

## DRINKS

WHISKY'S 25ml		COGNAC	
J. WALKER RED	£3.25	ARARAT 5 YEAR OLD	£4.50
J. WALKER BLACK	£3.50	ARARAT 7 YEAR OLD	£6.00
J. WALKER GOLD	£5.00	ARARAT 10 YEAR OLD	£7.00
J. WALKER BLUE	£15.00	ARARAT 15 YEAR OLD	£8.00
CHIVAS REGAL 18 Y.O.	£7.50	ARARAT 20 YEAR OLD	£9.50
MALT WHISKY	£4.50	NAPOLEON	£3.50
JAMESON	£4.00	MARTELL	£4.50
JACK DANIELS	£4.00	COURVOISIER	£4.50
THE MACALLAN	£4.00	REMY MARTIN	£5.00

SPIRITS AND APERITIFS		BEERS	
BACARDI	£3.50	PERONI ON DRAFT	Pint £4.95 Half £2.95
GIN GORDONS	£3.00		
GIN HENDRICK'S	£5.00		
GIN BOMBAY SAPPHIRE	£4.00	OBOLON 500ml Ukraine	£4.95
RUM	£3.50	BALTIKA 500ml Russian	£4.95
Havana 3 y.o		CIDER 560ml	£4.50
Bacardi		BALTIKA 6 porter 500ml Russian	£6.75
Bacardi Black		BALTIKA non alcoholic	£4.00
OUZO	£3.50		
SOUTHERN COMFORT	£3.50		
SAMBUCA	£3.50		
RAKI	£3.50		
MALIBU	£3.50		
AMARETTO 25CL	£3.50		
BAILEYS 50CL	£5.00		
MARTINI 50CL	£4.00		
LIMONCELO 25CL	£3.00		
TIA MARIA 50CL	£5.00		
COMPARI 25CL	£3.50		
MARTINI 50cl	£3.50		
TEQUILA PATRON	£5.50		
SAUZA (Gold, Blanco)	£3.50		
OLMECA	£4.50		

### SOFT DRINKS

GEORGIAN MINERAL WATER btl	£3.50
GEORGIAN LEMONADE btl	Lemon, grapes, pears or tarragon flavour £3.25
MIXERS btl	Tonic water, Soda water, Cola £1.55
ALL REGULAR FRUIT JUICE glass	£1.95
ALL TROPICAL FRUIT JUICE glass	£2.25
COLA / DIET COLA glass	£2.25
COLA / DIET COLA btl	£2.85
STILL & SPARKLING WATER	sml £2.50 lrg £3.75

### VODKAS AND LIQUORS

Brand	%	Category	25cl	700cl	500cl
RUSSIAN STANDARD	40	Premium	£2.75	£55.00	£45.0
STOLICHNAYA	40	Premium	£3.00	£60.00	£50.0
GREY GOOSE	40	Luxury	£5.00	£110.00	
XLEBNI DAR	40	Premium	£3.00	£60.00	
CIROC	40	Luxury	£5.00	£120.00	

### FLAVOURED VODKAS AND LIQUORS

Brand	%	Flavors	
STOLICHNAYA	37.5	Vanilla	£3.50
STOLICHNAYA	37.5	Orange	£3.50
STOLICHNAYA	37.5	Raspberry	£3.50
STOLICHNAYA	37.5	Strawberry	£3.50
STOLICHNAYA	37.5	Jalapeno	£3.50
STOLICHNAYA	37.5	Lemon	£3.50
ABSOLUT	40	Pear	£3.50
ABSOLUT	40	Mango	£3.50
ABSOLUT	40	Mandarin	£3.50
ABSOLUT	40	Blackcurrant	£3.50
ABSOLUT	40	Grapefruit	£3.50
ABSOLUT	40	Peach	£3.50
PALENKA HRUSHKA	38	Pear	£4.00
PALENKA BARACK	38	Apricot	£4.00
PALENKA CERESNA	38	Cherry	£4.00
ZUBROWKA	40	Bison Grass	£3.50
OLD KRUPNIK	40	Honey	£3.50
ZOLADKOWA GORZKA	38	Lublin	£3.50
SLIVOICA	40	Plum	£3.50
NEMIROF	21	Cranberry	£3.00
NEMIROF	40	Honey pepper	£3.50
SOPLICIA	36	Raspberry	£3.50
SOPLICIA	36	Wisniowa cherry	£3.50
SOPLICIA	36	Pear	£3.50
SOPLICIA	36	Almond	£3.50
VODKA JUNIPER	40	Borovicka	£3.50
PALENKA SLIVKA	38	Plum	£3.50
ZOLADKOWA GORZKA	40	Mint vodka	£3.50
POLOMOS ZURAWINOWKA	36	Lubelska	£3.50
MOCA	30	Coffee	£3.50
SLYVU	38	Plum stumbras vodka with brandy	£3.50
STARKA	43	Traditional dry vodka distilled from rye grain	£4.00
SLIVOICA	52	Plum	£4.50
GOLDSCHLAGER	40	24k Gold cinnamon vodka	£3.50

