

# Drinks Menu

## Mocktails

<b>Virgin Berry Mojito</b> .....	£12
Seasonal Berries, Mint, Lime Lemonade.	
<b>Wild Passion</b> .....	£12
Passion, Pineapple & Elderflower.	
<b>Lemongrass &amp; Lime Crush</b> .....	£12
Lemongrass, Kafir Lime & Lemonade.	
<b>Lychee Colada</b> .....	£12
Pineapple, Lychee, Coconut & Cream.	
<b>Rose &amp; Elderflower Fizz</b> .....	£12
Cranberry, Elderflower & Rose syrup.	
<b>Sunset Paradise</b> .....	£12
Mango, Lychee, Grenadine & Orange Juice.	

## Cocktails

<b>High Tide</b> .....	£17
Grey Goose Vodka, Watermelon, Mint & Lime.	
<b>Berry Mojito</b> .....	£18
Havana 3, Chambord, mixed Berries & Mint.	
<b>Caribbean Crush</b> .....	£18
Havana club 7, Malibu, Pineapple, Orange & Grenadine.	
<b>Aviation</b> .....	£18
Absolut Vodka, Beefeater, Havana 3, Cointreau, Olmeca Altos & Orange.	
<b>Guavarita</b> .....	£18
Olmeca Altos, Cointreau, Guava & Lime.	
<b>Revitalizer</b> .....	£18
Beefeater 24, Peach Schnapps, Apple & Lemon.	
<b>Pineapple Cobbler</b> .....	£18
Chivas 12, Pineapple & Lime.	
<b>Lounging Monkey</b> .....	£18
Monkey 47, Lychee liqueur, Lemongrass.	
<b>Afternoon Breeze</b> .....	£18
Beefeater 24, Peach Schnapps, Apple & Lemon.	
<b>Chivas XV</b> .....	£18
Chivas XV, Cinnamon, Apple, Soda	
<b>Passionstar Martini</b> .....	£18
Absolut Vanilla, Passion, Passiofruit & Prosecco.	
<b>Black Barrel Old Fashioned</b> .....	£18
Jameson Black Barrel, Angostura Bitters & Orange Bitters.	
<b>Tamarind Martini</b> .....	£19
Jaisalmer Classic Gin, Tamarind, Lime.	



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## Madhu's Signature Drinks

**Fresh Green Coconut**.....£12

Natural and hydrating, served straight from the shell.

**Coco Passion**.....£18

Coconut Water, Absolut Vodka, Chambord, Passion Fruit, Lime, Served in the shell.

## Lassi

Traditional drink made with natural yoghurt and flavourings.

**Sweet Sugar, Cardamom & Pistachio**.....£9

**Salted Himalayan Pink Rock Salt, Roasted Cumin**.....£9

**KesarMango**.....£9

## Bubble Tea

Fruit drink infused with Assam tea and fruit flavoured pearls.

**Mango Passion**.....£12

Assam Tea, Passion fruit, Mango.

**Lycoberry**.....£12

Assam Tea, Lychee Juice, Strawberry.

## Juices

**Orange, Apple, Guava, Lychee, Passion Fruit**,.....£6

Mango, Pineapple, Cranberry 33cl

## Soft Drinks

**Coca-Cola, Diet Coke, Coke Zero, Sprite**,.....£6

Fanta, Ginger Ale, Appletiser



Ginger Ale

## Minerals

**Voss Still or Sparkling 80cl**.....£7

**Mixers**.....£3

Coca-Cola, Diet Coke, Schweppes Soda, Schweppes Ginger-Ale, Schweppes Lemonade,  
Schweppes Indian Tonic, Schweppes Slimline Tonic, Schweppes Elderflower Tonic



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## Beer

Malabar Beer Draught.....	Half/Pint.....	£6/£9
Cobra Beer Draught.....	Half/Pint.....	£6/£9
Cobra.....	330ml/660ml.....	£6/£9
King Cobra.....	375ml/ 750ml.....	£8/£15
Cobra Gluten Free 330ml.....		£8
Peroni.....		£8
Guinness.....		£8
Staropramen.....		£8

## Gin & Botanicals

Monkey 47, Schwarzwald Dry Gin (Germany).....	£19
Cloves, Orange, Sage, Schweppes Slimline Tonic.	
Plymouth, English Gin (England).....	£17
Green Cardamom, Lemon, Coriander, Schweppes Slimline Tonic.	
Beefeater 24, Superior London Dry Gin (England).....	£17
Green Tea, Orange, Licorice, Schweppes Slimline Tonic.	
Beefeater Pink, London Dry Strawberry Gin (England).....	£17
Fresh Strawberry, Lemon and Mint, Schweppes Slimline Tonic.	
Hendricks (Scotland).....	£19
Cucumber, Rose Petals, Lime, Schweppes Indian Tonic.	

