

Spice Merchants



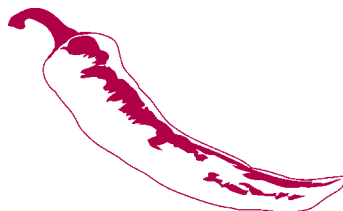
Indian Restaurant
and Takeaway

FULLY LICENSED
AIR CONDITIONING

Restaurant Menu
&
Wine List

STARTERS

<i>Black Tiger Prawns Puri</i>	Spiced tiger prawns served on Indian bread	£3.95
<i>Stuffed Peppers</i>	With hot, spicy chicken, lamb or vegetables	£3.95
<i>King Prawn Butterfly</i>	King Prawn deep fried in breadcrumbs	£4.25
<i>King Prawn Puri</i>	Spiced King Prawn served on Indian bread	£4.25
<i>Sheek Kebab</i>	Spiced minced meat cooked on skewer over charcoal	£2.95
<i>Chicken Tikka</i>	Chicken marinated in spices cooked over flaming charcoal	£2.95
<i>Lamb Tikka</i>	Lamb marinated in spices cooked over flaming charcoal	£2.95
<i>Mixed Kebab</i>	Chicken Tikka, Lamb Tikka and Sheek Kebab	£3.50
<i>Chicken Pakora</i>	Deep fried in breadcrumbs	£2.95
<i>Onion Bhaji</i>	Spiced fried onion balls	£2.50
<i>Meat or Vegetable Samosa</i>	Triangles of pastry stuffed with minced meat or vegetables, deep fried	£2.95
<i>Prawn Cocktail</i>		£2.95
<i>Prawn Puri</i>	Spiced prawns served on Indian bread	£3.50
<i>Mulligatawny Soup</i>	The famous North Indian potage simmered with lentil stock and rice	£2.25
<i>Chicken Chat</i>		£2.95
<i>Aloo Dosha</i>	Spicy potatoes served in a chapati roll	£3.25
<i>Lamb or Chicken Dosha</i>	Spicy lamb or chicken served in a chapati roll	£3.50
<i>Sukka King Prawn</i>	Marinated king prawn skewered and cooked in the charcoal fire, served with salad	£4.25
<i>Duck Tikka</i>	Duck marinated in spices cooked over flaming charcoal	£3.50
<i>Duck Chat</i>	Spiced duck	£3.50
<i>Keema Puri</i>	Spicy minced meat served on Indian bread	£3.50
<i>Tandoori Chicken</i>	Chicken marinated in spice cooked over flaming charcoal	£2.95
<i>Jeera Wings</i>	Cumin flavoured chicken wings	£3.95
<i>Pocha Hara Jhinga</i>	Marinated tiger prawns in a crisp light batter	£3.95
<i>Cauliflower Pakora</i>	Pieces of cauliflower marinated in a crisp light batter	£2.95
<i>Tandoori Trout</i>	Lightly spiced, grilled in the Tandoor	£4.25

