

# WE WELCOME YOU TO JUMEIRA

JUMEIRA, WHICH MEANS “BURNING EMBERS”, IS AT THE GLOWING HEART OF THE VALE OF KENT, AND RENOWNED FOR THE WARMEST OF HOSPITALITY AND GUEST STYLE SERVICE.

NOMINATED BY AN EVER GROWING FAMILY OF REGULAR DINERS AS ONE OF THE 15 BEST UK RESTAURANTS IN THE CURRY LIFE MAGAZINE AWARDS, JUMEIRA IS RECOGNISED IN THE SOUTH EAST AS THE OUTRIGHT WINNER OF ‘BEST RESTAURANT IN KENT’.

## A “FULL HOUSE” FOR EXCELLENCE

FROM ACROSS THE HOME COUNTIES AND BEYOND COME MANY IN SEARCH OF A RICH GOURMET EXPERIENCE, AND WHO WILL DISCOVER JUMEIRA CLASSIC CUISINE OR TANTALISING NEW RECIPES TO EXCITE THEIR SENSES. NATURALLY, A REPUTATION FOR SERVING A COMPLETELY SATISFYING DINING JOURNEY ATTRACTS A REGULAR FULL HOUSE.

## AUTHENTIC DINING EXPERIENCE

OVER FOUR THOUSAND YEARS, INDIAN KNOWLEDGE AND MASTERY OF FOOD PREPARATION HAS SKILFULLY BLENDED THE CAREFULLY CHOSEN AROMATIC INGREDIENTS. TODAY, CONTEMPORARY DISHES ARE STILL STYLISHLY SHAPED BY A DELICATE INFUSION OF SENSUOUS SPICES AND THRILLING TASTE FLAVOURS.

WITHIN A GENTLY LIT INTERIOR BATHED IN CALM, RELAXING TONES OF ENIGMATIC BLUES AND VIVID INDIGO, THE BURNING EMBERS OF JUMEIRA CONTINUE TO WARM THE MIND, BODY AND SOUL OF ALL WHO SEEK AN AUTHENTIC INDIAN DINING EXPERIENCE.

THANK YOU FOR VISITING JUMEIRA.



TARIQ AHMED  
MANAGING DIRECTOR



**Allergy Awareness** - Some of our dishes may contain nuts or dairy products. If you suffer from any allergies, please enquire when ordering for full details.

# STARTERS

## 1. SPECIAL SEAFOOD PLATTER 8.95

a combination of paper prawns, mussels, sizzling garlic king prawn and calamari  
(Minimum 2 guests)

## 2. THE GRAND ENTRANCE 9.95

lamb chops, duck tikka, tandoori king prawn, nazakat chicken, kofta  
(Minimum 2 guests) **NEW**

3. SIZZLING GARLIC KING PRAWNS.....6.95  
king prawns pan fried with fresh garlic and onions

4. TANDOORI KING PRAWNS.....6.95  
king prawns marinated and cooked in a clay oven

5. PAPER PRAWNS.....5.95  
large prawns wrapped in thin pastry and crispy fried

6. TROPICAL KING PRAWN OR PRAWN PUREE.. 6.95  
cooked with spices and fresh pineapple, served on a puree bread

7. BUTTERFLY KING PRAWN .....5.95  
king prawn lightly spiced, coated with bread crumbs and deep fried

8. BUTTERFLY FRITTERS **NEW** .....5.95  
prawns lightly spiced, coated with breadcrumbs and deep fried

9. SALMON PANEER TIKKA.....6.95  
cubes of salmon and paneer cooked in the clay oven

10. CALAMARI BAHAR .....5.95  
cooked in a unique lightly spiced mild sauce

11. AJWANI SALMON **NEW** 6.95  
cooked in a uniquely lightly spiced mild sauce

12. GOAN MUSSELS.....6.95  
cooked in a special mild Goan style sauce

13. MIXED STARTER (FOR ONE GUEST) .....5.95  
chicken tikka, lamb tikka, sheek kebab and onion bhajee

14. LAMB CHOP FRY.....6.95  
chargrilled chops pan fried with garlic and onions

15. NAZAKAT CHICKEN **NEW** .....5.95  
delicate pieces of chicken marinated then skewered and cooked in a clay oven, highly flavoured with garlic