## Gin

Ceders Non-Alcoholic.....	£9	Beefeater Pink Strawberry.....	£13
Monkey 47.....	£15	Beefeater Blood Orange.....	£13
KI NO BI.....	£14	Malfy Limone.....	£14
Plymouth.....	£12	Malfy Rosa.....	£13
Hendricks.....	£15	Malfy Arancia.....	£13
Beefeater.....	£12	Jaisalmer Classic Gin.....	£13
Beefeater 24.....	£13	Jaisalmer Gold.....	£15



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## Rum

Havana Club 3.....	£12
Havana Club Anejo Especial.....	£13
Havana Club 7.....	£13
Havana Club Selection des Maestros.....	£15
Ron Zacapa.....	£16
Old Monk Indian Rum.....	£14
Myst Spiced Apple.....	£13
La Hechicera.....	£19

## Vodka

Absolut.....	£12
Absolut Vodka Flavours, Mango, Citron, Vanilla, Raspberry	
Absolut Elyx.....	£15
Belvedere.....	£15
Grey Goose.....	£15
Beluga Noble Vodka.....	£17
Beluga Gold Line.....	£36

## Aperitifs

Pernod.....	£9
Pernod Absinthe.....	£9
Ricard.....	£9
Dubonnet.....	£9
Martini Bianco or Rosso.....	£9
Jägermeister.....	£9
Harveys Bristol Cream.....	£9
Tio Pepe.....	£9
Campari.....	£9
Pimms No 1.....	£9
Southern Comfort.....	£9

## Cognac

Martell VS.....	£12
Remy Martin VSOP.....	£15
Martell XO.....	£29
Hennessy XO.....	£31

## Tequila

Olmecca Silver.....	£12
Olmecca Gold.....	£13
Olmecca Altos.....	£12
Myst Salted Caramel.....	£12
Don Julio Blanco.....	£15
Don Julio 1942.....	£45
Clase Azul Reposado.....	£50

## Liqueurs

Kahlua, Tia Maria, Cointreau, Sambuca, Bailey's, Italicus.....	£11
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# Drinks Menu

## Whisky

### Scotch

Chivas Regal 12.....	£12
Chivas Regal Mizunara.....	£14
Chivas Regal XV.....	£16
Chivas Regal 18.....	£26
Chivas Regal 25.....	£62
Johnnie Walker Black.....	£14
Johnnie Walker Blue.....	£44
Royal Salute 21.....	£48

### Single Malt

Glenlivet Founders Reserve.....	£12
Glenlivet 12.....	£13
Glenlivet 15.....	£16
Glenlivet 18.....	£28
Aberlour 12.....	£13
Glenmorangie 18.....	£26
Dalmore 12.....	£17
Macallan 12 Fine Oak.....	£20
Lagavulin 16.....	£18
Laphroaig 10.....	£16
Laphroaig 25 yrs.....	£130

### Japanese

The Hakushu.....	£17
Suntory Hibiki.....	£19
Yamazaki 12.....	£25
Yamazaki 18.....	£200

### Indian

Rampur.....	£21
Double Cask Single Malt	
Rampur Asava Single Malt.....	£25

### American

Jack Daniels.....	£12
Jack Daniels Single Barrel.....	£16
Makers Mark.....	£13
Woodford Reserve.....	£15
Rabbit Hole.....	£15

### Irish

Jameson.....	£15
Jameson Caskmates.....	£16
Jameson Black Barrel.....	£19
Bushmills Black Bush.....	£12
Irish Whisky	
Redbreast 12.....	£16



## Champagne By Glass:

Laurent-Perrier La Cuvée.....	£23
Laurent-Perrier Harmony.....	£24
Laurent-Perrier Rosé NV.....	£29
Laurent Perrier Blanc de Blanc.....	£35
Zarlino Prosecco DOCG.....	£13

## White Wine By Glass:

Valle Antigua Sauvignon Blanc.....	£12
San Giorgio Pinot Grigio.....	£14
Wachau Federspiel Grüner Veltliner.....	£16
Rioja Blanco, Muga.....	£17
Pouilly Fuissé Domaine Trouillet.....	£19

