

SUDA SUDA FROM DOSA KALLU

CD Artisanz's signature serving, made famous in the UK by Chennai Dosa. The favourite food of the southern Indian Heartland.

Dosa's are Crepe's made from rice and lentils and are all day snack

How to Order Dosa

1) Choose the Base

2) Choose Fillings (As many as you like)

All Dosa's are served with chutneys & sambar

DOSA BASES

- PLAIN DOSA (V)**
Thin Crepe **3.79**
- RAVA DOSA (V)**
Crepe made from rice, lentils and semolina batter **4.29**
- OOTHAPAM (V)**
Thick crepe **3.79**
- PAPER ROAST (V)** **4.59**
- GHEE ROAST (V)** **4.79**

FILLINGS

- | | |
|----------------------------------|------|
| a) Milagai Podi (Gun Powder) (V) | 0.50 |
| b) Vengayam (Onion) | 0.75 |
| c) Masala (V) | 1.00 |
| d) Hot Chutney (V) | 1.00 |
| e) Green Chilly & Coriander (V) | 1.00 |
| f) Motte (Egg) | 1.00 |
| g) Omelette | 1.00 |
| h) Kozhi (Chicken) | 2.00 |
| i) Kari (Mutton) | 2.50 |

SPECIAL DOSA'S

- KIDS DOSA (V)** **3.99**
- JAGGERY DOSA (V)** **3.99**
Dosa sprinkled with jaggery filling (Sweet)
- FAMILY DOSA (V)** **19.99**
Europe's longest dosa
- CHETTINAD DOSA (V)** **4.99**
- KAL DOSA** **2.99**
- SPECIAL PANEER MASALA DOSA** **4.50**
- SPECIAL KARAI MASALA DOSA** **4.50**
- SPECIAL MASALA DOSA** **4.50**
- MIXED OOTHAPPAM** **4.99**

PIPING HOT FROM THE IDLY POT

Healthy steamed rice dumplings—food of the Royals. Legend has it, that Idly along with Kungfu were exported to China from South India which were the inspiration for the fabulous moon cakes and Chinese dumplings

(We haven't researched the legend but stuck to what we do best....make piping hot and soft Idly's!)
Most Idly's are served with chutneys & sambar

- PLAIN IDLY (V) (3 pcs)** **3.99**
- PLAIN IDLY(2 pcs) & VADAI (V) (1 pc)** **4.49**
- SAMBAR IDLY (V)** **3.99**
Plain Idly's soaked in Sambar
- KUTTY IDLY (V)** **4.25**
Mini Idly's soaked in Sambar
- MILAGAI PODI IDLY (V) (Gun Powder)** **4.25**
- VARUTHA IDLY (FRIED IDLY) (V)** **4.75**

Extras a) Sambar 0.40 b) Masala 0.75 c) Channa masala (Small portion) 1.00

KALAVAI (SALAD)

- PACHAI**
Green Salad—cucumber, onion, carrot, tomato, lettuce. (V) **2.49**
- KHUCHUMBER**
Khuchumber— Julienne cutting of tomato, onion, cucumber, capsicum, green chilli, dusted with special spices. (V) **3.49**

SOUPS

A fine selection of Traditional South Indian and Indo Chinese soups.

- MELAGU RASAM**
Pepper Rasam, a spicy, sour South Indian soup, is a potent blend of freshly roasted and ground black pepper and cumin prepared with tamarind base. It's popular across the nation as a slayer of cold and flu germs. (V) **3.49**
- SWEET CORN SOUP**
Crushed and whole sweet corn comes together with a colourful assortment of juicy vegetables (or) chicken in this sumptuous soup
a) Kaikari (Veg) 3.69 b) Kozhi (Chicken) 3.99
- CHETTINAD SOUP**
Special soup recipe of karaikudi. Clear soup cooked with special blend of spices
a) Kaikari (Veg) 3.69 b) Kozhi (Chicken) 3.99

PRARAMBHAM (STARTERS)

KAIKARI (VEGETARIAN)