## STARTERS

### COLD

1. **TTU – ASSORTED PICKLES** Mushrooms & mixed vegetables £4.50
2. **HUMMUS** 🍷 Chick pea puree, tahini & garlic blended with olive oil & lemon juice served with warm pita £4.50
3. **IKRA** Minced aubergine, sweet peppers & fresh greens cooked in olive oil £4.50
4. **MUTABAL** 🍷 Grilled aubergine dip with tahini, olive oil & garlic £4.00
5. **TABBOULEH** 🍷 A mixture of bulgur (cracked wheat) & chopped vegetables, mint, olive oil & lemon juice £4.50
6. **ARMENIAN BULGUR SALAD** Steamed bulgur mixed with tomato pure & chopped greens £4.50
7. **BABA GANOUSHE** 🍷 Grilled aubergine with chopped tomatoes, onion, peppers, parsley, oil & lemon £4.75
8. **ROLLS OF AUBERGINE** Wrapped aubergine with walnuts, yoghurt, garlic, herbs and pomegranates £5.50
9. **SMOKED SALMON SALAD** A tasty combination of smoked salmon, red caviar, lentils & fresh herbs £5.50
10. **OLIVIE** A mixture of potatoes, green peas, carrots, gherkins, beef & mayonnaise, parsley, dill & olive oil £4.95
11. **SELODKA POD SHUBOY** Salted herring garnished with layers of cooked, chopped vegetables, eggs covered with mayonnaise £5.50
12. **KARTOFIL SALAD** 🍷 Mashed potatoes with chopped fresh spring onion, mixed with fresh herbs and olive oil £3.50
13. **JAJUK** 🍷 A salad of yoghurt, garlic, cucumber, dill & seasoning £3.50
14. **BLACK CAVIAR 5g** Served on a boiled egg with special fillings and asparagus £10.50
15. **RED CAVIAR 5g** Served on a boiled egg with special fillings and asparagus £4.50

### HOT

16. **MEGRELSKY KHACHAPURY** 🍷 Double cheese bread pastry £4.95
17. **YEREVAN KHACHAPURI** Slightly spicy, air-dried, cured beef, baked in home made bread, topped with egg & melted cheese £6.95
18. **FETA IN FILO** 🍷 Feta cheese wrapped in filo pastry, dressed with honey and sesame seeds £5.50
19. **KAGHAMBOV DOLMA** Cabbage leaves filled with minced beef meat, rice, onion & herbs £5.25
20. **DOLMA** Vine leaves stuffed with minced meat, rice, onion & herbs £5.50
21. **KUFTA (kololak)** Balls of spicy minced lamb, mixed with onion, tomatoes & Armenian spices £5.50
22. **FALAFEL** 🍷 Made with ground mixture of broad beans, chick peas, coriander, cumin fried in oil £4.50
23. **YERSHIG** Home-made lamb sausage cooked in spicy tomato sauce with fresh herbs £4.95
24. **MUSHROOM BLINI** Fried, chopped mushrooms & onion wrapped in a pancake £4.50
25. **ARARAT PIE** Deep fried Savoury pastries filled with minced lamb, parsley, nutmeg & egg £4.50
26. **PANIROV BOREK** 🍷 Deep fried Savoury pastries filled with spinach & cheese £4.50
27. **GARIDES** Prawns cooked in wine sauce, onion, parsley & peppers, topped with yellow cheese £4.95
28. **TAPAKCDZKNIK** Whitebait tossed in flour, deep fried, served with lemon & tartar sauce £5.50

