wide range of fabulous dishes that are sure to have you hooked on Indian cuisine. Kaaizan's will also maintain the use of 'A' grade products and spices and can assure you that there will be no compromise in this aspect as from experience it is known to be a fact that quality always stands out. These dishes shall be appreciated by our patrons for the quality, authenticity, freshness and delightful taste.

Kaaizan's carries most of the traditional Indian meals, all freshly prepared and helpfully served with great pleasure. Some of our dishes may contain nuts; please do not hesitate to enquire with a member of staff for help.

If there is a dish you would like and is not listed please enquire with the management or a member of staff and within the time available we may be able to prepare it for you. This is the unique task that Kaaizan's have taken

in order to provide the best for you! Your satisfaction is our achievement.



## APPETISERS

1. **Onion Bhaji** £ 2.95  
*(Mildly spiced onion slices coated in gram flour batter and deep fried.)*
2. **Samosa** (Meat/Chicken/Vegetable) £ 3.25  
*(Minced lamb / Chicken or fresh mixed vegetables seasoned & lightly spiced wrapped in a flaky pastry and deep fried golden brown.)*
3. **Chicken Chaat** £ 3.95  
*(Diced chicken medium spiced with tamarind and infused with chaat massala spice to create the sweet tangy taste it's known for.)*
4. **Aloo Chaat** £ 3.25  
*(Potato medium spiced with tamarind and infused with chaat massala spice to create the sweet tangy taste it's known for.)*
5. **Chicken Kebab** £ 3.95  
*(Char grilled minced chicken delicately spiced with a selection of finely ground spices, served with salad.)*
6. **Sheek Kebab** £ 3.95  
*(lean minced lamb pungently spiced with garlic, ginger, coriander and a host of other spices, skewered and grilled over flaming charcoal in the tandoori oven - served with salad.)*
7. **Shaami Kebab** £ 3.95  
*(Pan fried minced lamb delicately spiced with a selection of finely ground spices - served with salad.)*
8. **Tandoori Chicken** £ 3.95  
*(spring chicken on the bone, marinated in a specially prepared blend of tandoori sauce mixed with a mildly spiced yoghurt sauce, grilled in the tandoor, served with caramelised onions.)*
9. **Chicken Tikka** £ 3.95  
*(Off the bone bite size cubed pieces of chicken, marinated in a specially prepared blend of tandoori sauces mixed with a mildly spiced yoghurt sauce, grilled in the tandoor, served with caramelised onions.)*
10. **Lamb Tikka** £ 3.95  
*(Tender pieces of bite size lamb, marinated in a specially prepared blend of tandoori sauce mixed with a mildly spiced yoghurt sauce, grilled in the tandoor, served with caramelised onions.)*
11. **Duck Tikka** £ 4.25  
*(Tender pieces of bite size duck, marinated in a specially prepared blend of tandoori sauce mixed with a mildly spiced yoghurt sauce, grilled in the tandoor, served with caramelised onions.)*
12. **Salmon Tikka** £ 4.85  
*(Filletted cubed pieces of bite size salmon, marinated in a specially prepared blend of tandoori sauce mixed with a mildly spiced yoghurt sauce, grilled in the tandoor, served with caramelised onions.)*
13. **Lamb Chop** £ 4.95  
*(Lamb chops on the bone marinated in a selection of tandoori herbs and spices before char grilled to perfection.)*
14. **Mixed Platter** £ 5.95  
*(A combination of chicken tikka, lamb tikka, chicken kebab & sheek kebab.)*
15. **Seafood Platter** £ 5.95  
*(King prawn, mussels, crab & salmon tikka.)*
16. **Calamari** £ 4.25  
*(Lightly flavoured squid tossed with onion and garlic butter, sweet chilli and sour sauce.)*
17. **Crab Puree** £ 4.95  
*(Crab meat delicately spiced and served on unleavened deep fried bread.)*
18. **Prawn Puree** £ 3.95  
*(Prawns medium spiced and served on unleavened deep fried bread.)*
19. **King Prawn Puree** £ 4.95  
*(King prawns medium spiced and served on an unleavened deep fried bread)*
20. **King Prawn Butterfly** £ 4.95  
*(King prawn flattened and shaped like a butterfly, lightly seasoned, coated in spices and bread-crumbs, then deep fried golden brown - served with salad.)*
21. **Garlic Mushroom** £ 2.95  
*(Mushrooms tossed in a very delicately spiced garlic butter sauce.)*
22. **Garlic Mussel** £ 3.95  
*(Mussels tossed in a very delicately spiced garlic butter sauce)*
23. **Mirchi Fish** £4.95  
*(Lightly spiced flaked sea bass stuffed in a char grilled pepper.)*