- KUCHI CHIPS**
Grated Potato Chips with Spicy masala (V) **1.49**
- PLAIN APPALAM**
South Indian version of popadums, small and delightful. (V) **1.49**
- MASALA APPALAM (V)** **2.45**
Large appalam garnished with spice infused salad (V) **2.45**
- METHU VADAI**
Savoury lentil doughnuts containing onions, green chillies, coconut and pepper corns, fried crisp. (V) **2.29**
- THAYIR VADAI**
Methu vadai soaked in a spicy yoghurt mix. (V) **3.29**
- SAMBAR VADAI**
Medhu vadai soaked in sambar (Thick traditional South Indian lentil stew). (V) **3.49**
- RASA VADAI**
Methu Vadai soaked in Rasam. **£3.49**
- SAMOSA**
Britain's favourite snack gets the South Indian treatment, crisp fried with special potato masala and green peas filling, served with tamarind sauce. (V) **2.99**
- KARAI POOKOSU (CHILLI CAULIFLOWER)**
An Indo-Chinese dish, cauliflower florets steamed, dipped in special batter, fried crisp and dipped in fiery chilli sauce. (V) **5.45**
- POOKOSU 65 (CAULIFLOWER 65)**
A Chennai culinary invention, cauliflower florets dipped in special spice mix and crisp fried. (V) **5.45**

- BAJJI**
Crisp fried fritter made with a choice of fillings of either Chilli / Onion/ Potato. (V) **5.45**
- KARAI KALAAN (CHILLI MUSHROOM)**
An Indo-Chinese dish, mushroom dipped in special batter and fried crisp and dipped in fiery chilli sauce (V) **5.45**
- KALAAN MELAGU VARUVAL (MUSHROOM PEPPER STIR FRY)**
Mushroom in a fiery stir fry with black pepper and fennel seeds—a Chettinad Speciality. (V) **5.45**
- KARAI PANEER (V) (CHILLI PANEER)** **5.99**
An Indo-Chinese dish, paneer dipped in special batter, fried crisp and dipped in fiery chilli sauce. (V)
- POOKOSU MANCHURIAN (CAULIFLOWER)**
Cauliflower marinated in special Indian spices, dipped in special batter and crisp fried in a spicy sauce. (V) **5.99**

KOZHI (CHICKEN)

- KALAAN MANCHURIAN (MUSHROOM)**
Fresh Mushrooms marinated in special Indian spices, dipped in special batter and crisp fried in a spicy sauce. (V) **5.99**
- KOZHI LOLLIPOP (CHICKEN LOLLIPOP)**
Chicken lollipop is an hors d'œuvre that is made from the middle (and sometimes inner) segments of chicken wings. Coated in a spicy red batter and crisp fried, served with hot garlic sauce. **5.99**
- KOZHI 65 (CHICKEN 65)**
Culinary invention of the legendary Buhari's in Chennai—tender chicken pieces dipped in special spice mix and crisp fried. **5.99**
- KOZHI MELAGU VARUVAL (PEPPER CHICKEN STIR FRY)**
Tender Chicken stir fried with onion, freshly cracked black pepper and roasted garlic. **5.99**
- VAIGAI KOZHI SUKKA (CHICKEN SUKKA)**
Tender Chicken, cooked gently with spices, a popular dish from Madurai. **5.99**
- KARAI KOZHI (CHILLI CHICKEN)**
An Indo Chinese dish, chicken dipped in special batter and fried crisp and dipped in fiery chilli sauce **5.99**

KARI (LAMB / MUTTON)

- THANJAI KARI SUKKA**
Succulent lamb, cooked gently with spices, a popular dish from Thanjavur. **6.99**
- KARI MELAGU VARUVAL**
Succulent lamb in a fiery stir fry with black pepper and fennel seeds—a Chettinad Speciality. **6.99**

KADAL UNAVU (SEA FOOD)

- MADURAI MASALA FISH**
Speciality from Madurai **5.99**
- VANJARAM INJI VARUVAL (KING FISH FRY)**
Fish fillet marinated with chilli and ginger, crisp fried and tossed dry with home ground masala **5.99**
- PATTAMPUCHI YERAL/CHEMEEN (BUTTERFLY PRAWNS)**
Butterflied King Prawns, dipped in special batter and crisp fried. **7.99**
- YERA/ CHEMEEN SUKKA (PRAWN SUKKA)**
Prawn, cooked gently with spices. **7.49**

- KARAI YERAL/ CHEMEEN (CHILLI PRAWN)**
An Indo Chinese dish, prawns, dipped in special batter and fried crisp and dipped in fiery chilli sauce **7.49**

- ARTISANZ CALAMARI**
Calamari stir fried with onion, freshly cracked black pepper and roasted garlic. **6.49**

