

Royal

TANDOORI

WINE LIST



Ask our in-house sommelier for more information

ROYAL TANDOORI

Wine List

HOUSE RED WINE

Vin De France 11.5%

♥ **Cuvee Le Bosq White**

The addition of a little Sauvignon to this blend gives this wine a fresh character, with hints of ripe grape fruit and an attractive crisp finish

125ml: £2.35

175ml: £3.50

250ml: £4.60

Bottle: £13.50

HOUSE WHITE WINE

Vin De France 12%

♥ **Cuvee Le Bosq Rouge**

An easy drinking southern French style with a fresh aroma of cherries, juicy fruit on the palate, followed by a spicy finish

125ml: £2.35

175ml: £3.50

250ml: £4.60

Bottle: £13.50

Spritzer

With soda or lemonade

175ml: 5.95

250ml: 6.95

WHITE WINE

Served by the bottle ONLY

Chenin Blanc, Hazy View, South Africa

Made in the more off-dry style, a wine full of ripe fruit with crisp acidity, making it very versatile with a number of dishes 14.95

♥ **Sauvignon Blanc, Tierra Antica, Chile**

A Clean and fruity wine with a fresh lemon and herbaceous character, very quaffable 14.95

Soave Classico Doc Vignetto Monte Tenda, Tedeschi, Italy

This is proper soave from a single vineyard, a lovely dry wine with crisp fruit flavours and firm, almond undertones 15.95

♥ **Pinot Grigio, Tareni Del Duca, Italy**

Fresh and balanced with hints of spice, ripe white fruits and flowers that combine with mineral undertones 16.95

Torrentes Reserve Don David, Michel Torino, Argentina

An intriguing aroma of minerality and delicate fruit flowers of grapefruit and lemon make this is a very elegant wine 16.50

Chardonnay Foundstone Unoaked, Australia

Good examples of classic Australian Chardonnay that has not spent too much time in oak. Complex citrus fruit flavours, complemented by suitable oak to add richness 17.95

Ask our in-house sommelier for more information

Sauvignon Blanc, Tuatara Bay, New Zealand

An incredible aroma of ripe gooseberries and cut grass, this is exactly what Sauvignon Blanc from New Zealand should be like; clean, refreshing and extremely drinkable 19.95

♥ **Chablis, Domaine Jean Goulley, France**

Domaine Jean Goulley Chablis 2016 is a pure, unoaked white burgundy from one of Chablis's best organic producers. The wine shows classic Chablis flavours of ripe citrus and minerals; clean, refreshing, understated and complex 25.95

RED WINE

Served by the bottle ONLY

Merlot, Terre Du Soleil, Vin De Pays D'oc, France

A deep colour, with ripe plummy fruit and gentle tannins, this is a very versatile wine that has enough weight to withstand some spicier dishes 14.95

Pinotage, Hazy View, South Africa

A medium bodied style of wine with ripe brambly fruit and a long and distinctive finish, that is perfect with quite spicy red meat dishes 14.95

♥ **Malbec, Coleccion Michel Torino, Argentina**

Argentina's most famous grape gives a very full bodied wine, with ripe plummy fruit and a touch of sweetness and enormous concentration 16.50

Pinot Noir Reserva Carmen, Chile

Deeply coloured rich with sumptuous chocolate flavours and mellow tannins, and a typically peppery finish, this is a wine for the spiciest of dishes on our menu 16.95

The Black Shiraz, Berton Vineyards, Australia

Alcohol from the 2003 vintage, a wonderfully rich and concentrated wine with ripe, sweet fruit, gentle tannins, and great length. Made in a very drinkable style 17.95

♥ **Rioja Crianza 'Rivallana', Spain**

Classic example of this oak aged wine from Spain's most famous region. Lovely ripe, silky cherry fruit, balanced by the subtle use of oak to give real elegance 16.95

♥ **Chianti Docg Riserva, Cantina Bonachi, Italy**

Aged in oak barrels for about 20 months, this is a dry and velvety wine with an intense bouquet and a lingering finish. Made predominantly from Sangiovese 18.95

Beaujolais Villages, Chateau De Souzy, France

Exactly what Beaujolais should be like – silky elegant gamay with fresh red berry fruit and gentle tannins, with good concentration from old vines 17.50

♥ **St Emillion, Chateau Fler De Lisse, France**

Traditionally styled St Emillion, made from 70% Merlot and 30% Cabernet Franc, giving a rounded wine with a hint of jamminess and full but soft tannins 26.50

ROSÉ WINE



Shiraz Rosé, Foundstone, Australia

Deep pink in colour with floral aromas with hints of green apple and fig. Excellent depth of flavour with an abundance of fruit and a clean crisp finish

125ml: 2.35

175ml: 3.50

250ml: 4.50

Bottle: 17.95

Mateus Rosé, Portugal

Another very popular wine for many years, it has a slight sparkle with a clean and refreshing flavours

15.95

Ask our in-house sommelier for more information

SPECIAL RECOMMENDATIONS

Vina Echeverria is wholly owned by the Echeverria family and their wines are made entirely from their own grapes, from their own vineyards. They are established in the town of Molina, in the Curico Valley in the heart of Chile. Their wines are bottled on the state. Great care is taken with overall vineyard management and this helps to ensure balance, ripening and consistency of the grapes throughout the estates so that quality is assured

Echeverria Sauvignon Blanc Reserva

The ripple style of this variety from Echeverria lends itself well to oak ageing. It is a full flavoured wine with the oak well integrated and harmonious 17.50