# TANDOORI SPECIALITIES

Served with salad & mint sauce

24. **Chicken/Lamb Tikka** £ 7.50  
*(Marinated in a specially prepared blend of tandoori sauces mixed with a mildly spiced yoghurt sauce with a hint of fresh lemon juice, grilled in the tandoori, served with caramelised onions, garnished with coriander and served on a sizzler.)*
25. **Paneer Tikka** £6.50  
*(Marinated in a specially prepared blend of tandoori sauces mixed with a mildly spiced yoghurt sauce with a hint of fresh lemon juice, grilled in the tandoori, served with caramelised onions, garnished with coriander and served on a sizzler.)*
26. **Tandoori King Prawn** £ 11.95  
*(Marinated in a specially prepared blend of tandoori sauces mixed with a mildly spiced yoghurt sauce with a hint of fresh lemon juice, grilled in the tandoor, served with caramelised onions, garnished with coriander and served on a sizzler.)*
27. **Duck Tikka** £ 9.50  
*(Marinated in a specially prepared blend of tandoori sauces mixed with a mildly spiced yoghurt sauce with a hint of fresh lemon juice, grilled in the tandoori, served with caramelised onions, garnished with coriander and served on a sizzler.)*
28. **Chicken/Lamb Tikka Shashlick** £ 9.95  
*(Marinated in a specially prepared blend of tandoori sauces mixed with a mildly spiced yoghurt sauce with a hint of fresh lemon juice, grilled in the tandoor with onions, tomatoes and green peppers on a skewer, served with caramelised onions, garnished with coriander and served on a sizzler.)*
29. **Paneer Shashlick** £7.95  
*(Marinated in a specially prepared blend of tandoori sauces mixed with a mildly spiced yoghurt sauce with a hint of fresh lemon juice, grilled in the tandoor with onions, tomatoes and green peppers on a skewer, served with caramelised onions, garnished with coriander and served on a sizzler.)*
30. **Salmon Tikka** £9.95  
*(Marinated in a specially prepared blend of tandoori sauces mixed with a mildly spiced yoghurt sauce with a hint of fresh lemon juice, grilled in the tandoori, served with caramelised onions, garnished with coriander and served on a sizzler.)*
31. **Tandoori Monk Fish** £9.95  
*(Marinated in a specially prepared blend of tandoori sauces mixed with a mildly spiced yoghurt sauce with a hint of fresh lemon juice, grilled in the tandoori, served with caramelised onions, garnished with coriander and served on a sizzler.)*
32. **Duck Tikka Shashlick** £ 10.50  
*(Marinated in a specially prepared blend of tandoori sauces mixed with a mildly spiced yoghurt sauce with a hint of fresh lemon juice, grilled in the tandoori with onions, tomatoes and green peppers on a skewer, served with caramelised onions, garnished with coriander and served on a sizzler.)*
33. **Tandoori King Prawn Shashlick** £ 12.50  
*(Marinated in a specially prepared blend of tandoori sauces mixed with a mildly spiced yoghurt sauce with a hint of fresh lemon juice, grilled in the tandoori with onions, tomatoes and green peppers on a skewer, served with caramelised onions, garnished with coriander and served on a sizzler.)*
34. **Lamb Chop** £ 9.95  
*(Lamb chops on the bone marinated in a selection of tandoori herbs and spices and then char grilled to perfection.)*
35. **Tandoori Chicken (Half)** £ 6.95  
*(Marinated in a specially prepared blend of tandoori sauces mixed with a mildly spiced yoghurt sauce with a hint of fresh lemon juice, grilled in the tandoor, served with caramelised onions, garnished with coriander and served on a sizzler.)*
36. **Tandoori Mixed Grill** £ 11.95  
*(A combination of chicken tikka, lamb tikka, tandoori chicken, chicken kebab, sheek kebab, salmon tikka & King prawn.)*