PLATTERS

- SAIVAM PALAGARA SUVAIGAL (VEG PLATTER)**
Veg Platter—Samosa, Potato Bajji, Onion Bajji, Chilli Bajji. (V) **10.99**
- ASAIVAM PALAGARA SUVAIGAL (NON VEG PLATTER)**
Non Veg Platter—Kai Pidi Chops, Kozhi Tikka, Kozhi Tandoor, Sheesh Kebab. **12.99**

TANDOOR

- PANEER TIKKA**
Paneer chunks marinated in special spices and grilled in tandoor oven. (V) **5.99**
- KOZHI TIKKA (CHICKEN TIKKA)**
Chicken pieces marinated in special spices and grilled in tandoor oven. **6.49**
- KOZHI TANDOOR (CHICKEN TANDOOR)**
Chicken marinated in yoghurt and special spices and roasted in tandoor oven.
a) 1/4 4.50 b) 1/2 7.50 c) FULL 12.50
- RESHMI KEBAB**
Chicken mince marinated in special spices, coated in cream and grilled in tandoor oven. **7.49**
- TANGDI KEBAB**
Chicken drumsticks marinated in special spices and grilled in tandoor oven. **6.49**
- KAI PIDI CHOPS (LAMB CHOPS)**
Lamb chops blended with ethnic chettinad masala and tandoor grilled. **7.49**
- SHEESH KEBAB**
Seasoned lamb mince and vegetables on skewers grilled in tandoor oven. **7.49**
- MEEN TANDOOR (FISH)**
Whole Fish marinated in yoghurt and special spices and grilled in Tandoor oven **8.99**

SARVOTTAMAM (GRAVIES)

KAIKARI (VEGETARIAN)

- POONDU KOZHAMBU (GARLIC)**
Garlic in a mildly spiced curry sauce (V) **4.49**
- KALAAN KOZHAMBU (MUSHROOM)**
Mushroom in a mildly spiced curry sauce. **5.99**
- ARACHIVITTA SAMBAR**
A traditional Tamil brahmin Sambar with lentils, stone ground spices, drumsticks and Madras onions.(V) **3.99**
- URLAI KEERAI KOZHAMBU (POTATO+SPINACH)**
Potato and spinach gravy cooked with garlic, ginger, onion, tomatoes, cumin seeds and other spices. (V) **5.99**
- KEERAI KOZHAMBU (SPINACH GRAVY)**
Traditional South Indian spinach gravy. **5.99**
- VEG KURMA**
Vegetables stewed with coconut milk and special spices **4.99**

- URLAI POOKOSU KUZHAMBU (POTATO + CAULIFLOWER)**
A dish of potatoes and cauliflower cooked with onions, garlic and spices. (V) **5.99**

- KEERAI PANEER (SPINACH + PANEER)**
A delicious dish consisting of spinach, tomato, paneer in a thick paste made with pureed spinach and seasoned with special spices. (V) **6.99**

- KADAI PANEER**
Mouth watering cottage cheese dish and vegetables cooked with traditional spices in a kadai. (V) **6.99**

- KADAI KAIKARI (V) (MIXED VEGETABLES)**
vegetables cooked with traditional spices in a kadai. (V) **5.99**

- KADAI KALAN (V) (MUSHROOM)** **5.99**
Mouth watering mushroom dish, cooked with traditional spices in a kadai. (V) **6.99**

- DAL CURRY**
Lentils cooked in traditional Indian style (V) **4.99**

- VEG KOZHAMBU**
Mixed Vegetable Gravy (V) **5.99**

- DAL BUTTER FRY**
Dal simmered in creamy gravy sauteed with tomatoes, onions and mild spices (V) **5.49**

- DAL MAKHANI**
Lentil cooked with turmeric & spices (V) **5.49**

- MUTTER PANEER**
Garden peas and cottage cheese cooked in a traditional Indian creamy sauce (V) **6.99**

- PANEER BUTTER MASALA**
Cottage cheese cooked with Indian spices and cooked in a creamy butter sauce (V) **6.99**

- MOTTE KUZHAMBU (EGG)**
Boiled Eggs simmered in traditional spice mix. A must try for egg lovers. **5.99**

KOZHI (CHICKEN)

- KOZHI MELAGU KUZHAMBU (PEPPER CHICKEN)**
Chicken in black pepper curry - a rich South Indian curry, from "Gods own Country". A culinary delight where the heat of the pepper is complemented by the sweetness of the other ingredients. **6.99**

