

- Beer & Cider -

Cobra Beer	Pint £5.95
	1/2 pint £4.00
Becks Blue 0.05% Lager	275 ml £3.50
Cider - Please ask for the current offering.	500ml £4.95

- Spirits -

Gins 25ml

Beefeater Pink Gin - London	£3.75
Somerset Distillery London Dry Gin - Bristol	£4.25
Tarquin's Strawberry & Lime - Cornwall	£4.25

Vodka

Koskenkorva Vodka - Finland	£3.75
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Whisky

Isle of Jura 10 Origin Years Old - Scotland	£4.75
Teeling Irish Blend - Ireland	£4.75
Evan Williams Kentucky Straight Bourbon - USA	£4.25

Rum

Mooncurser Spiced Cornish Rum - Cornwall	£3.75
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Brandy

Berneroy AOC Calvados Fine	£4.75
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Liqueur

Merlyn Welsh Cream Liqueur - Wales	50ml £4.75
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- Soft Drinks -

Fever Tree Tonic - Premium / Light	200ml £2.75
Fever Tree Soda	200ml £2.75
Coca Cola / Diet Coke	Pint £4.00
	330ml £2.95
Lemonade	Pint £4.00
	200ml £2.50
Still / Sparkling Water	£2.75
Fruit Juice - Apple / Orange / Pineapple	£2.75
J20 - Various flavours available	£3.50

Lassi £4.75

Mango - Yoghurt with mango
Sour - Yoghurt with salt
Beauty - Yoghurt with sugar and rose water.
Saffron & Pista - Yoghurt with saffron and pistachios

- Hot Drinks -

Tea - Assam / Earl Grey / Mint / Green	£2.95
Masala Tea (with milk)	£3.95
Filter Coffee	£3.50
Decaffeinated Coffee	£3.00
Irish Coffee	£6.50



RAGINI
AUTHENTIC TASTE OF BENGAL

Wine



Drinks List

- Fizz -

Prosecco Spumante, One4One (20cl) £8.00
Veneto, Italy
Crisp and refreshing – the perfect bubbly tippie for one! (2)

Prosecco DOC Extra Dry, La Fornarina (V) £25.00
Veneto, Italy
A delicate, award winning, slightly sweet and particularly Fruity sparkling wine. (2)

Lyme Bay Brut Sparkling Reserve NV £50.00
Axminster, Devon
A refreshing wine with lemon and green apple notes and a vibrant and creamy mousse finish. (1)

- White Wines -

Chardonnay, Dry River (V) **Bottle £21.00**
South East Australia 250ml £7.50
*Complex flavours of honeydew melon, 175ml £6.00
 toasted almonds and vanilla. (2)* 125ml £4.00

Pinot Grigio, San Giorgio (V) **Bottle £21.00**
Veneto, Italy 250ml £7.50
*Laden with orchard fruit, fresh orange and lime. 175ml £6.00
 Soft and easy drinking. (1)* 125ml £4.00

Sauvignon Blanc Cellar Selection, Sileni £29.00
Marlborough, New Zealand
Gooseberry, passion fruit, fresh peaches and lime with grassy undertones. (1)

Food Pairing: Vegetable Chamak, Chicken Harirpuri or Sunderban King Prawns.

Riesling, Funkstille (V) £31.00
Niederösterreich, Austria
White peach, apricot compôte and white floral notes. (2)

Food Pairing: Any of the Hariali dishes or Fish Macher Johl.

Chablis, Domaine la Motte £45.00
Burgundy, France
Concentrated with lots of lovely ripe stone fruit flavours and a long, steely finish. (1)

Food Pairing: Vegetable Labra, Chicken Gagni or the Malai King Prawns.

(V) = Wines suitable for vegans

- Rosé Wines -

Zinfandel Rosé, Out of America **Bottle £21.00**
California, USA 250ml £7.50
Watermelon, strawberry and a hint of exotic lychee. (5) 175ml £6.00
 125ml £4.00

Coteaux Varois en Provence Rosé, **Bottle £21.00**
'Diamarine' Estandon 250ml £7.50
Provence, France 175ml £6.00
Fresh fruit and citrus peel aromas. (1) 125ml £4.00

Food Pairing: Dahl Patora, Fish Baja Mach or Prawn Chuai Chingri.

- Red Wines -

Shiraz, Dry River (V) **Bottle £21.00**
South East Australia 250ml £7.50
Ripe plum, black cherry and sweet spice. (C) 175ml £6.00
 125ml £4.00

Merlot, Cielo e Terra 'Casa Defra' (V) **Bottle £21.00**
Veneto, Italy 250ml £7.50
*A soft, plummy wine that oozes juicy ripe fruit. 175ml £6.00
 Supple and fleshy with spice and fruit cake flavours. (C)* 125ml £4.00

Pinot Noir, Le Fou £29.00
Pays d'Oc, France
Fuller than Pinot Noir from Burgundy. Warm and surprisingly rich with an exciting, savoury bite. (C)

Food Pairing: Poneer Jalfrezi, Chicken Rudali, or Lamb Haripuri

Malbec Reserva, Nieto Senetiner (V) £31.00
Mendoza, Argentina
Full bodied with rich flavours of vanilla, mocha, blackcurrant, sweet spice, chocolate and clove. (D)

Food Pairing: Chicken Nagasshori or Lamb Dhakai Kalia.

Rioja Reserva, Rioja Vega 'Señorial' (V) £40.00
Rioja, Spain
Clean cherry fruit interwoven with toast, toffee and vanilla. Velvet-smooth. (D)

Food Pairing: Vegetable Aha!, Lamd Kata Masala or Lamb Royal Bengal.

Lirac, Guillaume Gonnet 'Le Virtuose' (V) £55.00
Lirac, Rhône Valley, France
Intense black fruit, herbs and spice with truffle and black chocolate flavours developing. Soft and elegant with a lengthy finish. (C)

Food Pairing: Lamb Tehari or Mejhani Gost.

TASTING GUIDE