## CHEFS SPECIALITIES

37. **Chicken/Lamb Tikka Massala** £ 7.95  
*(Marinated in a specially prepared blend of tandoori sauces, char grilled in the tandoor and then cooked in a thick rich mild sauce with cream and almonds.)*
38. **Salmon Tikka Massala** £11.95  
*(Marinated in a specially prepared blend of tandoori sauces, char grilled in the tandoor and then cooked in a thick rich mild sauce with cream and almonds.)*
39. **Tandoori King Prawn Massala** £ 12.95  
*(Marinated in a specially prepared blend of tandoori sauces mixed with a mildly spiced yoghurt sauce with a hint of fresh lemon juice, grilled in the tandoor and then cooked in a medium sauce, simmered until the sauce is rich and thickened.)*
40. **Chicken/Lamb Passanda** £ 7.95  
*(Sliced Chicken or Lamb Cooked with fresh cream and Yoghurt, with ground cashew nuts and almonds)*
41. **Butter Chicken** £ 7.95  
*(Shredded chicken off the bone, cooked in special mild spiced sauce prepared with butter and almond.)*
42. **Chicken/Lamb Dakeshwari** £ 7.95  
*(Mild tender pieces of chicken or lamb in creamy sauce with fresh spices and almond.)*
43. **Chicken/Lamb Makhani** £ 7.95  
*(Marinated pieces of thinly sliced chicken or lean and tender lamb from the tandoori in a rich butter sauce.)*
44. **Dalcha Gosth** £ 8.95  
*(Toasted Lamb strips fused with fresh green chilli and coriander.)*
45. **Chicken/Lamb Rajeshwari** £ 7.95  
*(Diced chicken cooked with coriander, green chilli, garlic, tomato and capsicum.)*
46. **Garlic Chilli Chicken** £ 7.95  
*(Very hot dish garnished with onions and capsicum, infused with green chillies and overwhelmed with a generous amount of garlic in order for the dish to live up to its name.)*
47. **Chicken Chilli Massala** £ 7.95  
*(Sliced chicken with fresh ginger, a touch of garlic and green chillies)*
48. **Xacuti Chicken/Lamb** £ 8.95  
*(Very popular Goan dish cooked with roasted aromatic spice medium hot.)*
49. **Chicken/Lamb Rangani** £ 8.95  
*(Chicken cooked with natural honey and fresh ginger with an enriched spicy sauce.)*
50. **Shatkora Chicken/Lamb** £ 8.95  
*(An aristocratic maritime dish of chicken/lamb, cooked with a very popular fruit from the north east-division of Bangladesh (Sylhet) called 'citrus macroptera', commonly known as shatkora and coriander to give it the unique sweet bitter taste, medium hot.)*
51. **Chicken/Lamb Tikka Jalfrazi** £ 7.95  
*(Well spiced chicken/lamb tikka cooked with fresh green chilli, green peppers and onions, the strength is in between medium to madras hot.)*
52. **Chicken/Lamb Tikka Karahi** £ 7.95  
*(Medium strength dish cooked with green peppers, onions & exotic herbs & spices, served in an iron wok sizzling.)*
53. **Chicken/Lamb Tikka Dupiaza** £ 7.95  
*(Chicken/lamb tikka medium hot, cooked with butter fried onions.)*
54. **Chicken/Lamb Jaflong** £ 7.95  
*(Medium hot cooked with chickpeas, simmered until the sauce is thickened to a semi dry dish.)*
55. **North Indian Garlic Chilli Chicken/Lamb** £ 7.95  
*(Hot Dish cooked in a bhuna style, with green chillies, coriander & garlic.)*