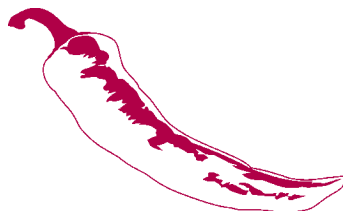


Seafood Dishes

<i>Prawn Curry</i>	Medium, cooked in a traditional curry sauce	£6.45
<i>Prawn Korma</i>	Very mild, creamy curry	£6.45
<i>Prawn Madras</i>	Cooked with fairly hot spices	£6.45
<i>Prawn and Spinach</i>	medium	£6.45
<i>Prawn Bhuna</i>	Moist, medium, spicy curry	£6.45
<i>Prawn Dhansak</i>	Fairly hot, sweet and sour with lentils	£6.45
<i>Prawn Patia</i>	Fairly hot, sweet and sour	£6.45
<i>Prawn Malaya</i>	Cooked with pineapple	£6.45
<i>Prawn Kashmiri</i>	Cooked with pineapple, banana and lychees	£6.45
<i>Prawn Vindaloo</i>		£6.45
<i>King Prawn Curry</i>	Medium, cooked in a traditional curry sauce	£8.95
<i>King Prawn Bhuna</i>	Moist, medium, spicy curry	£8.95
<i>King Prawn Patia</i>	Fairly hot, sweet and sour	£8.95
<i>King Prawn and Spinach (medium)</i>		£8.95
<i>Prawn Balti</i>	Medium with fresh herbs and spices, served with breab or pilaw rice	£8.95
<i>Tiger Prawn Massala</i>	Tiger prawns coated in a tandoori sauce of herbs spices and cream	£6.95
<i>Goan Tiger Prawns</i>	Marinated tiger prawns cooked with garlic, ginger, Goan red chilli, coconut and cumin	£6.95
<i>King Prawn Balti</i>	Medium with fresh herbs and spices, served with bread or pilaw rice	£9.95
<i>Tiger Prawns Podina</i>	Tiger prawns garnished with garlic, fresh mint and a hint of cream and spicy	£6.95
<i>Tiger Prawns Jalfrezi</i>	A spicy fairly hot curry cooked with diced onions and green peppers	£6.95

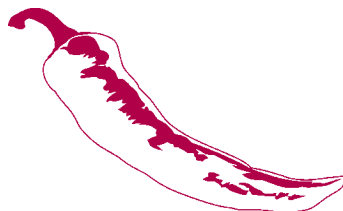
Fish Dishes

<i>Ayre Jalfrazi</i>	Ayre is the King of Bengali fish. This dish is made from fillet of Ayre in a terrific, fairly hot spicy sauce of green chillies, garlic and ginger	£7.75
<i>Ayre Delight</i>	Fillet of cooked fish with fresh ginger, garlic, tomatoes, onions and capsicum to give a medium spiced speciality dish	£7.75
<i>Rup Chanda Jali</i>	Bangladeshi whole fish lightly spiced marinated in clay oven, served with onion, deep fried potato in breadcrumbs and medium sauce	£10.95
<i>Salmon Hydrabadi</i>	Tandoori salmon served with medium spiced sauce	£10.95



CHEF'S SPECIALS

<i>Spice Merchant Chicken Massala</i>	Tender pieces of chicken prepared with a very special sauce of minced meat, highly flavoured with spices. This dish has been highly recommended by the chef himself	£6.45
<i>Rajasthanie Chicken or Rajasthanie Lamb</i>	A traditional mild dish cooked with ghee, garlic, ginger and light spices	£6.95
<i>Rajasthanie King Prawn</i>	King prawn cooked in ghee, garlic, ginger and light spices	£9.95
<i>Rajasthanie Korma Chicken or Lamb</i>	A traditional mild dish cooked with ghee, garlic, ginger and fresh cream	£6.95
<i>Goan Chicken or Goan Lamb</i>	Marinated chicken or lamb cooked with garlic, ginger, coriander, goan red chilli, coconut and cumin	£6.45
<i>Goan King Prawn</i>	Marinated king prawn cooked with garlic, ginger, goan red chilli, coconut and cumin	£9.95
<i>Darjeeling Chicken or Darjeeling Lamb</i>	Diced, marinated chicken or lamb cooked with garden mint, mathi and coriander	£6.95
<i>Darjeeling King Prawn</i>	Marinated king prawn cooked with garden mint, mathi and coriander	£9.95
<i>Chicken or Lamb Tikka Massala</i>	Chicken or Lamb Tikka cooked in clay oven, then coated in a tandoori sauce of herbs, spices and cream	£6.45
<i>Lamb or Chicken Podina</i>	Tender pieces of lamb or chicken garnished with garlic, fresh mint and a hint of cream and spicy	£6.45
<i>Chicken Rezala</i>	Chicken Tikka cooked with cream, almonds and yoghurt, garnished with pistachio	£6.45
<i>Raj Chingra Delight</i>	A luxurious Indian delicacy, cooked twice. Three whole king prawns marinated in dozens of delicate spices and barbecued in the tandoor, and then finished in a mild to medium creamy sauce. One dish to try which gives all the Indian taste but does not set your mouth on fire	£9.95
<i>Sukka King Prawn Korai</i>	Marinated king prawn skewered and cooked in the charcoal fire and then pot roasted in a wok in a medium tasty sauce with capsicums, tomatoes, onions and coriander	£9.95
<i>Nihari Lamb</i>	This is a very exotic Indian dish, leg of lamb marinated with herbs and spices then roasted in the oven, medium or mild	£6.45
<i>Shatkora Lamb Chops</i>	Cooked with medium spices and Bangladeshi wild lemon	£7.95
<i>Spinach Lamb Chops</i>	Cooked in medium spices and spinach	£7.95
<i>Mishti Khodu (Butternut Squash)</i>	(Chicken or Lamb) - medium cooked with spiced and diced sweet butternut squash, garlic, ginger and fresh coriander	£7.95
<i>Achari</i>	(Chicken or Lamb) cooked in a pickle sauce slightly hot and sour, a very tasty dish	£6.45
<i>Flambooy</i>	King prawn cooked with onions, green peppers and green chillies, cooked with Sambuca	£8.95
<i>Goldah Khodu</i>	King prawn cooked with sweet pumpkin	£8.95
<i>Naga Chicken or Lamb</i>	Cooked in a special aromatic Naga chilli sauce - Madras hot	£6.45
<i>Garlic Chilli Chicken or Lamb</i>	Cooked with freshly chopped garlic, chillies, spices and slightly hot	£6.45
<i>Garlic Chilli King Prawns</i>		£9.95
<i>Chicken or Lamb Pasanda</i>	A special mild dish cooked with almond, sultanas and fresh cream	£6.45