## Rosé Wine By Glass:

Balade Romantique Rosé.....	£13
Whispering Angel Rosé.....	£17

## Red Wine By Glass:



Bantry Bay Pinotage.....	£13
Edna Valley Pinot Noir.....	£15
Quid Pro Quo Malbec.....	£17
Torbreck Woodcutters Shiraz.....	£19
Decoy Zinfandel, Duckhorn, Sonoma County.....	£22

## Dessert Wine By Glass:


Château La Rame, Ste-Croix-du-Mont.....	£13
Nectar' Pedro Ximenez.....	£17



## Champagne

- Laurent-Perrier La Cuvée**.....£135  
 Laurent-Perrier is a world-famous Champagne house found in the elite Grand Cru area of Champagne. The most sought-after grapes are sourced from the best vineyards in the region, and just 80% of the juice is squeezed. This level of care means you'll find the most sophisticated, pure juice in your bottle. Notes of citrus entwine with white flowers and peach.
-  **Laurent-Perrier Harmony**.....£170  
 Sweeter in style, this is rich and full-bodied with subtle notes of honey, dried fruit and hazelnuts.
- Laurent-Perrier Rosé NV**.....£170  
 Unusually made by the saignée method, with plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm. A wonderfully refreshing aperitif, it also works well with a variety of dishes.
- Laurent-Perrier Vintage**.....£190  
 Decanter's Simon Field MW called this "a wonderfully poised blend" when he gave it 91 points. It's equal parts Chardonnay and Pinot Noir, and toasty aromas dominate a palate of grapefruit, almond and white flowers.
-  **Laurent Perrier Blanc de Blanc**.....£210  
 This champagne is made from 100% Chardonnay, it's crisp and fresh, with fuller citrus notes of grapefruit on the palate.
- Laurent-Perrier Grand Siècle NV**.....£380  
 Namely 'Iteration No.24 (2007, 2006, 2004) is a blend of Grand Cru Chardonnay and Pinot Noir grapes selected from these three exceptional years chosen for their complimentary traits to provide structure, freshness & finesse in perfect harmony.
- Dom Perignon**.....£400  
 Exceptional depth, rich texture and great ageing potential characterises this iconic Champagne from Moët et Chandon, named after the Benedictine monk who pioneered Champagne.

## Sparkling Wine

- Fiammetta Prosecco Rosé DOC, Italy**.....£57  
 Light pink in colour, with typical copper hues. The bouquet is intense. Delicate hints of acacia flowers, typical of Glera variety, blend with violet and raspberry notes from Pinot Nero.
-  **Zarlingo Prosecco DOCG Italy**.....£70  
 The flavour is harmoniously balanced with delicate fruity notes, a low acidity and a moderate alcohol content.
- Chapel Down Brut NV England**.....£86  
 Maybe not possessing quite as much yeast character as Champagne, this refreshing, zesty and balanced sparkling wine has fine bubbles that wrap around all corners of the mouth.

## Sparkling Wine Cocktails

- Kir Royale**.....£25  
 Laurent-Perrier La Cuvée & Crème De Cassis.
- Red Sangria**.....£18  
 Red Wine, Prosecco, Citrus Fruit, Strawberry & Passionfruit.
- Aperol Spritz**.....£18  
 Aperol, Prosecco & Soda.