## KAAIZAN'S SPECIALS

56. **Chicken Tikka Naga** £ 9.95  
*(Bengali hot chilli specially blended to make a hot strengthened rich semi dry sauce for the dish.)*
57. **Peri Peri Chicken** £ 9.95  
*(Mouth watering dish cooked in a unique sauce, dried chillies and coriander in a hot sauce.)*
58. **Paneer Shashlick Bhuna or Massala** £ 9.95  
*(Marinated in a specially prepared blend of tandoori sauces, grilled in the tandoor with onions, tomatoes and green peppers on a skewer and drenched in a bhuna or massala sauce served on a plate*
59. **Duck Jalsha** £ 10.95  
*(Lean duck pieces first crisped over charcoal then sautéed with mango and ginger, and then cooked in fairly strong spiced sauce with bay leaf and cardamons, garnished with potatoes and coriander.)*
60. **Duck Tikka Jalfrazi** £ 10.95  
*(Well Spiced Duck Tikka Cooked with Fresh Green Chilli, Green Peppers and Onions.)*
61. **Chicken/Lamb Tikka Shaslick Bhuna or Massala** £ 10.95  
*(Marinated in a specially prepared blend of tandoori sauces, grilled in the tandoor with onions, tomatoes and green peppers on a skewer and drenched in a bhuna or massala sauce served on a plate*
62. **Kaaizan's Special Karahi** £ 12.95  
*(Consists of chicken tikka, lamb tikka, sheek kebab, chicken kebab, tandoori king prawn, medium strength dish cooked with green peppers, onions & exotic herbs & spices, served in an iron wok sizzling.)*
63. **Murghi Massala** £ 11.95  
*(On the bone 2pices of tandoori chicken cooked with minced lamb together with boiled egg, this is a rich thick semi-dry medium sauce dish)*
64. **Bengal King Prawn** £ 11.95  
*(Shelled king prawns in chef's own secret special massala sauce and spices.)*
65. **Tandoori King Prawn Jalfrazi** £ 12.95  
*(King Prawn Cooked with Fresh Chillis, Onions & Green Pepper.)*
66. **Filleted Sea Bass** £ 12.95  
*(Sea bass marinated with ginger and garlic paste with spices served with vegetable bhaji and sauce.)*
67. **Lamb E Doula** £12.95  
*(Lamb shank on the bone, most people might get put off by this dish being on the bone. But this dish by far has to be the most tender lamb dish that is available on the menu. The lamb is marinated overnight in specially selected herbs and spices particularly chosen for lamb, slow cooked in the oven between 3 and 3½ hours before it is simmered in a medium rich thick bhuna style sauce.)*

## KAAIZAN'S FISH SPECIALITIES

68. **Sylheti Fish Bhuna** £9.95  
*(Fresh water fish fillet from Bangladesh seasoned with mustard seeds, black pepper and lemon juice, garnished with green peppers, tomato and spring onion, simmered until the sauce reaches to a rich thick texture, sprinkled with fresh coriander and spring onion.)*
69. **Roopchanda fry** £9.95  
*(Fish from the coastal region of Bangladesh such as Cox's Bazaar and Chittagong. The fish is seasoned with a pinch of turmeric, chilli powder and salt, delicately pan fried on both sides until golden yellow and then stir fried with sliced onions, green peppers and tomato to finish of garnish with coriander and dried chillies.)*
70. **Salmon Bahar** £11.95  
*(Boneless and skinless salmon filets smothered in mustard and olive oil with a pinch of salt and black pepper and gently char grilled for a few minutes and then cooked in the chefs specially selected recipe for this dish.)*
71. **Hariyali Machli** £10.95  
*(Grilled monk fish in a marinade of lime leaf, coriander, green chilli, roasted gram flour and spices and topped with bhuna sauce.)*
72. **Khomla Rani** £9.95  
*(Trout Fish marinated in masala sauce, char grill before its finally cooked with selected herbs & spices in a medium sauce flavoured with orange zest )*



## TRADITIONAL DISHES

		CHICKEN/ LAMB	CHICKEN/ LAMB TIKKA	PRAWN	KING PRAWN	VEGETABLE
73.	<b>CURRY</b>	<b>£5.95</b>	<b>£6.95</b>	<b>£8.95</b>	<b>£10.95</b>	<b>£4.95</b>
74.	<b>KORMA</b>	<b>£5.95</b>	<b>£6.95</b>	<b>£8.95</b>	<b>£10.95</b>	<b>£4.95</b>
75.	<b>MADRAS</b>	<b>£5.95</b>	<b>£6.95</b>	<b>£8.95</b>	<b>£10.95</b>	<b>£4.95</b>
76.	<b>VINDALOO</b>	<b>£5.95</b>	<b>£6.95</b>	<b>£8.95</b>	<b>£10.95</b>	<b>£4.95</b>
77.	<b>ROGAN</b>	<b>£5.95</b>	<b>£6.95</b>	<b>£8.95</b>	<b>£10.95</b>	<b>£4.95</b>
78.	<b>BHUNA</b>	<b>£5.95</b>	<b>£6.95</b>	<b>£8.95</b>	<b>£10.95</b>	<b>£4.95</b>
79.	<b>CEYLON</b>	<b>£5.95</b>	<b>£6.95</b>	<b>£8.95</b>	<b>£10.95</b>	<b>£4.95</b>
80.	<b>SAG</b>	<b>£5.95</b>	<b>£6.95</b>	<b>£8.95</b>	<b>£10.95</b>	<b>£ 4.95</b>