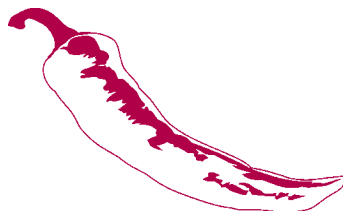


CHEF'S SPECIALS (contd)

<i>Tandoori King Prawn Massala</i>	Pieces of king prawn cooked in a clay oven and then prepared in tandoori sauce with cream	£9.95
<i>Chicken or Lamb Jalfrezi</i>	A spicy, fairly hot curry cooked with diced onions and green peppers	£6.45
<i>Chicken or Lamb Tikka Bhuna</i>	Moist medium spicy curry	£6.45
<i>Chicken Karahi or Lamb Karahi</i>	An exotic dish prepared in a blend of mild herbs and spices	£6.45
<i>Duck Tikka Massala</i>	Duck Tikka cooked in clay oven, then coated in a tandoori sauce of herbs, spices and cream	£7.95
<i>Duck Tikka Goan</i>	Marinated duck cooked with garlic, ginger, coriander, goan red chilli, coconut and cumin	£7.95
<i>Moglai Lamb or Chicken</i>	Tender spring chicken or lamb pieces flavoured with ground almonds, fresh egg and exotic massala (mild)	£6.45
<i>Chicken or Lamb Makhani</i>	Marinated in a blend of herbs and spices and delicately blended in a massala sauce, mild, highly recommended	£6.45
<i>Tandoori Chicken Massala</i>	Marinated in tandoori sauce, barbecued in a clay oven then cooked off the bone in a rich creamy sauce	£6.45

Chicken or Lamb Dishes

<i>Korma</i>	Very mild creamy curry	£5.75
<i>Curry</i>	Medium, cooked in a traditional curry sauce	£5.75
<i>Madras</i>	Cooked with fairly hot spices	£5.75
<i>Vindaloo</i>	Very hot	£5.75
<i>Dupiaza</i>	Medium sauce with onion cubes	£5.75
<i>Mathi</i>	Medium strength curry with fenugreek	£5.75
<i>Bhuna</i>	Moist medium spicy curry	£5.75
<i>Rogan</i>	Popular dish with fresh tomato - medium	£5.75
<i>Kashmiri</i>	Medium with fruits	£5.75
<i>Dhansak</i>	Fairly hot, sweet and sour with lentils	£5.75
<i>Sag</i>	Popular dish with spinach - medium	£5.95
<i>Balti</i>	Medium with fresh herbs and spices, served with bread or pilaw rice	£8.25
<i>Ceylon</i>	Fairly hot cooked with coconut	£5.75
<i>Patia</i>	Fairly hot sweet and sour	£5.75