16. ONION BHAJEE .....4.95  
deep fried onion and lentil balls

17. SAMOSAS (MEAT OR VEGETABLE).....4.95  
pastry filled with spiced minced lamb or vegetable

18. MIRCHI PANEER.....4.95  
whole chillies stuffed with cheese

19. KOFTA **NEW** .....5.95  
mince chicken coated with breadcrumbs

20. DUCK TIKKA.....6.95  
marinated duck breasts cooked in a clay oven

21. DUCK CHAAT .....6.95  
strips of duck tikka cooked with tamarind and chaat masala

22. SHEEK KEBAB .....5.50  
minced lamb kebabs with fresh herbs and spices

23. TANDOORI CHICKEN..5.50  
marinated cooked in a clay oven

24. CHICKEN OR LAMB TIKKA .....5.50  
marinated chicken or lamb cooked in a clay oven

25. TAMARIND CHICKEN CHAAT .....5.95  
strips of chicken tikka cooked with tamarind and chaat masala





## TANDOORI DISHES

**These are dry dished marinated and cooked in a clay oven over charcoal. Shashlik dishes include tomatoes and peppers.**

26. TANDOORI MIXED GRILL.....	15.95
<b>selection of king prawn, lamb tikka, chicken tikka, tandoori chicken &amp; sheek kebab</b>	
27. TANDOORI CHICKEN SIZZLER (HALF ON-THE-BONE) .....	9.95
28. CHICKEN OR LAMB TIKKA.....	9.95
29. LAMB CHOPS FRY <b>NEW</b> .....	13.95
30. SHASHLIK CHICKEN OR LAMB.....	10.95
31. DUCK TIKKA.....	12.95
32. DUCK SHASHLIK.....	13.95
33. SEAFOOD GRILL .....	15.95
<b>Selection of king prawns, monkfish &amp; salmon</b>	
34. SALMON TIKKA <b>NEW</b> .....	13.95
35. SIZZLING GARLIC KING PRAWNS <b>NEW</b> .....	13.95
36. SHASHLIK KING PRAWN .....	14.95
37. TANDOORI KING PRAWN SIZZLER.....	13.95
38. VEGETABLE SHASHLIK.....	8.95
39. PANEER SHASHLIK .....	9.95

## BALTI DISHES

**All these dishes are cooked in our own uniquely prepared balti sauce and are medium spiced**

40. CHICKEN .....	10.95
41. CHICKEN TIKKA.....	11.95
42. LAMB .....	10.95
43. DUCK.....	13.95
44. KING PRAWN .....	14.95
45. PRAWN .....	11.95
46. MIXED VEGETABLE .....	9.95

## SET MENU

**Our chef will prepare a mixed starter, various main dishes and side dishes served with rice and bread**

47. PER PERSON (MINIMUM 2 GUESTS)

23.95



# JUMEIRA SELECTION

48. CHICKEN TIKKA MASSALA.....10.95  
barbecued chicken served in a creamy massala sauce
49. NAGA MIRCHI ..... 11.95  
chicken or lamb cooked with probably the hottest naga chillies
50. HANDI CHICKEN OR LAMB ..... 11.95  
cooked with lemon grass, green peppers and spring onions in a small pot  
Served in a medium sauce
51. GOSHT KARA MASSALA..... 11.95  
spring lamb cooked in a thick medium sauce with fresh ginger,  
green peppers and onions
52. CHICKEN TIKKA REZZALA ..... 11.95  
barbecued chicken cooked in a rich, fairly hot sauce with fresh ginger and almonds
53. SWEET CHILLI CHICKEN OR LAMB ..... 11.95  
stir fried with sweet chilli sauce, spring onions and fenugreek
54. MISHTI LAUW..... 11.95  
chicken or lamb cooked in a traditional recipe with sweet pumpkin, spiced fairly hot
55. PISTACHIO CHICKEN..... 11.95  
chicken cooked in a mild sauce with pistachio nut
56. LEBU CHICKEN OR LAMB ..... 11.95  
cooked with the distinctive flavour of bangladeshi lime fruits called Shatkora
57. CHILLI CHICKEN OR LAMB ..... 11.95  
stir fried with green chillies, shallots, lemon grass and fenugreek
58. SPICEY LAMB CHOPS..... 13.95  
spiced with baby potatoes, fairly hot
59. DUCK LAZEEZ..... 13.95  
cooked with browned onions and medium spice
60. ROYAL LAMB MASSALA (LAMB SHANKS) ..... 12.95  
lamb shanks cooked in a medium sauce with baby potatoes
61. LAMB PASSANDA ..... 11.95  
cooked in a specially prepared cream and nut sauce
62. CHICKEN OR LAMB SABOJ ..... 11.95  
cooked with fresh green herbs in a uniquely prepared sauce (medium spiced)
63. CHICKEN OR LAMB SUKA ..... 11.95  
cooked in a medium, sweet and sour sauce with tamarind and mushroom
64. KASHMIRI CHICKEN MASSALA..... 11.95  
barbecued chicken breasts cooked with tropical fruits in our special  
creamy massala sauce
65. CHICKEN MAKANWALLA ..... 11.95  
barbecued chicken cooked in a rich creamy sauce with butter, lightly spiced

