

BRITANNIA *Spice*

Exclusive Exotic Cuisine

France (House Red)

1. **CABERNET SAUVIGNON** £16.95

Baron d'Arignac

Fruity style of red wine that is young, fresh and juicy. Medium bodied with a soft smooth texture.

France (House White)

2. **COLOMBARD** £16.95

Baron d'Arignac

Dry and crisp with a fruity aroma and a clean acidity. The cleansing finish means it is a compliment to our curries.

Chile (Red)

3. **CABERNET/ MERLOT/ CARMENÈRE** £18.95

Tamarind Garden

This red provides ripe berry fruit and a spice to compliment those in our cuisine.

Specially recommend to pair with Curry.

Chile (White)

4. **CHARDONNAY/ GEWÜRZTRAMINER** £18.95

Tamarind Garden

The touch of Gewurztraminer lends a perfume which blends well with aromatic curries

Specially recommend to pair with Curry.

Spain (Red)

5. **TEMPRANILLO RIOJA** £20.95

Conde de Valdemar

Bright cherry fruit with a hint of leather and woody spice. A beautiful Rioja.

Italy (White)

6. **PINOT GRIGIO** £18.95

Montalto

A modern classic wine: crisp green apples and juicy ripe pears with a textured finish.

Chile (Red)

7. **MERLOT** £18.95

Santa Helena

Intense aroma of red fruit and spices on the nose. A balanced wine, round and of good persistency. This shows Merlot at its best, plummy fruit with a good backbone of cocoa and woody spice.

Chile (White)

8. **SAUVIGNON BLANC** £17.95

Santa Luz 'Alba'

Crisp Sauvignon with mint and parsley and lime zest. Perfect with herby curries.



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Australia (Red)

9. **SHIRAZ / CABERNET** £19.95

Fox Grove

Soft and juicy with brambly fruit, spice and blackcurrants.

France (White)

10. **PICPOUL DE PINET** £19.95

Beauvignac

Elegant aromas of citrus, pear and herbs with a crisp mineral palate that is ideally suited to seafood.

Italy (Rosé)

11. **PINOT GRIGIO BLUSH** £19.95

Mánnara

A delicate rosé with lifted aromas of spring flowers and strawberries, red berry fruit on the palate and a soft, round finish.

Argentina (Red)

12. **MALBEC** £20.95

Norton Finca La Colonia

Very soft with big ripe red fruit and peppery finish. Great example of the very popular Malbec.

New Zealand (White)

13. **SAUVIGNON BLANC** £24.95

Stoneburn

Intense sauvignon character of gooseberries and citrus with white pepper on the finish. Dry and crisp with mouth filling flavour.

Sparkling Wine (Italy)

14. **LA DELFINA PROSECCO** £22.95
N.V.

Veneto

Extra dry fashionable Italian wine. Crisp green apple and ripe juicy pear flavours. A perfect aperitif or even accompaniment to a meal.

Champagne (France)

15. **BOLLINGER SPECIAL CUVÉE** £59.95

Champagne

A renowned house producing world class Champagne consistently. Rich and toasty with brioche and a long luxurious finish.

Wine by the Glass:

Red 175ml £4.95

White 175ml £4.95



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Draught Beer

Stella Artois	1/2 pint £2.05	Pint £3.95
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Bottled Beer

Cobra	330ml £2.95	660ml £5.45
Cobra (non alcoholic)	330ml £2.75	
Caledonian 80/- Shilling Ale		500ml £4.95
Dry Cider	275ml £2.95	

Soft Drinks

Mineral Water		£1.45
Coke, Diet Coke		£2.25
Fresh Juices - Orange		£2.25
Lemonade		£2.25
Irn Bru		£2.25
Soft Drink	Pint	£3.65
Bottle Mineral Water	1 Litre	£3.75
Bottle Appletiser	275ml	£2.75
Bottle Ginger Beer	200ml	£2.75

Regular Whiskies and Other Spirits

Famous Grouse	£2.55
Whyte and Mackay	£2.55
Bacardi	£2.55
Gordons Gin	£2.55
Bombay Sapphire Gin	£2.55
Vodka	£2.55
Dark Rum	£2.55
Malibu	£2.55
Southern Comfort	£2.55
Morgans Spiced	£2.55

Malt Whiskies

Glenfiddich	£2.95
Glenmorangie	£2.95
Glen Moray	£2.95
Bunnahabhain	£2.95
Knockando	£2.95
Longmorn	£2.95

Deluxe Whiskies

Johnnie Walker Blue Label	£12.95
Johnnie Walker Black Label	£3.25
Chivas Regal	£3.25

Imported Whiskies

Jameson	£2.75
Canadian Club	£2.75
Jack Daniels	£2.75
Jim Bean	£2.75

Vermouths / Aperitifs

Campari	£2.75
Martinis	50ml £2.75
Pernod	£2.75
Archers	£2.75
Mixers	£1.25

Cognac

Martell	£2.75
Remy Martin	£3.25
Hennessy X.O	£7.95
Hennessy Paradis Extra	£16.95



Exotic Eastern Cuisine



ROSETTE AWARD FOR
CULINARY EXCELLENCE
2017 - 2018