## White Wine

- Lua Nova Vinho Verde, Portugal**.....£33  
Fresh, zesty and zippy with notes of white flowers,  
and on the palate tropical and stone fruits.
- Valle Antigua Sauvignon Blanc, Chile**.....£36  
Bright, fresh and fruity wine with citrus and green apple flavours in abundance.  
Additional complexity and richness is added by a period of lees ageing.
- 🍷 **San Giorgio Pinot Grigio, Italy**.....£38  
This is a crisp white with invigorating citrus fruit.  
Honeysuckle meets pear drop notes for a balanced palate.
- Lyrarakis Assyrtiko, Greece**.....£42  
Balanced and crisp, with flavours of green apple, citrus and stone fruits.
- Teixadal Treixadura, Spain**.....£45  
A very textural wine, with great grip and lovely variety typicity.  
Mulberry spices, orange blossom, bosc pear, quince.
- Hunawihl Pinot Gris, Alsace**.....£48  
White flowers and pear aromas. The mouth is full and very rich,  
with a deep sweetness well balanced by the natural acidity.
- Kuhlmann-Platz Gewürztraminer, Cave de Hunawihl, Alsace**.....£48  
White flowers and pear aromas. The mouth is full and very rich,  
with a deep sweetness well balanced by the natural acidity.
- Ella's Ridge Sauvignon Blanc, New Zealand**.....£54  
Herbal notes and exotic hints of guava and elderflower on the nose,  
and flavours of gooseberry, citrus and ripe melon.
- 🍷 **Macon Village, Cave de Lugny, Burgundy**.....£58  
Immerse yourself in the essence of Burgundy's Macon Village, where this wine from  
Cave de Lugny dances on your taste buds with the bright flavors of green apple, hints  
of limestone minerality, and a refreshing, crisp finish.
- Wachau Federspiel Grüner Veltliner, Austria**.....£58  
Concentrated, intense aromas of pear, elegant spicy notes, white pepper and  
white peach; multi-layered on the palate with juicy fruit flavors and a saltiness,  
lively with a refreshing acidity; smoky tobacco spices on the finish.
- Wachau Federspiel Riesling, Austria**.....£60  
Intense aromas and flavours of lime, nectarine, and apricot. The structure is elegant with a  
subtle minerality and smoky character, a perfect balance between mouth-watering acidity and tangy fruit.
- Rioja Blanco, Muga, Spain**.....£62  
Complex and toasted aromas with fresh, vibrant fruits give way to zesty lime, spicy and vanillin  
toasted oak flavours, fresh acidity, and a refreshing spicy finish. A structured, elegant wine.
- Pazos de Lusco Albarino, Spain**.....£64  
Aromas of apple, pear and peach complemented by floral notes.
- Soave Classico, Inama, Italy**.....£68  
From lower yields and the best slopes in the region this wine is generous, revealing apricots, honey,  
flowers and almonds. Acidity and a rich texture.
- Domaine Passy Le Clou Chablis, Burgundy**.....£70  
Golden colour with an expressive nose of floral notes and green apple.  
The palate has a classic Chablis minerality, and a long, elegant finish.



- Sancerre Blanc Duc Armand, Loire**.....£74  
Elegant dry white wine, pale yellow colour, aromas of white flowers and green apple and refreshing citrus flavours.
- Greywacke Sauvignon Blanc, New Zealand**.....£88  
Intense aromatics of melon, peach and papaya are accompanied by hints of tomato leaf and capsicum
- Pouilly Fuissé Domaine Trouillet, Burgundy**.....£92  
Full-flavoured whites with aromas of almond, hazelnut and citrus, supported by a peach, brioche and honey notes, this is Pouilly Fuisse at its best.
- Pouilly-Fumé Ladoucette, Burgundy**.....£94  
White-fruit, gooseberry and flint flavours.
- Duckhorn Vineyards Chardonnay, USA**.....£102  
This is serious Chardonnay from one of the first forty Napa producers. It's intensely fruity. It's rich. It's zesty

### Sommelier Choice (White Wine)

- DR. LOOSEN GRAACHER SPATLESE, Germany**.....£80  
Ernest Loosen is one of Germany's top winemakers. This is his late-harvest Riesling from a single vineyard, and it's excellent with a cheese board.
- Chateau de Chassagne Montrachet, Burgundy**.....£120  
Fabulous flavours of peach, pear and apple enhanced by subtle woody and nutty notes.
- CONDRIEU GUIGAL, Rhone**.....£130  
rich, exotic and perfumed Viognier with worldwide acclaim. It has intense notes of apricot, peach and citrus and is excellent with fish. Serve at 12-13 degrees or age for five years.
- Cambria 'Katherine's Vineyard' Chardonnay**.....£135  
2019, Santa Maria Valley  
A harmonious blend of sun-kissed California grapes, aged to perfection, resulting in a smooth and elegant Chardonnay with notes of citrus and vanilla
- Alain Chavy Puligny Charmes 2019, Burgundy**.....£175  
It's elegant and perfumed with notes of apricot, gooseberry and slate. Try it with grilled fish or a decadent seafood platter including scallops, oysters and prawns.
- Simonnet Febvre, Chablis Grand Cru Blanchot, Burgundy**.....£200  
Founded in 1840, Maison Simonnet-Febvre is one of the oldest established producers in Chablis. Expect intense notes of apricot, green apple, honey and an elegant minerality. Its opulent character and lean acidity make this a perfect match for creamy dishes like a chicken and mushroom pie.
- Alain Chavy Puligny, 1er cru Champ gains 2019, Burgundy**.....£285  
Situated just on the edge of Puligny-Montrachet, Alain Chavy is a meticulous winemaker. An exceptional ripe peach, subtle oak, mineral-tight white.