## NEW

66. CHICKEN PALONG.....12.95  
Marinated and cooked with exotic highly  
flavoured spices including garlic, shallot,  
spring onion, lemon grass, medium taste
67. TARKAN CHICKEN .....12.95  
chicken marinated in subtle spices with  
grilled onions, tomatoes, peppers, lemon  
grass and fresh herbs fairly hot
68. KARAH.....11.95  
Chicken or Lamb. medium spiced dish cooked  
together with tomato, capsicum & onions

Duck or King prawn for an additional £2.95





# SEAFOOD SELECTION

69. ADRAK MAAS (MONKFISH) .....	13.95
monkfish cooked with fresh herbs and spices in a medium, sweet and sour sauce	
70. MONKFISH LEBU.....	13.95
monkfish fillets flavoured with bangladeshi lime fruits	
71. SWEET CHILLI KING PRAWN .....	14.95
stir fried with sweet chilli sauce, spring onions, shallots, lemon grass and fenugreek	
72. SALMON LAJABAB .....	13.95
cooked in a creamy massala sauce with cashew nuts	
73. SALMON PERI .....	13.95
cooked with medium spices in a thick bhuna sauce	
74. JUMEIRA KING PRAWN .....	14.95
Medium hot green peppers, onion, fresh garlic, ginger and soya sauce	
75. KING PRAWN MAKNEE .....	14.95
barbecued in a clay oven, then cooked in a mild sauce with cashew nuts	
76. CHILLI KING PRAWNS .....	14.95
stir fried with green chillies, shallot, lemon grass and fenugreek	
77. KING PRAWN HANDI .....	14.95
cooked with lemon grass, green peppers and spring onions in a small pot, served in a medium sauce	
78. SEAFOOD GRILL .....	15.95
king prawn, salmon and monkfish marinated and cooked in a tandoor (dry dish)	
79. JHINGA LAUW .....	14.95
king prawns cooked in a thick medium sauce with sweet pumpkin	
80. TILAPIA BIRAN <b>NEW</b> .....	12.95
stir fried with green chillies, shallot, lemon grass and fenugreek	
81. MASSALA MONKFISH <b>NEW</b> .....	13.95
barbecued in a clay oven, the cooked in a mild sauce with cashew nuts	
82. ANJANI MASS <b>NEW</b> .....	13.95
King prawns, monkfish, squid with fresh herbs, garlic, shallots, cocktail sauce in a medium sweet & sour sauce.	

## CHEFS SPECIAL

This dish is cooked with freshly ground spices and prepared by the slow cooking method to bring out its special taste and extra special flavours.

24 hour's notice is required

83. KRUIZ LAMB

(whole leg for four guest)

89.00



## THE TRADITION

**These dishes are available in Chicken or Lamb**

84. MADRAS .....	9.95
<b>cooked in a fairly hot sauce</b>	
85. VINDALOO .....	9.95
<b>cooked in a hot sauce</b>	
86. GARLIC .....	9.95
<b>cooked with freshly ground herbs and spices and with garlic</b>	
87. BHUNA.....	9.95
<b>cooked with browned onions in a medium thick texture sauce</b>	
88. SAG.....	9.95
<b>cooked with fresh spinach and garlic</b>	
89. KURMA.....	9.95
<b>cooked in a specially prepared mild sauce</b>	
90. DANSAK.....	9.95
<b>cooked in a fairly hot, sweet and sour lentil sauce</b>	
91. ROGAN .....	9.95
<b>cooked with glazed tomatoes and fresh coriander</b>	
92. JALFREZI .....	9.95
<b>cooked with fresh chillies and spring onions in a hot sauce</b>	
93. DUPIAZA .....	9.95
<b>cooked with medium spices, browned onions and shallots</b>	
94. PATHIA.....	9.95
<b>cooked in a fairly hot, sweet and sour sauce</b>	

## BIRIANY DISHES

**These dishes are prepared with rice and accompanied by a vegetable curry on the side**

95. SPECIAL MIXED BIRIANY.....	14.95
<b>a combination of chicken, lamb and prawn</b>	
96. CHICKEN BRIANY.....	12.95
97. CHICKEN TIKKA BIRIANY .....	13.95
98. LAMB BIRIANY.....	12.95
99. LAMB TIKKA BIRIANY.....	13.95
100. KING PRAWN BIRIANY .....	14.95
101. PRAWN BIRIANY.....	13.95
102. VEGETABLE BIRIANY .....	11.95

### DID YOU KNOW?

Our Chef at Jumeira will be more than happy to prepare your favourite Indian dish that is not on the menu, cooked fresh just for you!