## BALTI DISHES

*(All Balti Dishes are cooked with special herbs,fresh tomatoes, coriander and medium spice.)*

81.	<b>Balti Vegatable</b>	<b>£ 6.95</b>
82.	<b>Balti Chicken / Lamb</b>	<b>£ 8.50</b>
83.	<b>Balti Paneer</b>	<b>£ 6.95</b>
84.	<b>Balti Chiken/Lamb Tikka Bhuna or Massala</b>	<b>£ 8.95</b>
85.	<b>Balti King Prawn</b>	<b>£10.95</b>
86.	<b>Balti Prawn</b>	<b>£ 9.95</b>
87.	<b>Balti Tandoori King Prawn Massala</b>	<b>£ 12.95</b>
88.	<b>Balti Tandoori King Prawn Bhuna</b>	<b>£ 12.95</b>

## PERSIAN DISHES

*(All Persian dishes are fairly hot sweet and sour, the dansaks cooked with and the pathias without the lentils, served with pilau rice.)*

89.	<b>Chicken/Lamb Dansak</b>	<b>£ 7.95</b>
90.	<b>Chicken/Lamb Tikka Dansak</b>	<b>£ 8.95</b>
91.	<b>Prawn Dansak</b>	<b>£ 9.95</b>
92.	<b>King Prawn Dansak</b>	<b>£ 11.95</b>
93.	<b>Vegetable Dansak</b>	<b>£ 6.95</b>
94.	<b>Paneer Dansak</b>	<b>£ 6.95</b>
95.	<b>Chicken/Lamb Pathia</b>	<b>£ 7.95</b>
96.	<b>Prawn Pathia</b>	<b>£ 9.95</b>
97.	<b>King Prawn Pathia</b>	<b>£ 11.95</b>

## BIRYANI DISHES

*Finest Basmati rice cooked with your choice of meat/seafood or vegetables. Slowly simmered to bring out the full flavours of the herbs and spices, served with a vegetable curry*

98.	<b>Kaaizan's Special Biryani</b> <i>(chicken,meat &amp; prawn.)</i>	<b>£ 10.95</b>
99.	<b>Chicken/Lamb Biryani</b>	<b>£ 8.25</b>
100.	<b>Chicken/Lamb Tikka Biryani</b>	<b>£ 8.95</b>
101.	<b>Prawn Biryani</b>	<b>£ 8.95</b>
102.	<b>King Prawn Biryani</b>	<b>£ 10.95</b>
103.	<b>Vegetable Biryani</b>	<b>£ 6.25</b>



## VEGETABLE SIDE DISHES

104.	Mixed Vegetable Bhaji	£3.15
105.	Mixed Vegetable Curry	£ 3.15
106.	Bombay Aloo	£3.15
107.	Jeera Aloo	£3.15
108.	Aloo Gobi	£3.15
109.	Aloo Peas	£3.15
110.	Sag Aloo	£3.15
111.	Sag Gobi	£3.15
112.	Cauliflower Bhaji	£3.15
113.	Mushroom Bhaji	£ 3.15
114.	Bhindi Bhaji	£3.15
115.	Brinjal Bhaji	£3.15
116.	Beans Bhaji	£3.15
117.	Sag Paneer	£ 3.15
118.	Sag Bhaji	£3.15
119.	Tarka Dall	£3.15
120.	Chana Massala	£3.15
121.	Chana Bhaji	£3.15
122.	Motor Paneer	£3.15
123.	Broccoli Bhaji	£3.15
124.	Sabzi Bahar	£3.15
125.	Sweet Pumpkin	£3.15

## RICE DISHES

126.	Boiled Rice	£ 2.25
127.	Pilau Rice	£ 2.50
128.	Spinach Rice	£ 3.15
129.	Spring Rice	£ 3.15
130.	Lemon Rice	£ 3.15
131.	Kashmir Rice	£ 3.15
132.	Vegetable Rice	£ 3.15
133.	Mushroom Rice	£ 3.15
134.	Coconut Rice	£ 3.15
135.	Special rice	£3.15
136.	Egg Fried Rice	£ 3.15
137.	Keema Rice	£ 3.15