## SOUPS

29. **SPICY LENTIL SOUP** V £4.50  
 30. **SOLIANKA** £6.95  
*A thick soup with a sour flavour, smoked meats, gherkins, potatoes and cream - served with olives, lemon, dill and parsley*  
 31. **BORSCH** V £4.95  
*Famous Russian classic beetroot and mixed vegetable soup - served with sour cream & brown bread*  
 32. **ZANGEZYR SOUP** V £5.50  
*Boiled kidney beans with butter onion and flour gently spiced with Armenian herb - served with feta cheese and black bread*

## SHARING PLATTER

Orders are for a minimum of 2 people and prices are per person

33. **MEAT (for two)** £6.95pp  
*Rich selection of tasty meat starters: yershig, kufta, meat borek, dolma, olivie, baba ganoushe, humus, Armenian bulgur salad and spicy carrot salad served with lavash*  
 34. **VEGETARIAN** V £5.50pp  
*Rich selection of tasty vegetarian starters: hummus, falafel, tabbouleh, baba ganoushe, mutabal, borek, potato's salad, ikra & feta cheese served with lavash*

## MAINS

## MEAT

## Grills

35. **ARMENIAN TRADITIONAL BEEF LULU** *Spiced minced Beef with herbs and onions, garnished with grilled vegetables* £11.50  
 36. **MADZNOV KHOROVADZ** *Two skewers of Spicy minced lamb laid on pitta bread, topped with a fried egg and yogurt* £11.50  
 37. **SHISH KHOROVADZ** *Cubes of lean lamb marinated in oil and garlic, garnished with grilled vegetables* £13.50  
 38. **SHASHLIK** *Marinated lamb chops grilled with onion, garnished with grilled vegetables* £14.95  
 39. **MIXED KHOROVADZ** *Charcoal grilled lamb chops, chicken & pork garnished with grilled vegetables* £15.50  
 40. **TRCHNY** *The Armenian traditional home-made minced chicken and turkey lulu kebab* £12.95  
 41. **KHOZY KHOROVADZ** *Pieces of pork marinated with Armenian spices - served with with grilled vegetables* £12.95  
 42. **HAVI KHOROVADZ** *Marinated chicken thighs - served with vegetables* £12.95  
 43. **SIRLOIN STEAK 8oz** *All steaks are charcoal grilled and served with chips, peppercorn or Diane sauce* £17.95  
 44. **FILLET STEAK 8oz** £21.95

## Armenian stews

45. **ARMENIAN GOULASH** £12.95  
*An Armenian favourite stew made with pieces of lamb, cooked in a rich tomato sauce and vegetables - served with rice*  
 46. **PANIROVE PELANI WITH VODKA** £14.95  
*Meat pelmeni (minced beef & pork meat balls in original pastry) with fresh herbs & cheese, prepared in a traditional way, topped with an original white bread - served with vodka*  
 47. **KHINKALI** *Traditional Georgian dumplings with juicy meat (Beef and Pork). Requires 45 minutes* £12.95  
 48. **TAPAKAC CHUT** *Marinated baby chicken cooked in red wine with mushrooms, peppers & coriander - served with mashed potatoes* £14.95  
 49. **GARAN MATTER** *Lamb chops cooked in pomegranate sauce, herbs & served with mashed potatoes* £15.95  
 50. **TAVARI KHASHLAM** *Beef ribs cooked with aubergine, garlic & fresh herbs - served with mashed potatoes* £13.95  
 51. **LCONAC SMBUK** *Spiced minced lamb stuffed with aubergine - served with spicy carrot salad* £10.95  
 52. **MIXED DOLMA** *Minced beef stuffed Vine and cabbage leaves* £11.95  
 53. **ETCHMIADZIN KYFTA** *with emmer wheat (Hachar)* £12.95

## VEGETARIAN

54. **ARMENIAN STYLE VEG MUSSAKA** V £11.95  
*Layers of potatoes, aubergine, peppers, courgettes and mushrooms topped with béchamel sauce*  
 55. **COUS COUS BIDAWI** V £9.95  
*Cous Cous topped with cooked carrot, celery and leek. The vegetables may vary according to seasonal variation*  
 56. **MUSHROOM BLINI** V £10.95  
*Dried chopped mushrooms and onion wrapped in pancake - served with fresh salad*  
 57. **PASUS DOLMA** V £10.95  
*Traditional old Armenian dish, marinated cabbage stuffed with grated vegetables*

There will be a discretionary 10% service charge on parties of more than 6 people.  
 Allergy advice - Please ask your waiter for more information.