- NEY KOZHI (BUTTER CHICKEN)**
Chicken in a mildly spiced curry sauce. **6.99**

- KADAI KOZHI (CHICKEN)**
Mouth watering chicken dish and vegetables cooked with traditional spices in a kadai. **6.99**

- KOZHI (CHICKEN) TIKKA MASALA**
Chicken marinated in yoghurt, Indian spices & cooked in a spicy tomato sauce **6.99**

- KEERAI KOZHI (SPINACH+ CHICKEN)**
Chicken cooked in tangy spinach curry **6.99**

KARI (LAMB / MUTTON)

- USILAMPATTI KARI KOZHAMBU**
Slowly simmered lamb curry from rural Madurai with poppy seeds. **7.99**

- KADAI KARI**
Mouth watering Lamb dish and vegetables cooked with traditional spices in a kadai. **7.99**

- KEERAI KARI (SPINACH+LAMB)**
Lamb cooked in tangy spinach curry **7.99**

KADAL UNAVU (SEA FOOD)

71. MEEN KUZHAMBUR (FISH)
Fish slices in coconut extract, flavoured with ginger, garlic and green chillies. Cooked in chettinad style **6.99**
72. YERA KOZHAMBUR (PRAWN)
Prawns simmered in a gravy of coconut milk, red chilli and tamarind. **7.49**

ANNAM (RICE)

73. CHITRA ANNAM (VARIETY RICE)
South Indian speciality variety Rice, a choice of Lemon, tamarind, curd, tomato, coconut rice. (V) **3.99**
74. PALAGARA CHITRA ANNAM (VARIETY RICE PLATTER)
Variety rice sampler-Lemon rice, coconut rice, tamarind rice, tomato rice. (V) **5.99**
75. PONGAL
Rice dish cooked with lentils, herbs and spices, served with Sambar and chutney's. (V) **4.49**
76. SADHA ANNAM (PLAIN RICE)
Steamed Basmati rice. (V) **2.49**

77. VARUTHA ANNAM (FRIED RICE)

- Basmati rice stir fried with special spices.
- a) Veg 4.99 b) Kalaan 4.99 c) Egg 4.99
d) Chicken 5.99 e) Paneer 5.99
78. KAIKARI BIRYANI (Vegetarian Biryani) **6.49**
79. KOZHI BIRYANI (Chicken Biryani) **7.49**
80. KARI BIRYANI (Sat & Sun Only) (Mutton/Lamb Biryani) **8.49**

PARROTA

81. PLAIN
A crisp and flaky South Indian girdle cooked bread. (V) **2.29**
82. VEECHU
Thin crisp and flaky parrota.
a) Plain 2.75 b) Egg 3.25
83. KOTTHU
A popular delicacy of South India with minced parrota.
a) Veg 4.49 b) Egg 4.49
c) Chilli 4.49 d) Chicken 5.99 e) Mutton 6.99
84. TANDOOR PARROTA
Parrota made in Tandoor Oven. (V) **3.49**

VADAKA INDHIYA ROTI

85. CHAPPATI
Thin pancake of unleavened whole wheat bread cooked on a girdle. (V) **1.49**
86. POORI MASALA
Unleavened deep fried Indian bread served with special Artisanz Potato masala. (V) **4.49**
87. CHANA BHATURA
Large deep fried bread served with delicious chick peas masala. (V) **5.49**
88. NAAN
Leavened bread traditionally cooked in tandoor oven.
a) Plain 2.20 b) Butter 2.49 c) Garlic 2.49
d) Peshwari 2.99 e) Chilli Coriander 2.49
f) Keema 3.49

WEEKEND SPECIAL

89. UPPUMA (V) **4.49**
90. KAIKARI SAMBAR (V) **3.99**
91. BREAKFAST THALI (V) **6.99**
92. KAIKARI THALI (VEG) **8.99**
93. ASAIVAM THALI (NON VEG) **9.99**

CHEF'S SPECIAL

94. SPECIAL KOZHI KUZHAMBUR (CHICKEN CURRY) **6.99**
Chicken curry cooked with Chennai Dosa's Special blend of spices
95. CHETTINAD KOZHI KUZHAMBUR (CHETTINAD CHICKEN CURRY)
A classic South Indian dish from Chettinad region. Chicken pieces (with bone) marinated in unique blend of spices and slow cooked. **7.49**
96. CHETTINAD KARI KUZHAMBUR (CHETTINAD MUTTON CURRY)
A classic South Indian dish from Chettinad region. mutton pieces (with bone) marinated in unique blend of spices and slow cooked. **8.49**

ALLERGY INFO

Due to presence of nuts in some of our dishes we cannot guarantee absence of traces of nuts in our dishes. Please let our service associate know if you have any special dietary requirements, food allergies or food intolerance.

