



Raj of India

Fine Dining

A decorative floral pattern at the bottom of the page, featuring a central fleur-de-lis-like motif with symmetrical, swirling lines and leaf-like shapes extending outwards.

Wine Menu

Wines by the glass

	175ml	250ml	Bottle
White			
1. Pinot Grigio, Garganega ITALY Works perfectly with a wide range of curries – refreshing.	3.75	4.95	13.95
2. Chardonnay “Castle Creek” AUSTRALIA Elegant fruit with just a hint of spice. Loads of flavour.	3.95	5.25	14.95
3. Dry White “San Perito” CHILE Full of zingy freshness – tropical fruit with zesty finish.	3.50	4.50	12.50

Rosé

4. Blush Zinfandel, “Cougar’s Moon” CALIFORNIA Might have been made with Indian food in mind!	3.95	5.25	14.95
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Red

5. Merlot, Tierra Alta CHILE Big and juicy – excellent with spicy food.	3.75	4.95	13.95
6. Shiraz, Castle Creek AUSTRALIA Big on flavour, with sweet fruit – stands up to hot flavours.	3.95	5.25	14.95
7. Fruity Red, “San Perito” CHILE A cracking all-rounder. Rustic, full-bodied style.	3.50	4.50	12.50

Champagne & Sparkling

8. Prosecco, La Dolci Colline ITALY Fantastically fruity, yet deliciously dry. The essence of celebration!			17.50
9. Rosé Cava, Mas Macia SPAIN Lovely and pink with strawberry fruit and a crisp acidity.			19.50
10. Champagne Gremillet, Brut Selection Fantastic fizz at a pocket-friendly price!			29.95
11. Moët & Chandon, Brut Imperial The biggest (and probably the best!) name in Champagne!			39.50

White wines for milder curries...

12. Pinot Grigio, Durvillea NEW ZEALAND More concentrated and intense than most - generous fruit balanced with a crisp finish. Excellent with Tikka Masala.			22.50
13. Sauvignon de Touraine, Domaine Pre Baron FRANCE A Sancerre lookalike! Crisp, fruit-packed Sauvignon Blanc from the Loire Valley. A lovely lick of acid cuts through our creamy sauces...			16.95
14. Chablis, Pascal Bouchard FRANCE Classic and refined, made with unoaked fruit to give a minerally and elegant wine from one of Chablis’ finest producers.			23.50

White wines for hotter curries...

- 14a. **Sauvignon Blanc, Whitehaven** NEW ZEALAND 22.50
With its clean, fresh flavours this is a Kiwi classic! Gooseberries and green grass all over the place. Cuts through hotter sauces like a knife!
15. **Chardonnay/Viognier "The Arrogant Frog"** FRANCE 16.75
Delicious, voluptuous and fruity with incredibly rich flavours Chardonnay cleverly blended with the aromatic Viognier to give a rich, ripe wine – perfect with Jalfrezi.
16. **Gewurtztraminer, Adobe** CHILE 16.50
Considered by connoisseurs to be THE wine to drink with Indian food, this has a lovely spicy finish which works well with medium-hot dishes.
17. **Semillon/Sauvignon, Waterstone Bridge** AUSTRALIA 16.95
Bold and bright with lashings of honey and spice – stands up well to Chili Massala or any of our hotter curries.
18. **Sancerre, Michel Girard** FRANCE 25.00
The very best in Loire Sauvignon - bone-dry, but never sharp. Very refreshing if the spices threaten to dominate your palate! Even stands up to Vindaloo!

Red wines for milder curries...

19. **Merlot, Waterstone Bridge** AUSTRALIA 17.50
A fruit-bomb, just waiting to explode! Masses of ripe fruit nicely integrated with smooth creamy vanilla oak. Good with any chicken-based curries.
20. **Rioja, Crianza, Azabache** SPAIN 19.95
Very smooth, traditional Rioja with powerful, mouth-filling flavours. Perfect with Passanda or Makhani...
21. **Cabernet Sauvignon, Astica, Trapiche** ARGENTINA 15.50
Chunky and gutsy with plenty of oomph! Will stand up to our more robust dishes with ease... Delicious velvety texture. Lovely with Goan Xacuti.
22. **Chianti, Prunatelli** ITALY 16.50
Jam-packed with juicy, generous fruit! Soft and easy-going with lashings of flavour. A really good, curry-friendly all-rounder.

Red wines for hotter curries...

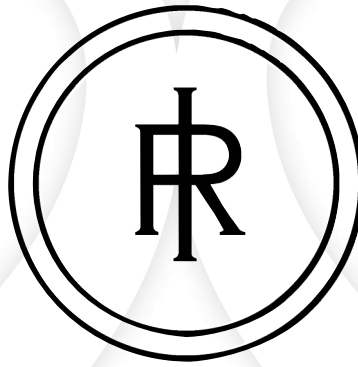
23. **Malbec Reserva, Montevista** CHILE 15.95
Juicy and soft, with elegant aromas which balance perfectly the subtlety of our spice. Very more-ish.
24. **Cabernet Franc, Mas Barrau** FRANCE 15.75
A refreshing rarity which we've chosen because of its minty character which works beautifully with curry, especially Achaari. But you can drink it with anything!
25. **Pinotage, Lutzville** SOUTH AFRICA 15.50
Smooth and velvety, with intensely ripe fruit, and a powerful back-bone. Enough weight that even the hottest curry can't swamp it.

Here at the Raj of India we are determined to give all your senses a special workout...

We have had great fun selecting the best wines from around the world to enhance the fine dining you are about to enjoy... All our dishes, and particularly our regional specialities, have been designed to give you a gastronomic experience...

The wine boosts the pleasure of our food beyond measure So be bold! Dare to be different!

And enjoy...



Bar Menu

	1/2 Pint	1 Pint
Draught Lager		
Kingfisher	£2.10	£3.95
Cobra	£2.10	£3.95
Bottles		
Budweiser	£2.95	
Spitfire	£3.95	
Strongbow	£2.95	
Cobra 330ml (non-alcoholic)	£2.95	
Bangla 660ml		£4.50
Aperitifs		
Sherry (Dry / Medium)	£2.50	
Martini (Sweet / Dry)	£2.50	
Spirits, Rum and Whisky		Mixers
Gin / Vodka / Bacardi / Rum	£2.50	£3.95
Whisky / Jack Daniels / Southern Comfort	£2.50	
Archers / Malibu / Campari	£2.50	
Brandy / Cognac		
Martell	£2.95	
Remy Martin (V.S.O.P)	£3.95	
Port		
Cockburns	£3.50	
Soft Drinks and Minerals		
Orange Juice / Pineapple Juice / Apple Juice	£2.10	£3.95
Appletiser	£2.95	
J20	£2.95	
Coke / Diet Coke / Lemonade	£1.95	£3.50
Ginger Ale / Tonic Water / Mineral Water	£1.95	
Soda Water / Bitter Lemon	£1.95	
Large Still Mineral Water	£3.95	
Large Sparkling Water	£3.95	