## Bottle

175ml 250ml Bottle

26. **SAPERAVI | Red Dry | Georgia** £23.95  
*Saperavi is Georgia's most widely planted red wine grape. It's taste shows classic Saperavi characters of blackcurrant and a hint of liquorice, along with good acidity.*  
 27. **KHVANCHKARA | Georgia** £29.95  
*Another of Georgia's unique gently sweet reds. A blend of two local grapes, Alexandrouli and Mujuretuli. Aromas of smoky wild strawberry followed by a blend of fruit, pomegranate and a touch of caramel.*  
 28. **KINDZMARALI | Georgia** £24.95  
*Regarded as one of Georgia's top appellations. Deep inky purple red with notes of crushed blackberry, damson and spice. Vivid berry fruit and hints of buttery toast and a gentle sweetness.*  
 29. **MUKUZANI KAHETI | Georgia** £26.95  
*From an organic artisan winery from Kakheti that produces all its wine in Quevri, large stone jars lined with beeswax. Dry red with flavours of blackcurrant and toasted almond.*  
 30. **MONK'S SOUL RED | Moldova** £19.95  
*Pleasant organic red with natural sweetness. Cabernet Sauvignon, Merlot, Pinot Noir grapes.*  
 31. **CHATEAU KEFRAYA | Bekka Valley | Lebanon** £24.50  
*A very well balanced wine, full on the palate and aged in French oak barrels.*  
 32. **MERLOT | Aves del Sur | Chile** £4.50 £5.95 £17.95  
*Luscious smooth plummy fruit with a silky finish, great with red and white meats.*  
 33. **SHIRAZ | White Ribbon | Hunter Valley | S.E Australia** £5.00 £6.40 £18.50  
*A rich and ripe palate with smokey red fruit flavours and a touch of pepper.*  
 34. **CABERNET SAUVIGNON | Aves del Sur | Chile** £19.95  
*Juicy Blackcurrant flavours, a touch of spice and a dry finish*  
 35. **RIOJA | Tinto | Finca Besaya | Spain** £19.50  
*Juicy smooth black cherry and plum flavours with vanilla and smokey oak spice.*  
 36. **MALBEC | Don Enrico | Bodegas Eclipse | Argentina** £20.95  
*A big, full flavoured wine that is smooth and juicy, with dark chocolate, blueberries and spice flavours.*  
 37. **COTES-DU-RHONE | Chemin des Papes | France** £20.50  
*Soft, spicy and very drinkable style which makes Cotes du Rhone so popular.*  
 38. **PINOT NOIR | Giddy Goose | New Zealand** £22.50  
*Velvety unoaked Pinot Noir from the sun kissed Mediterranean slopes. Juicy plums and gently spiced prunes dominate.*  
 39. **BARBERA d'ASTI | La Caplana | Italy** £23.95  
*From a small 30 year old vineyard, this wine exhibits sweet fruits on the nose and palate. It is dry, well balanced with a pleasant juicy finish*

## Rose Wines

175ml 250ml Bottle

40. **TEMPRANILLO | Aldeya | Spain** £4.50 £5.50 £17.95  
*Juicy raspberry and creamy strawberries combine to make this a very easy drinking Rose.*  
 41. **ZINFANDEL | Blush | Bubble Gum Alley | California** £16.95  
*Packed with berry fruit flavours in a medium style. Strawberries and cream in a glass.*  
 42. **MONK'S SOUL ROSE | Moldova** £19.95  
*Organic traditional Semisweet Rose.*  
 43. **SAPERAVI ROSE | Telavi | Georgia** £21.95  
*This medium bodied crisp Rose is made from 100% handpicked Saperavi grapes, from the famous Vineyards in Kakheti. Light pink in colour with varietal Saperavi aromas of blackcurrant, ripe peach and raspberry.*