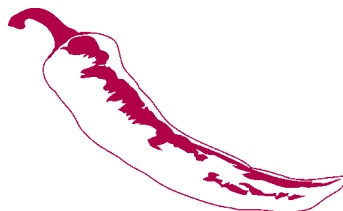
Biryani Dishes

All lightly spiced, mixed and fried with Basmati Rice and served with Vegetable Curry

<i>Chicken or Lamb Biryani</i>		<i>£7.45</i>
<i>Prawn Biryani</i>		<i>£7.95</i>
<i>King Prawn Biryani</i>		<i>£9.95</i>
<i>Lamb Tikka Biryani</i>		<i>£7.95</i>
<i>Chicken Tikka Biryani</i>	Spring chicken marinated in tandoori sauce, barbecued over flaming charcoal, then mixed and fried with Basmati rice	<i>£7.95</i>
<i>Chef's Special Biryani</i>	Chicken Tikka, Lamb Tikka, King Prawn and boiled egg, mixed and fried with Basmati rice	<i>£9.95</i>
<i>Mushroom or Vegetable Biryani</i>		<i>£6.45</i>
<i>Chicken or Lamb Tikka Akhni</i>	Chicken or Lamb Tikka lightly fried in ghee and onions, almond flour, coconut powder, sultanas and mixed with Pilaw Rice, garnished with cheese	<i>£8.95</i>
<i>Duck Tikka Biryani</i>	Spring duck marinated in tandoori sauce, barbecued over flaming charcoal, then mixed and fried with Basmati rice	<i>£9.95</i>
<i>Tandoori Chicken Biryani</i>	Tandoori chicken marinated on the bone, fried with Basmati rice	<i>£7.95</i>

Vegetarian Dishes

<i>Vegetable Goan</i>	Cooked with garlic, ginger, coriander, Goan red chilli, coconut and cumin	<i>£5.45</i>
<i>Vegetable Rogan</i>	Medium, cooked with spices and garnished with tomato	<i>£5.25</i>
<i>Vegetable Dhansak</i>	Fairly hot, sweet and sour with lentils	<i>£5.25</i>
<i>Vegetable Tikka Massala</i>	A selection of fresh vegetables in a rich authentic massala sauce with single cream and yoghurt	<i>£5.45</i>
<i>Vegetable Jalfrezi</i>	Fairly hot and spicy, cooked with diced onions and green peppers	<i>£5.45</i>
<i>Vegetable Bhuna</i>	Moist, medium, spicy curry	<i>£5.25</i>
<i>Vegetable Patia</i>	Fairly hot, sweet and sour	<i>£5.25</i>
<i>Vegetable Madras</i>	Cooked with fairly hot spices	<i>£5.25</i>
<i>Vegetable Kashmiri</i>	Cooked with pineapple, banana and lychees	<i>£5.25</i>
<i>Vegetable Korma</i>	Very mild, creamy curry	<i>£5.25</i>
<i>Vegetable Dupiaza</i>	Medium sauce with onion cubes	<i>£5.25</i>
<i>Vegetable Vindaloo</i>	Very hot	<i>£5.25</i>
<i>Vegetable Curry</i>		<i>£5.25</i>
<i>Vegetable Balti</i>	Served with rice or nan	<i>£6.75</i>



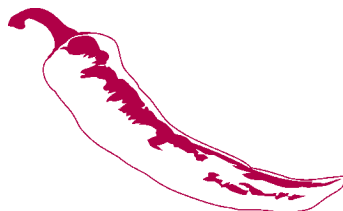
Tandoori Dishes

All these dishes are barbecued over a flaming tandoori (clay oven) on skewers. Served with Salad and Mint Sauce