## BREADS

138.	Nan	£ 2.20
139.	Keema Nan	£ 3.25
140.	Peshwari Nan	£ 3.25
141.	Garlic Nan	£ 3.25
142.	Cheese Nan	£ 3.25
143.	Chilli Nan	£ 3.25
144.	Paratha	£ 2.95
145.	Tandoori Roti	£ 2.95
146.	Stuffed Paratha	£ 3.25
147.	Moglai Paratha	£ 3.25
148.	Chapati	£ 1.75
149.	Puree	£ 1.75

## ACCOMPANIMENTS

150.	Plain Papadum	£ 0.70
151.	Spicy Papadum	£ 0.70
152.	Mango Chutney	£ 0.70
153.	Lime Pickle	£ 0.70
154.	Onion Salad	£ 0.70
155.	Mint Sauce	£ 0.70
156.	Red Sauce	£ 0.70



# WINE LIST

## WHITE WINES

	175ml	250ml	Bottle
1. Michel Servin Blanc, <i>France</i> <i>Crisp and dry, with fresh citrus fruit, green apple and a subtle leafy character.</i>	£4.00	£5.50	£15.00
2. TUA Garganega Pinot Grigio, <i>Italy</i> <i>Hints of perfume, pear and stone fruit together with a fresh and vibrant acidity.</i>	£4.50	£6.00	£17.00
3. La Tierra Rocosa Sauvignon Blanc, <i>Chile</i> <i>Crisp and refreshing with an abundance of passion fruit, grapefruit and lemon fruit flavours.</i>	£4.75	£6.25	£18.00
4. Lonely Tree Chardonnay, <i>USA</i> <i>Delicate tropical fruit character with a pleasing mix of racy acidity and buttery softness.</i>			£19.00
5. Camino Real Blanco Rioja, <i>Spain</i> <i>Ripe fruit flavours with notes of date and banana providing a rich complexity.</i>			£20.00
6. Valle Berta Gavi, <i>Italy</i> <i>Intense aromas of lime zest, grapefruit and subtle hints of fennel. Perfect with fish dishes.</i>			£20.50
7. Baron de Baussac Viognier, <i>France</i> <i>Elegant hints of elderflower and fresh pineapple together with intense aromas of apricots and white peach. A touch of sweetness makes this a must for spicy dishes.</i>			£21.00
8. El Cante Albariño, Rías Baixas, <i>Spain</i> <i>Fresh and youthful with a well-defined citrus backbone and subtle hints of stone fruits and nectar.</i>			£22.00
9. Fernlands Sauvignon Blanc, <i>New Zealand</i> <i>Refreshing citrus and white blossom flavours on the palate and an elegant steely dry finish.</i>			£23.00
10. Chablis Cape St Martin, <i>Burgundy</i> <i>A youthful citrus nose with spring blossom, fresh minerality and a lingering stony texture on the finish.</i>			£25.00

## RED WINES

	175ml	250ml	Bottle
11. Tavino Sangiovese, <i>Italy</i> <i>Aromas of cherries, raspberry and plums combined with juicy tannins giving a smooth finish.</i>	£4.00	£5.50	£15.00
12. Big Bombora Shiraz, <i>Australia</i> <i>Typical Shiraz - a succulent and mouth-filling palate with lashings of red berry and brambles.</i>	£4.50	£6.00	£17.00
13. Two Ridge Trail Merlot, <i>Australia</i> <i>Jammy flavours of ripe plums and strawberries, with faint notes of tomato leaf and sage.</i>	£4.75	£6.25	£18.00
14. Lonely Tree Zinfandel, <i>USA</i> <i>Full of ripe strawberry and cocoa, along with coffee bean and subtle touches of vanilla.</i>			£19.00
15. Aires Andinos Malbec, <i>Argentina</i> <i>Fulsome on the palate, delivering a swathe of black fruit all held together by lush tannins.</i>			£19.50
16. Sant'Andrea Chianti, <i>Italy</i> <i>Full of red cherry, violets, hints of sweet spice and a beautiful long, silky finish. The light delicate style makes this ideal for Chicken dishes.</i>			£20.50
17. Claro Reserva Carmenere, <i>Chile</i> <i>Intense flavours of leather, chocolate, figs, dried plums and black pepper.</i>			£21.50
18. St Desir Pinot Noir, <i>France</i> <i>Rich and velvety, with aromas of violets, sweet red berries and a touch of vanilla.</i>			£22.00
19. San Millan Crianza Rioja, <i>Spain</i> <i>Classic Rioja, filled with black fruit, liquorice notes and hints of cocoa and toast.</i>			£23.00
20. Esprit de Lussac, Lussac-St-Emilion, <i>Bordeaux</i> <i>A rich, full-bodied wine showing great concentration – intense black fruit and a smoky sandalwood character</i>			£25.00