## Sparkling &amp; Champagne

44. **KEUSH | Method Traditional | NV | Armenia** £39.95  
*Voskehat, Khatun Khardji  
 This is a sparkling wine made in the traditional method with all the characteristics of a great champagne from grapes grown at a unique altitude.*  
 45. **KARS | Sparkling extra brut | Armenia** £25.95  
*Hand harvested grapes are pressed after a cool 24 hour decantation process, the juice is fermented at 14-16°C for 20 days. The second fermentation is carried out in special pressure vessels.*  
 46. **ROSE SPUMANTE | Rivani | Italy** £6.50 £21.50  
*This popular Italian Sparkler is fresh and light with flavours of raspberries and strawberries.*  
 47. **PERLA BIANCA PROSECCO | Spumante | Italy** £6.50 £21.50  
*Creamy fizz made from the Prosecco grape.*  
 48. **LOUIS ROEDERER | Brut** £49.50  
*Outstanding Champagne that is aged in oak barrels to produce rich, creamy, biscuit Champagne.*  
 49. **LAURENT PERRIER ROSE** £75.95  
*Strawberries and cream in a glass. This really is a fabulous fizz.*

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 Allergy advice - Please ask your waiter for more information.

RED WINES  
All over the world

	175ml	250ml	Bottle
18. <b>KARAS RED   Armenia</b> Syrah, Tannat, Malbec, Petit Verdot <i>This blend has an intense ruby red colour. Full red fruit aromas with elegance. It has good acidity and sweet tannins.</i>	£7.75	£9.50	£26.95
19. <b>KATARO   Dry Red 2015</b> <i>The deep red colour of this wine is combined with the intensity of dark berry and ripe red fruit aromas.</i>			£28.95
20. <b>KOOR RED   Armenia</b> Areni, Sireni <i>Koor Red is a traditional blend of indigenous Armenian varieties, grown in the high-elevation vineyards of Vayots Dzor. The primary and signature grape – Areni – is elegant, fruity and subtle. It is well balanced with a more tannic grape – Sireni- giving Koor its defined structure. The subtle mineralic notes come from the unique soil of the region – a combination of volcanic sedimentary and limestone.</i>			£28.95
21. <b>KATARO   Red Reserve 2014</b> <i>This wine is aged in Caucasian oak barrels from Artsakh for around twelve months. It has a huge weight of fruit and depth of colour and pairs really well with meats.</i>			£42.95
22. <b>ZORAH KARASI ARENI   Armenia</b> <i>Exotic, silky elegance, with hints of soft red fruits, mountains of dried herbs and wild, earthy notes. Generous and soft with great balance, full bodied structure, mature tannins with a long, evolved mineral finish.</i>			£42.50
23. <b>ALAZANI VALLEY   Red Semi Sweet</b> <i>This light cherry color wine is made from Rkatsiteli and Saperavi grapes. In the mouth it has a refined balance with the dominant tones of forest fruits. The wine is characterised by a solid finish and is a good companion to cherry pie, fruit jelly and “chuchkhela.”</i>	£5.75	£7.50	£21.95
24. <b>SACHINO   Red Semi Dry</b> <i>This semi-dry red wine is made from Saperavi and Rkatsiteli grape variety harvested in the Kakheti region. Pleasantly transparent, Sachino is garnet coloured and offers a rich bouquet of fruit aroma. In the mouth it is a bit sweetish, mild and peppery. A good companion to steamed veal, spaghetti and fruit.</i>	£5.75	£7.50	£21.95
25. <b>TBILISI   Red Dry</b> <i>The wine is made from the Saperavi and Rkatsiteli grape varieties. A light garnet in colour - the wine offers the aromas of pomegranate, forest fruit and spices. It has solid acidity along with powdery, mouth-filling tannins. Great companion to beef and poultry dishes with sour dressings.</i>	£5.75	£7.50	£21.95

FISH

58. **ISHKAN (TROUT)** *Charcoal grilled, marinated in olive oil, lemon juice - served with tartar sauce & charcoal grilled baby potatoes* £15.95
59. **SEA BASS WITH SPINACH** *Fillet of sea bass, with spinach and lemon dressing* £15.95
60. **ARARAT KING PRAWNS** *King prawns with feta cheese in Armenian Brandy & tomato sauce* £17.95