## Red Wine

**Bantry Bay Pinotage, South Africa**.....£33  
Firm and rounded with notes of mulberry fruit on the palate, accompanied by hints of earth, spice and tobacco.

**Viña Carrasco Merlot, Chile**.....£38  
Offers good concentration and depth of fruit, with a soft and plummy texture, and hints of vanilla.

**Mozzafiato Primitivo, Italy**.....£44  
This Primitivo has a mouth-coating palate of dried prune, date and cherry, with notes of sweet spice and a lick of chocolate. Great structure from the good balance between the soft tannins and acidity.

 **Baron de Baussac Carignan, South of France**.....£44  
This wine is crammed with concentrated and voluptuous black cherry fruit, with subtle vanilla providing a polished finish.

**Claro Reserva Carmenere, Chile**.....£45  
The palate is full-bodied, with rounded, supple tannins. Intense flavours of mocha, plums and black pepper.

**Esprit de Lussac, Lussac St-Emilion, Bordeaux**.....£50  
Juicy black fruit on the nose and cranberry nuances on the palate, tied together with a smoky sandalwood character.

**Domaine Lucien Lardy Moulin-à-Vent, Beaujolais**.....£54  
Dark garnet color, aromas of cherry, fig, plum, dark berries, lilac flower and violet, pepper and black tea. Mouth, is rich, juicy, long and persistent.

**Edna Valley Pinot Noir, USA**.....£60  
Aromatically complex, offering subtle notes of rose petal, cola and earth against a backdrop of bright cherry fruit. Fine yet ample tannins provide a mouth-filling texture and plenty of length.

**Beronia Rioja CZA Crianza Limitada, Spain**.....£60  
Attractive and intriguing on the nose, prominent aromas of red cherry fruit overlay a backdrop of cinnamon, cacao and spicy pepper notes. Hints of camomile and thyme bring an element of freshness. This wine is ripe and juicy on the palate. Velvety tannins balance perfectly with the chocolate and dark fruit characteristics, resulting in a long, silky, finish.

**Quid Pro Quo Malbec, Argentina**.....£62  
Elegantly structured, rich, showing plummy fruit and hints of smoke and chocolate.

**Mâcon Rouge 'Les Roches Rouges', Louis Jadot, Burgundy**.....£72  
An enticing nose showing subtle hints of redcurrant and raspberry, with a fruity, well-balanced palate and a fresh finish.

**Saint Clair Pioneer Block Pinot Noir, Marlborough, New Zealand**.....£80  
Bright ruby in colour, aromas of raspberry and plum are complemented by a touch of spice. A luscious and soft palate with flavours of redcurrant, cherries and an added warmth from ageing in oak barrels.

**Vik A Managers Choice Cabernet Sauvignon, Chile**.....£84  
Made just for Majestic customers, it's an elegant medley of ripe, perfumed blackcurrant, cassis, coffee and a divine complexity.

**Torbreck Woodcutters Shiraz, Australia**.....£88  
'Woodcutter's' Shiraz is deliciously approachable in its youth, and you'll taste a delicious complexity that you'd expect in three-figure-sum reds in its turbocharged tapestry of black fruits, sweet spices and vanilla.

**Amarone Classico 'Vigneti di Rocolo', Cantina Negrar, Italy**.....£105  
Brooding, deep, intense aromas of Christmas cake, chocolate, cinnamon, sweet fruits and spice. The concentrated palate offers a thick texture and soft velvety tannins, very rich fruit characteristics.