Meat used in all of our dishes are halal certified

BEVERAGES & DRINKS & DESSERTS

COFFEE'S

201. KADUNGA KAUPI
Black coffee **1.60**
202. FILTER KAUPI
The famous sensation south Indian coffee **1.70**
203. KARUPATTI KAUPI
Filter coffee with jaggery **1.80**
204. CHUKKU KAUPI
Filter coffee with jaggery and medicinal ginger **1.80**

CHAYA

205. CHAYA
The traditional South Indian Village tea **1.60**
206. MASALA CHAYA
Chaya simmered with special and exotic spices **1.80**

SOUTH INDIAN BEVERAGES

207. NEER MORE
Butter Milk **2.49**
208. LASSI
Mango/Sweet **2.99**
209. ELANEER
Tender coconut water **2.99**

SOUTH INDIAN MOCKTAILS

210. SOUTHERN SPICE GINGER PUNCH
Pineapple, ginger, sweet lime and tender coconut **3.49**
211. PANAGAM
Jaggery, lime, ginger, cardamom and mint **3.49**
212. VASANTHA NEER
Tender coconut water with honey, lime and mint **3.49**

WHITE WINES

250ml Glass / Bottle

271. VISTAMAR BRISA SAUVIGNON BLANC (CHILE)
A fresh, clean dry white wine with hint of citrus and gooseberry on the palate and a crisp fruity finish. **4.25 / 12.95**
272. WATER STOP CHARDONNAY (AUSTRALIA)
Fresh, ripe Chardonnay flavours of melon & peaches. A rich, creamy texture with a rounded crisp finish. **4.45 / 13.95**
273. IL BANDIERA PINOT GRIGIO (ITALY)
A delicately refreshing dry white wine has flavours of fresh green apple and citrus are balanced Well by aromas of stone fruit. **4.95 / 15.95**
274. GAVI LA DORIA, CASCINA LA DORIA (ITALY)
Delicate aromas of white flower blossoms from this versatile Cortese grape. Fresh apple and citrus hints follow with a light touch. **17.95**
275. DOMAIN DE LA SERRE PICPOUL DE PINET (FRANCE)
Bright citrus nose with grapefruit, lemon and a oral hint. Crisp and dry on the palate with fresh notes of peach, melon and grapefruit with zesty acidity and intense minerality **18.95**

213. SANGAMAM
Pineapple, grape, ginger with mint **3.49**

PAZHVAGAI UNAVU / DESSERT

214. KUCHI KULFI
(Mango/ Pista/Malai/Gulkhand) **3.29**
215. RASMALAI **3.99**
216. GULAB JAMUNS **3.49**
217. PAAN **1.50**

MINERAL WATER (STILL/SPARKLING)

218. SMALL **1.49**
219. LARGE **2.99**

BEVERAGES

220. J2O
Orange & Passion fruit / Apple & Mango / Apple & Raspberry **2.29**
221. ROSE MILK **2.99**
222. MILK SHAKE
Vanilla / Badam / Mango / Strawberry **3.49**
223. LIMCA **2.75**
224. THUMS UP **2.75**
225. SODA SHERBET
Indian Sherbet with lime over crushed ice **2.49**
226. COKE /DIET COKE/LEMONADE **2.49**

CIDERS

227. BULMERS **3.25**
228. MAGNERS **3.25**

ALES

229. INDIAN PALE ALE **3.25**
230. GUINNESS WEST INDIES PORTER **3.25**

SPIRITS

Served in measures of 25ml (£3.25) & 35ml (£4.75)

VODKA

231. CIROC BLUE STEEL
232. CIROC RED BERRY
233. CIROC APPLE
234. CIROC AMARETTO
235. CIROC PINEAPPLE
236. CIROC SNAP FROST
237. ABSOLUT
238. SMIRNOFF