<i>Tandoori Chicken (half)</i>	Half a spring chicken marinated in tandoori sauce with delicate herbs and spices, barbecued over flaming charcoal on skewers	£6.45
<i>Chicken Tikka or Lamb Tikka</i>	Diced boneless chicken or lamb marinated, mildly seasoned and cooked over charcoal	£6.45
<i>Tandoori Lamb Chops</i>	Lamb chop marinated in herbs and spices and then grilled in the tandoori oven	£8.95
<i>Tandoori King Prawn</i>	King Prawn marinated with a touch of herbs and spices	£9.95
<i>Tandoori Mixed Grill</i>	Consists of Tandoori Chicken, Lamb Tikka, Chicken Tikka, Sheek Kebab and Nan	£9.75
<i>Chicken or Lamb Shashlik</i>	Chicken or lamb marinated on skewers with spicy green peppers and onions	£7.95
<i>Duck Tikka</i>	Diced boneless duck marinated, mildly seasoned and cooked over charcoal	£8.95
<i>Duck Shashlik</i>	Duck marinated on skewers with spicy green pepper and onion	£9.75

Side Dishes

<i>Mixed Vegetable Curry or Mixed Vegetable Bhaji</i>		£2.75
<i>Bombay Aloo</i>	Spicy potatoes, slightly hot	£2.75
<i>Mushroom Bhaji</i>	Fried with spices	£2.75
<i>Bhindi Bhaji</i>	Okra or Ladies Finger, cooked in spices	£2.95
<i>Brinjal Bhaji</i>	Aubergine fried with spices	£2.75
<i>Cauliflower Bhaji</i>	Fried with spices	£2.75
<i>Aloo Gobi</i>	Potato and cauliflower lightly spiced and dry	£2.75
<i>Sag Aloo</i>	Spinach and potato	£2.75
<i>Tarka Dall</i>	Lentil garnished with spice and chopped garlic	£2.75
<i>Dal Samba</i>	Cauliflower with lentils and garlic	£2.75
<i>Sag Panir</i>	Spinach with English cheese	£2.75
<i>Mutter Panir</i>	Curried peas with cheese	£2.75
<i>Raitha</i>	Yoghurt with onion, cucumber or tomatoes	£2.00
<i>Chana Massala</i>	Chick peas	£2.75
<i>Sag Bhaji</i>	Spinach lightly spiced	£2.75
<i>Mishti Khodhu</i>	Sweet pumpkin	£2.95



English Dishes

served with French Fries, Peas, Tomatoes and Mushrooms

<i>Sirloin Steak</i>		<i>£9.75</i>
<i>French Fried Chicken and Chips</i>		<i>£6.00</i>
<i>Omelette and Chips</i>	Prawn, Chicken or Mushroom	<i>£6.00</i>
<i>Chips</i>		<i>£1.15</i>

Rice

<i>Plain Rice</i>		<i>£1.95</i>
<i>Pilaw Rice</i>	Flavoured basmati rice	<i>£2.20</i>
<i>Mushroom Pilaw</i>	Basmati rice fried with mushrooms	<i>£2.75</i>
<i>Vegetable Pilaw</i>	Basmati rice fried with vegetables	<i>£2.75</i>
<i>Special Fried Rice</i>	Basmati rice fried with mixed vegetables and egg	<i>£2.75</i>
<i>Egg Pilaw</i>	Basmati rice fried with egg	<i>£2.75</i>
<i>Keema Pilaw</i>	Basmati rice fried with spicy minced meat	<i>£2.95</i>
<i>Chicken Pilaw</i>	Basmati rice fried with spicy chicken	<i>£2.95</i>