Echeverria Merlot Reserva

Vina Echeverria Merlot Reserva is made from hand-picked grapes from Chile's Central Valley, including the Curico, Maule and Colchagua Valleys. Intense aromas of strawberries and blackberries combine nicely with undertones of black pepper and dried fruits, with a juicy and silky mouthful that persists on the finish 16.95

SPARKLING WINE & CHAMPAGNE

♥ **Tenute San Macro Prosecco Spumante DOC Extra Dry, Italy NV**

A fine mousse and a fresh, fruity and slightly aromatic bouquet with a hint of apple in the background

200ml: 6.95

Bottle: 21.95

Champagne Moutard Brut Prestige, France NV

A very elegant and refined wine, made from 50% Chardonnay and 50% Pinot Noir 36.95

Champagne Pol Roger Brut Reserve, France NV

A favourite with British people for some time now, this wine has great style and richness 48.95

♥ **Champagne Moet Et Chandon Brut, France NV**

Preferred throughout the world, with a name that stands, for quality and reputation 44.95

BEER & CIDER

♥ **Cobra 5%**

Premium Lager Beer. Impossibly Smooth Premium Beer. Cobra beers have been awarded a total of 83 Gold Medals by Monde Selection, one of the most prestigious quality awards in the world of beer

330ml: 2.95

600ml: 5.50

Kingfisher 4.8%

Kingfisher is India's No. 1 selling beer. Brewed for over 150 years to a most revered recipe, the finest ingredients to produce a beer that perfectly complements the hot and spicy flavours of Indian cuisine. India's No. 1 premium beer, the finest malted barley & hops

330ml: 2.95

600ml: 5.50

Magners Irish Cider

568ml: 4.50

Bulmers Red Berries

500ml: 4.50

SPIRITS

Gin, Rum, Vodka & Whiskey are offered in quantities of 25ml and 50ml or multiples there of

Aperitifs

Cinzano Francesco: 3.50

Dubonnet: 3.50

Campari: 3.50

Pimms No1: 3.50

Martini Rosso: 3.50

Martini Extra Dry: 3.50

Archers: 3.50

Pernod: 3.50

Vodka

Smirnoff Red: 3.50

Bacardi: 3.50

Gin

Gordon's: 3.50

Bombay Sapphire: 4.00

Rum

Captain Morgan: 3.50

Malibu: 3.75

Whiskey

Glenfiddich 12 year: 6.00

Irish Whiskey

Jameson: 3.50

Bourbon

Jack Daniels: 3.50

Blended Whiskey

Famous Grouse: 3.50

Bells 8 Year Old: 3.50

Tequila

Sierra Tequila Gold: 3.50

Liqueurs

Cointreau: 3.50

Benedictine: 3.50

Grand Marnier: 3.50

Tia Maria: 3.50

Creme De Menthe: 3.50

Southern Comfort: 3.50

Baileys: 3.50

Kahlúa: 3.50

Drambuie: 3.50

Amaretto: 3.50

Sambuca: 3.50

Jägermeister: 2.00

Brandy/Cognac

Three Barrels: 3.50

Martell V.S. Cognac: 3.75

Remy Martin VSOP: 3.95

Remy Martin XO: 13.50

Sherry

Harvey's Bristol Cream: 3.50

Port

Cockburns Special Reserve: 3.50

Taylor's Late Bottled Vintage: 3.75

Shots

Sourz Apple: 1.75

Sourz Cherry: 1.75

SOFT DRINKS

Soft Beverages

Coke: 2.50

Diet Coke: 2.50

Lemonade: 2.50

Appletiser: 2.95

Bitter Lemon: 2.50

Ginger Ale: 2.50

Fruit Juice

Orange: 2.50

Apple: 2.50

Pineapple: 2.50

Tomato: 2.50

J20: 2.95

Lassi (Sweet, Salt & Mango): 3.25

Water

Bottled Still (Small): 2.50

Bottled Still (Large): 3.50

Bottled Sparkling (Small): 2.50

Bottled Sparkling (Large): 3.50

Tonic Water: 2.50

Slimline Tonic: 2.50

Soda Water: 2.50

♥ - Favourite

Ask our in-house sommelier for more information

Message to our Patrons



As an admirer of both wine and Indian food I was overjoyed to be asked to compile a wine list to accompany Royal Tandoori's menu. The sophisticated spicing and flavours of Badsha Quadir's contemporary Indian food can make exciting combinations with wine. While all of the wines on Royal Tandoori's list have been chosen because of their quality and character, my initial target was to find wines that offered drinking pleasures. Many of these wines are classics, from well-known European appellations and top producers. Others represent the best of the New World, but I have also sought out exciting styles from emerging, lesser-known regions. There should be something for every palate. To make it easy for you to find something that appeals to you the wines have been grouped in a variety of ways. I have used broad stylistic categories to offer guidance; some wines are grouped by variety; and others reflect their origin. 'Light, crisp & dry' whites for example should be versatile across the menu, but especially with vegetable and fish dishes; 'Sauvignon Blanc' is an incredibly popular variety which offers a range of flavours from green and herbal to tropical; while 'Mediterranean' covers not just Mediterranean origin but that warm, easy climate that produces generous wines with smooth tannins that harmonise with warm spicing, if red, and if white, soft acidity. As well as a strong selection of classics you will find some styles and origins particularly well represented because they are versatile with Royal Tandoori's cuisine. I believe that food and wine matching is not science, but that it is possible to establish guidelines – rather than rules - for pairing food and wine. While there are certain combinations that seem natural and 'correct', the final decision should rest with you, the diner. Some of our wines may be unfamiliar to you but I would encourage you to experiment.



Stefano Donato
Master of Wine