- Louis Latour Marsannay Rouge, Burgundy**.....£102  
Louis Latour, arguably the biggest name in Burgundy, ages its expression for up to a year in stainless steel, crafting a muscular palate of red fruit and leather.
- Decoy Zinfandel, Duckhorn, Sonoma County, USA**.....£105  
A generous and straightforward wine, with a defined nose of blueberry, cherry and loganberry fruit, accented by soft vanilla oak. The palate is more robust, with the lush fruit framed by firm tannins and perfectly integrated tannins.
- Stags Leap Hands of Time Red, USA**.....£120  
Stag's Leap creates some of the very finest wines in America. Made with mostly Cabernet Sauvignon and Merlot, this red blend is aged in oak for 17 months. The result is a creamy assemblage of blackberry, violet and white pepper.
- Vina Tondonia Rioja Reserva, Spain**.....£125  
Vibrant red leading slightly towards amber. Light fresh texture with notes of vanilla and dried berry aromas. Rich, very dry, smooth, developed.
- Séglas, Margaux, Bordeaux**.....£140  
It is a wine with excellent concentration and poise. Showing fragrant notes of ripe fruits, violets and cedar with beautiful length and delicate tannins. With great structure and balance and a long finish.
- Barolo Giacomo Fenocchio Bussia, Italy**.....£170  
The grapes for this bottle come from Bussia – one of Barolo's best crus – and it's an excellent expression of the elegance and balance this area is famous for. Discover notes of wild berries, mint and rose petal with hints of forest floor.

## Sommelier Choice (Red Wine)

- Chianti Classico Riserva, Villa Antinori, Italy**.....£105  
A blend of 90% Sangiovese supported by Cabernet Sauvignon and Merlot, offering an intense ruby red in color, features an equally intense nose of red fruit, raspberries, and blueberries, followed by hints of oak and spices, particularly cloves, on the aromatic finish.
- Catena Alta Malbec, Argentina**.....£130  
It's aged for 18 months in oak, making it rich and supple. Expect notes of black fruits, mocha and vanilla.
- Duckhorn Cabernet Sauvignon, Napa Valley, USA**.....£160  
Bursting with plum, tobacco, dark chocolate, blackcurrant, cherry and cedar.
- Chateau Belair St Emilion, Grand Cru Classe 1er, Bordeaux**.....£220  
This is a plush, silky red made from predominantly Merlot. After 16 years of ageing, it has well-integrated tannins, flavours of black fruits, leather, cedar and sweet tobacco, and a long finish.
- Chateau Certan du May Pomerol 2007, Bordeaux**.....£335  
Plenty of floral, mineral and fresh dark fruit character. Medium-to-full body, fine tannins and a clean, focused finish.
- Tignanello Antinori 2018, Italy**.....£599  
Spice aromas dominate the nose while the aging in small oak barrels adds notes of dried earth, pipe tobacco, and leather. On the palate, this wine packs dark fruit notes. With supple velvety tannins and medium-high acidity.



## Rosé Wines

**Balade Romantique Rosé, South of France**.....£38  
Provence-style rosé at a snip of the usual asking price. Bursting with aromas of stone fruit, raspberry, strawberry and white flowers, and a stroke of acidity on the finish.

**Gufetto White Zinfandel Rosé, Italy**.....£44  
Elegant pink colour. Fresh strawberry and raspberry fruit flavours.

**Whispering Angel Rosé, French Regions**.....£72  
Whispering Angel is the most popular Provence rosé in America. This fresh vintage has elegant hints of peach, rose water and summer berries and a strawberry-scented finish.

## Port

**Taylors 75ml**.....£11


## Dessert Wines

**Essensia Orange Muscat, Andrew Quady, Half Bottle, USA**.....£38  
With an aroma reminiscent of orange blossom and apricots. The palate is rich and sweet, with vibrant peachy and orangey fruit. Ends with a lingering, refreshing aftertaste.

**Château La Rame, Ste-Croix-du-Mont, 50cl, Bordeaux**.....£41  
A golden hued wine exudes aromas of ripe stone fruits, candied summer fruits and honey. Luxurious sweetness and spicy vanillin characters layer and coat the palate before a clean and fresh finish.

**Nectar' Pedro Ximenez, Sherry**.....£64  
A medium amber colour with a nose of orange peel, figs and cinnamon. The sugar on the palate is well-balanced by the fine acidity, leading to a clean, refreshing finish.

**Royal Tokaji 5 Puttonyos, Hungary**.....£68  
A medium amber colour with a nose of orange peel, figs and cinnamon. The sugar on the palate is well-balanced by the fine acidity, leading to a clean, refreshing finish.

Key  :Vegan

\* Aperitifs and Spirits are served as 50ml. \* All wines by glass are served as 175ml.

\* Dessert Wines are served as 125ml. \* Port served at 75ml

\* Please inform your order taker of any allergy or special dietary requirement.

\* The management reserves the right to change the vintage year without notice.

We apologise for any inconvenience caused, or if your choice is unavailable.

\* The price includes VAT. A 12.5% discretionary service charge will be added to your final bill.



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