Indian Breads

<i>Nan</i>	Leavened bread cooked in charcoal oven	<i>£2.00</i>
<i>Peshwari Nan</i>	Prepared with oriental almonds, sultanas and coconut	<i>£2.25</i>
<i>Garlic Nan</i>	Baked with fresh chopped garlic	<i>£2.25</i>
<i>Keema Nan</i>	Stuffed with spicy minced meat	<i>£2.25</i>
<i>Stuffed Nan</i>	Stuffed with vegetables	<i>£2.25</i>
<i>Tandoori Roti</i>	Unleavened bread baked in the clay oven	<i>£1.50</i>
<i>Chapathi</i>	Soft thin bread	<i>£1.15</i>
<i>Paratha</i>	Fried bread made with chapathi flour	<i>£2.15</i>
<i>Stuffed Paratha</i>	Stuffed with vegetables	<i>£2.50</i>
<i>Puri</i>	Deep fried Indian bread	<i>£1.25</i>
<i>Popadoms</i>		<i>£0.60</i>
<i>Massala Popadoms</i>	Spicy and hot	<i>£0.65</i>

Chutneys and Pickles

Per Portion £0.40 Per Tray £1.40

Dessert on request

Wine List

House Wine

<i>Red or White</i>	Medium dry or dry	11.5%	bottle £8.95
<i>By the Glass</i>			£2.80

White Wines From around The World

Californian

<i>Blossom Hill Chardonnay</i>	Fresh apple wine, aromatic, crisp fruity taste	12.5%	£12.95
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Australian

<i>Jacobs Creek</i>	Chardonnay with crisp citrus dry taste	13.01%	£12.95
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<i>Koonunga Hill Chardonnay</i>	A refreshingly crisp dry white wine. The aroma has grapefruit and melon notes.	14%	£15.95
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South African

<i>Chenin Blanc</i>	Fresh citrus, grassy aroma with tropical fruit flavour	12.5%	£11.95
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French

<i>Macon Village</i>	Dry and smooth with lots of fruit	12%	£12.75
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<i>Chablis</i>	Prized for its freshness and aroma, dry and fruity	12.5%	£16.75
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<i>Graves</i>	Very dry	12%	£10.95
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<i>Muscadet</i>	Fresh and crisp with steely overtones	12%	£10.95
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German

<i>Black Tower</i>	Light and fruity, produced in the Rheinhessen area	10.5%	£10.75
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<i>Blue Nun</i>	Medium sweet with a slightly crisp taste	9%	£10.75
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<i>Piesporter</i>	A light and fresh tasting wine from the Mosel Valley	9%	£10.75
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<i>Niersteiner</i>	A medium-sweet white wine typical of the Rheinhessen region	8.5%	£10.75
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<i>Liebfraumlilch</i>	An easy drinking wine, crisp, medium and refreshing	8.5%	£10.75
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Italian

<i>Soave</i>	Dry, medium	11%	£10.95
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<i>Frascati</i>	From the volcanic hills near Rome, best drunk in its youth. Ideal for easy drinking	£11.5%	£10.95
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New Zealand

<i>Villa Maria</i>	Ripe tropical fruit with lively herbaceous characters	13.5%	£16.95
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Wine List

Red Wines From around The World

Australian

Jacobs Creek Shiraz A smooth wine made from Shiraz grapes 12.5% £12.95

Jacobs Creek Cabernet Sauvignon Exuberant fruity floral nose with suggestions of plum and morello cherry 13% £11.95

French

St. Emilion Fruity 12.5% £14.95

Medoc Full bodied, dry 12% £10.95

Beaujolais Village Delightful style, lively and soft with a pronounced flavour 12.5% £10.95

Mouton Cadet Medium dry red blended from three grapes giving a sublime taste 12% £13.95

Cotes Du Rhone A bright ruby wine with appealing aromas of peppery spice, then soft warm summer berry fruit and gentle tannins 12.5% £11.95

Spanish

Faustina Rioja Reserva Aged in oak casks from one of the oldest wine regions in Spain 13% £16.95

Italian

Chianti The seal of Gallo Nero, the Black Cockerel, indicates the heart of the chianti region. Full and fruity with a long and soft depth 12% £10.95

South African

Pinotage Deep plummy full & fruity 13% £11.75

Californian

Blossom Hill This full bodied wine is loaded with intense red berry aromas and a spicy finish 13.5% £12.95