CHILDREN MENU

£6.50

BEEF KEBAB WITH CHIPS CHICKEN KEBAB WITH CHIPS

SIDES AND BREAD

Brown bread £2.00

Pita bread £0.50

Chef's Lavash bread £1.50

*Home-made thin, traditional bread of Armenia – baked on charcoal*

Mixed bread basket £3.00

*Lavash, pita and brown bread*

Armenian vegetable salad £4.95

OLIVES £3.50 CHIPS £1.75 RICE £1.75 COUSCOUS £2.00 MASHED POTATOES £2.00

ARMENIAN TAVERNA SPECIAL BANQUET

£33.95pp - Minimum of 4 people

COLD APPETISER

*Armenian plate, mixed greens with assorted cheese*

*TTU - assorted pickled vegetables*

*Assorted meat cold cuts with Armenian basturma*

*3 different cold salad*

HOT APPETISER

*Kufta, Borek and Dolma*

MAIN COURSE

*Mixed kebabs*

*Armenian special kufta*

**Served with rice and chips**

DESSERT

*Cake of the day*

ARMENIAN MEAT BANQUET

£21.95pp - Minimum of 2 people

STARTERS

Plentiful selection of tasty meat starters

*Yershig, kufta, meat borek, dolma, olivie, baba ganushe, hummus, Armenian bulgur salad and spicy carrot salad - served with lavash*

MAIN COURSE

Selection of chef's mixed kebab

*Chicken, minced beef, lamb chop and pork cooked over charcoal - served with rice and grilled vegetables*

VEGETARIAN BANQUET V

£18.50pp - Minimum of 2 people

STARTERS

Rich selection of tasty vegetarian starters

*Hummus, falafel, tabbouleh, baba ganoushe, mutabal, borek, potato salad, ikra & cheese - served with lavash*

MAIN COURSE

*Cous Cous bidawi*

*There will be a discretionary 10% service charge on parties of more than 6 people.  
Allergy advice - Please ask your waiter for more information.*

**EARLY DOORS MENU**  
(Available between 12 - 5.30p.m.)

1 COURSE £9.95pp 2 COURSE £12.95pp

STARTER

**SPICY LENTIL SOUP**

**SCHEE** Famous Russian soup marinated cabbage with kidney beans

**BORSCH** Famous Russian classic beetroot & mixed vegetable soup - served with sour cream & brown bread


**ZANGEZYR SOUP** Boiled kidney beans with butter, onion & flour, gently spiced with Armenian herbs - served with feta cheese and black bread

**HUMMUS**  A chickpea puree, tahini & garlic - blended with olive oil & lemon juice - served with pita

**TABBOULEH**  A mixture of bulgur (cracked wheat) & chopped vegetables, mint, olive oil & lemon juice

**OLIVIE** Boiled potatoes, green peas, carrots, gherkins, & beef mixed with mayonnaise

**MUSHROOM BLINI** Fried, chopped mushrooms & onion wrapped in pancake

**FALAFEL**  A ground mixture of broad beans, chick peas, coriander, cumin & turmeric - fried in oil

**TAPAKCDZKNIK** Whitebait tossed in flour, deep fried - served with lemon

MAIN

**KOFTE** Balls of spicy minced lamb meat, mixed with onion, parsley & spices

**SAUSAGE OMELETTE** A mixture of spicy sausage pieces with eggs, tomatoes, peppers, topped with sumac

**KOOKOO OMELETTE** Armenien style vegetable omelette

**HAVI KHOROVAC** Marinated chicken thighs - served with rice and vegetables

**COUS COUS BIDAWI** The vegetables may vary according to seasonal variation which will include, carrot, salary & leek

**SEABASS** Single fillet of sea bass and lemon dressing

**PAMIDORAV ZVAZEG** Scrambled eggs with tomato

SIDES AND BREAD

Brown bread £2.00

Pita bread £0.50

Chef's Lavash bread £1.50

Home-made thin, traditional bread of Armenia – baked on charcoal

Mixed bread basket £3.00

Lavash, pita and brown bread

Armenian vegetable salad £4.95

OLIVES £3.50 CHIPS £1.75 RICE £1.75 COUSCOUS £2.00 MASHED POTATOES £2.00

HOUSE WINES  
WHITE – RED – ROSE

175ml £4.25 250ml £4.95 Half Carafe £8.50 Bottle £14.50  
125ml as well available £3.50