## ROSÉ WINES

	175ml	250ml	Bottle
21. Le Bois des Violettes Rosé, <i>France</i>	£4.50	£6.00	£17.00
<i>Bright and crisp, with very subtle strawberry fruit and a refreshing dryness.</i>			
22. Blushmore Zinfandel Rosé, <i>Italy</i>			£19.00
<i>A medium-dry rose with ripe red fruits and a touch of sweetness to soften the palate.</i>			

## CHAMPAGNE AND SPARKLING WINES

23. Prosecco Corte Alta, DOC, <i>Italy</i>	£19.95
<i>With a light body and fine bubbles, this Prosecco carries lots of fresh peach and apple with a revitalising finish</i>	
24. Paul Drouet Brut, <i>France</i>	£32.50
<i>Aromas of Mirabelle plum and bush peach, with a fruity nose dominated by the presence of the Pinot Noir grape.</i>	
25. Paul Drouet Rosé, <i>France</i>	£37.50
<i>This pale salmon pink rose exhibits enticing complexity with a perfect weigh of fruit.</i>	
26. Moët & Chandon Brut Impérial NV, <i>France</i>	£50.00
<i>Citrus, toast and spice predominate this perfectly balanced and incredibly elegant grande marque Champagne.</i>	
27. Bollinger Special Cuvée NV, <i>France</i>	£60.00
<i>World famous and justly so!</i>	

### APERITIFS 50ML

Martini Dry/Sweet	£3.25
Cinzano	£3.25
Campari	£3.25
Dubonnet	£3.25
Pimm's No 1	£3.25

### LIQUEURS 25ML

Southern Comfort	£3.50
Baileys	£3.50
Tia Maria	£3.50
Cointreau	£3.50
Grand Marnier	£3.50
Benedictine	£3.50
Drambuie	£3.50
Amaretto	£3.50
Sambuca	£3.50

### SPIRITS 25ML

Bombay Sapphire	£3.50
Smirnoff Vodka	£3.50
Bacardi	£3.50
Pernod	£3.50
Tequila	£3.50
Gin	£3.50
Archers	£3.50

### WHISKIES 25ML

Chivas Regal	£4.50
Glenfiddich ( <i>malt</i> )	£4.50
Glenlivet ( <i>malt</i> )	£4.50
Jack Daniels	£3.25
Jamesons Irish	£3.25
Teachers Scotch	£3.25
Jim Beam	£3.95

### BRANDYS 25ML

Remy Martin XO	£12.95
Remy Martin VSOP	£5.95
Martell	£4.50
Janneau Armagnac	£4.50
Courvoisier	£4.50

### PORTS & SHERRYS 50ML

Fine Ruby Port	£3.95
Grahams LBV	£3.95
Harveys Amontillado	£3.95
Harveys Bristol Cream	£3.95

### BEERS AND CIDER

Cobra	<i>Draught 5% vol</i>	<i>Pint</i>	£4.40
Cobra	<i>Draught 5% vol</i>	<i>Half</i>	£2.40
Kingfisher	<i>Draught 4.8% vol</i>	<i>Pint</i>	£4.40
Kingfisher	<i>Draught 4.8% Vol</i>	<i>Half</i>	£2.40
Mongoose	<i>Draught 5% vol</i>	<i>660ml</i>	£4.60
Mongoose	<i>Draught 5% vol</i>	<i>330ml</i>	£2.60
Cider Bottle		<i>568ml</i>	£3.60

### SOFT DRINKS AND MINERALS

Soft Drinks	£1.85
Fruit Juice	£1.85
J20	£2.95
Voss Still Mineral Water	<i>800ml</i> £3.95
Voss Still Mineral Water	<i>330ml</i> £2.25
Voss Sparkling Mineral Water	<i>800ml</i> £3.95
Voss Sparkling Mineral Water	<i>330ml</i> £3.25
Schweppes	<i>Bottles</i> £1.10