Rosé Wine

Mateus Rosé Portuguese. One of the biggest selling bands on Earth! Red grapes are crushed and given a very short period of skin contact to produce this semi-sweet and sparkling blend 11% £12.75

Anjou Rosé French. Medium sweet, fresh and fruity 11% £10.75

Champagne and Sparkling Wine

Dom Perignon King of all Champagnes 12.5% £110.00

Möet et Chandon All the character and flavour of a Grande Marque Champagne 12% £35.00

Asti Martini Produced in northern Italy selecting only the finest grapes, luscious and fruity 7.5% £14.95

Omar Khayyam From the west slopes of the Sayhadri mountains in west Maharashtra, India. Made principally with chardonnay grapes 12.5% £16.95



Wine List

Aperitifs (per 50ml)

<i>Martini</i>	Sweet or dry	14.7%	£2.50
<i>Campari</i>		25%	£2.50
<i>Cinzano</i>		14.7%	£2.50
<i>Bristol Cream</i>		17.5%	£2.50
<i>Ruby Port</i>		20%	£2.50
<i>Dubonnett</i>		14.7%	£2.50
<i>Archers Peach Schnapps</i>		17.5%	£2.50

Spirits (per 25ml)

<i>Whisky</i>		40%	£2.60
<i>Brandy</i>		40%	£2.60
<i>Gin</i>		37.5%	£2.60
<i>Pernod</i>		40%	£2.60
<i>Vodka</i>		37%	£2.60
<i>Southern Comfort</i>		35%	£2.60
<i>Malibu</i>		24%	£2.60
<i>Rum</i>		37.5%	£2.60
<i>Jack Daniels</i>		40%	£2.60

Liqueurs (per 25ml)

<i>Tia Maria</i>		26.5%	£2.25
<i>Baileys</i>		17%	£2.25
<i>Grand Marnier</i>		28%	£2.25
<i>Cointreau</i>		40%	£2.25
<i>Drambouie</i>		40%	£2.25
<i>Sambucha</i>		35%	£2.25
<i>Benedectine</i>		40%	£2.25
<i>Glavya</i>		38%	£2.25
<i>Amaretto</i>		28%	£2.25

Beers

			½ pt	Pint
<i>Kingfisher</i>	Indian Lager	4.8%	£1.80	£3.00
<i>Cobra</i>	Indian Lager	5%	£1.80	£3.00
<i>Foster's Lager</i>		3.8%	£1.60	£2.80
<i>Tetley Bitter</i>		3.8%	£1.95	£3.00
Bottled Beers				
<i>King Cobra Lager</i>	750ml	8%	£7.50	
<i>Cobra Lager</i>	660ml	5%	£4.45	
<i>Cobra Lager</i>	330ml	5%	£2.80	
<i>Kingfisher</i>	330ml	4.8%	£2.80	
<i>Tiger</i>	640ml	5%	£3.95	
<i>Becks</i>	German Lager 275ml	5%	£2.80	
<i>Budweiser</i>	330ml	5%	£2.80	
<i>Stella Artois</i>	330ml	5%	£2.80	

Bottled Ciders

<i>Strongbow</i>	Dry 275ml	5.3%	£2.80
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Soft Drinks Fruit Juices & Minerals

<i>Coca Cola / Diet Coke</i>		£1.50
<i>Lemonade</i>		£1.50
<i>Fruit Juice</i>	Selection of Flavours	£1.95
<i>Tonic Water</i>		£1.50
<i>Soda Water</i>		£1.50
<i>Ginger Ale</i>		£1.50
<i>Bitter Lemon</i>		£1.50
<i>Red Bull</i>		£2.50
<i>J20</i>		£2.50
<i>Mineral Water</i>	Still or Sparkling (small bottle)	£1.50
<i>Mineral Water</i>	Still or Sparkling (large bottle)	£2.75

Please Note: The brands and alcohol contents of Wines, Beer and Spirits listed in this menu may vary from time to time according to availability. Other drinks may be available