WHITE WINES

From all over the world

	175ml	250ml	Bottle
1. <b>KARAS WHITE   Armenia</b> <i>This blend has a yellow colour nuanced with subtle tinges of green displaying multiple aromas of citrus, pineapple and peaches. This elegant wine's unique tannin structure and delicate acidity provide a smooth, lengthy finish.</i>	£7.50	£9.50	£25.95
2. <b>KOOR WHITE   Voskehat   Armenia</b> <i>Koor White is pure Voskehat – it is an indigenous grape, grown and cultivated in Armenia for millennia. This variety is vintage driven and can bring a wide array of aromatic bouquets depending on the year.</i>			£25.95
3. <b>ALAZANI VALLEY   Georgia</b> <i>A pale golden medium sweet wine made from local Rkatsiteli grapes. On the palate there are flavours of baked apple, sultanas and candied peel.</i>	£5.75	£7.50	£21.95
4. <b>MTSVANE Wine Cellar   Georgia</b> <i>Mtsvane is one of Georgia's most exciting and unique white grapes. Its name actually means green and this refers to the unusual green colour of the fruit when ripe.</i>	£6.50	£7.95	£22.95
5. <b>SACHINO   White Medium Dry   Georgia</b> <i>Made from Rkatsiteli grape variety harvested in Kakheti region, this dry white, pale straw colored wine, with the hints of gold, is characterized by the dominant aromas of sweet dried grape juice and walnut. The wine is extremely mild and pleasant.</i>	£5.75	£7.95	£21.95
6. <b>TBILISI   White Dry   Georgia</b> <i>Made from Rkatsiteli grape variety, Tbilisi is a pale straw colored wine with easily noticeable herbal and fruit overtones - a mild and a pleasant drink. Good companion to boiled chicken, fish stew and fish and poultry salads.</i>	£5.50	£7.95	£21.95
7. <b>CHENIN BLANC   Simonsig   South Africa</b> <i>Off dry, fruity and well balanced wine offering rich pear drops with a long creamy finish.</i>	£4.50	£5.75	£17.95
8. <b>SAUVIGNON BLANC   Aves del Sur   Chile</b> <i>Citrus with grapefruit and lime and a soft tropical fruit finish.</i>	£4.50	£5.75	£17.95
9. <b>RESTINA OF ATTICK   Dry White   Greece</b> <i>Restina has its origins in Ancient Greece. Flavoured with resin from the Aleppo Pine - It is a fine accompaniment to white meat and fish.</i>			£18.95
10. <b>PINOT GRIGIO   Pirovano Veneto   Italy</b> <i>Pure and refreshing with mouth-watering flavours of melon and white pear.</i>			£18.50
11. <b>CHARDONNAY   Commodore Estate   Hunter Valley   Australia</b> <i>Full flavoured well rounded wine with rich tropical fruit flavours, vanilla and oak spice.</i>			£18.95
12. <b>RIOJA   Bodegas Larchago Blanco   Spain</b> <i>This blend of Viura/ Sauvignon is a creamy mouthful of passion fruit, with a green apple zip.</i>			£19.95
13. <b>MONK'S SOUL WHITE   Moldova</b> <i>Organic white, semisweet wine with floral notes, and refreshing taste.</i>			£19.95
14. <b>SAUVIGNON BLANC 'Giddy Goose' Wairarapa   New Zealand</b> <i>Packed with notes of asparagus, gooseberry &amp; elderflower in a typically dry and zesty style.</i>			£22.50
15. <b>PINOT GRIS   Mount Hector   New Zealand</b> <i>The rich, dry &amp; creamy Pinot Gris aromas of ginger and ripe gala apples lead on to flavours of pears and melon with a rose petal finish</i>			£22.50
16. <b>VIOGNIER   McManis   California</b> <i>Peach and apricot dominated the fruity number, the rich, velvety wine is full of fruit flavour promised by the aroma.</i>			£22.95
17. <b>CHABLIS   Domaine du Colombier   France</b> <i>The nose is loaded with citrus and white flower aromas with hints of wet stone. Minerally and perfectly balanced, making it a deliciously aromatic style wine.</i>			£25.50

There will be a discretionary 10% service charge on parties of more than 6 people.  
Allergy advice - Please ask your waiter for more information.