GIN

239. GORDON'S
240. BOMBAY SAPPHIRE

RUM

241. OLD MONK INDIAN SPECIAL RUM
242. BACARDI
243. CAPTAIN MORGAN DARK
244. CAPTAIN MORGAN SPICED GOLD
245. MALIBU

WHISKEY

246. GRANTS
247. J&B
248. JURA
249. JACK DANIELS
250. JAMESON
251. HIGH COMMISSIONER
252. TEACHERS
253. GLENMORANGIE
254. ABERLOUR

COGNAC

255. HENNESSEY
256. MARTEL

TEQUILA

257. SIERRA TEQUILA
25 ml **3.25**

LIQUEUR

- 25 ml **3.25**
258. KAHLUA
259. BAILEYS
260. JAGERMEISTER

PADDLES

261. TEQUILA /VODKA
6 shots served on a paddle **15.00**

BEERS BOTTLED (£3.25)

262. KINGFISHER
263. HOEGAARDEN
264. GUINNESS
265. TIGER
266. GOA
267. CORONA
268. BUDWEISER
269. COBRA

ASK OUR BARMAN FOR FURTHER BEER CHOICES

BEER ON THE FLOW

270. COBRA
Half pint / Full pint **2.85/4.45**

WINES

276. HONU SAUVIGNON BLANC MARLBOROUGH (NEW ZEALAND)
Bursting with intense aromas of grapefruit and lime zest with lively passion fruit and elderflower floral notes adding allure and complexity. **19.95**

277. DOMAINE GUETTE SOLEIL CHABLIS (FRANCE)
A wonderful brilliant pale yellow colour with complex nose of flowers and slightly smoky aromas. **22.95**

RED WINES

250ml Glass / Bottle

278. VISTAMAR BRISA MERLOT (CHILE)
An easy drinking wine, soft and full of ripe fruity flavours, offset by a balanced and underlying dryness. **4.25 / 12.95**
279. WATER STOP SHIRAZ(AUSTRALIA)
A soft, round, easy drinking red with ripe plums & blackberries on the palate with a light spicy finish. **4.45 / 13.95**
280. FOUNDER STONE MALBEC (ARGENTINA)
A Delicious wine shows aromas of ripe black fruits and leather. On the palate it has gorgeous ripe fruit flavours of prune and damson with a hint of liquorice, with a soft, mellow mouth feel. **4.95 / 15.95**

281. WILLIAM COLE RESERVE PINOT NOIR (CHILE)
A light, fresh and clean pinot noir with sliced berry and orange peel character. Medium body, bright finish. **17.95**

282. VINA LOS PORCHES RIOJA TINTO
Medium bodied, this wine shows intense fruity aromas, is rounded on the palate and offers a soft, long finish. **18.95**

283. BAROLO I SIGLATI, CASA SANT' ORSOLA (ITALY)
One of the great red wines of Italy, Nebbiolo grapes offer powerful aromas of violets and black cherries enveloped in powerful richness. **25.95**

284. AMARONE DELLA VALPOLICELLA CLASSICO, BOLLA (ITALY)
Dark ruby-red with garnet rim and an ample complex perfume of black cherry, prune, raisin and cedar spice with balsamic hints and a long, elegant finish. **34.95**

ROSE WINES

250ml Glass / Bottle

285. SIERRA CREEK WHITE ZINFANDEL (CALIFORNIA)
An easy drinking rose, full of strawberry & raspberry fruit aromas. Light bodied & refreshing, rich in flavours of red berry fruits **4.25 / 12.95**

286. LL BANDIERA PINOT GRIGIO ROSÉ (ITALY)
This beautiful pink hue wine is bursting with red berry fruit aromas. The palate is elegant, crisp and dry, with very ripe clean flavours. Refreshing and light. **15.95**

CHAMPAGNE'S & SPARKLING WINES

200ml Bottle / 750ml Bottle

287. TENVTA BERNI PROSECCO (SPARKLING BRUT) (ITALY)
A finest sparkling Italian wine exhibits Fruity flavours made using the Prosecco grape. **5.95 / 17.95**
288. CHAMPAGNE JACQUES BARDELOT BRUT NV (FRANCE)
Fresh and clean Champagne with creamy biscuity overtones. **27.95**
289. MOET & CHANDON IMPERIAL BRUT (FRANCE)
The delicious sumptuousness of white-fleshed fruits. **44.95**
290. LAURENT PERRIER CUVÉE ROSE
Complex, Soft and fruit Flavoured with a rich, raspberry blackcurrant nose and palate. **59.95**

YOUR TIPS

All your tips go to staff.
We do not take any handling fees for tips.
All prices include VAT @ 20%.