# THE SEAFOOD TRADITION

	Prawns	King prawns
103. MADRAS cooked in a fairly hot sauce	11.95	13.95
104. VINDALOO cooked in a hot sauce	11.95	13.95
105. GARLIC cooked with freshly ground herbs and spices and with garlic	11.95	13.95
106. BHUNA cooked with browned onions in a medium thick texture sauce	11.95	13.95
107. SAG cooked with fresh spinach and garlic	11.95	13.95
108. KURMA cooked in a specially prepared mild sauce	11.95	13.95
109. DANSAK cooked in a fairly hot, sweet and sour lentil sauce	11.95	13.95
110. ROGAN cooked with glazed tomatoes and fresh coriander	11.95	13.95
111. JALFREZI cooked with fresh chillies and spring onions in a hot sauce	11.95	13.95
112. DUPIAZA cooked with medium spices, browned onions and shallots	11.95	13.95
113. PATHIA cooked in a fairly hot, sweet and sour sauce	11.95	13.95

## VEGETARIAN DISHES NEW

114. SABJIYAAN MAKNEE .....	9.50
vegetables cooked in a mild sauce with cashew nuts	
115. SABJIYAAN MAKANWALLA .....	9.50
vegetables cooked in a rich creamy sauce with butter and fresh cream	
116. SABJIYAAN SABOJ .....	9.50
vegetables cooked with fresh green herbs in a uniquely prepared sauce (medium spiced)	
117. SABJIYAAN KARAHI .....	9.50
vegetables cooked with medium spices, browned onions, capsicum and shallots	
118. SABJIYAAN SHASHLIK .....	8.95
vegetables cooked in a clay oven with tomatoes, capsicum and onions	

### DID YOU KNOW?

Jumeira only use the freshest ingredients, we cook all our food to order and we do not use any artificial additives, preservatives or colouring.



# FRESH VEGETABLE SIDE DISHES

**All vegetable dishes are available as main courses at £8.50**

119. MIXED VEGETABLE CURRY.....	4.95
<b>mixed vegetables cooked in medium sauce</b>	
120. NIRAMISH.....	4.95
<b>mixed vegetables stir fried dry</b>	
121. MUSHROOM BHAJEE.....	4.95
<b>spiced mushrooms and fresh herbs</b>	
122. SAG BHAJEE.....	4.95
<b>spinach with onions and a touch of garlic</b>	
123. BANGON BHAJEE.....	4.95
<b>spiced aubergines and fresh herbs</b>	
124. ALOO GOBI.....	4.95
<b>potato and cauliflower, medium spiced</b>	
125. CAULIFLOWER BHAJEE.....	4.95
<b>spiced cauliflower</b>	
126. SAG ALOO.....	4.95
<b>potato and spinach with a touch of garlic</b>	
127. CHANA MASSALA.....	4.95
<b>spiced chick peas and fresh herbs</b>	
128. BINDI BHAJEE.....	4.95
<b>spiced okra and fresh herbs</b>	
129. DALL MASSALA.....	4.95
<b>spiced lentil cooked fairly hot</b>	
130. TARKA DALL.....	4.95
<b>lentil and fried garlic.</b>	
131. COURGETTE BHAJEE.....	4.95
<b>sliced courgettes and fresh herbs</b>	
132. ALOO LAUW.....	4.95
<b>baby potatoes and sweet pumpkin</b>	
133. SAG PANEER.....	4.95
<b>spinach with home made cheese and fresh cream</b>	
134. BOMBAY ALOO.....	4.95
<b>potato cooked with medium spices and cumin seeds</b>	

## NEW

135. CHANNA PALAK.....	4.95
<b>spiced chickpeas and spinach cooked in medium spices</b>	
136. SAG MUSHROOMS.....	4.95
<b>spinach cooked with mushrooms and fried garlic</b>	
137. SAG DHAL.....	4.95
<b>spinach cooked with lentils and fried garlic</b>	
138. MOTO PANEER.....	4.95
<b>peas with home made cheese and fresh cream</b>	





# SUNDRIES

## RICE

- 139. SPECIAL FRIED RICE ...4.95
- 140. MUSHROOM FRIED RICE..4.95
- 141. COCONUT RICE .....4.95
- 142. LEMON RICE ..... 4.50
- 143. KEEMA RICE ..... 4.50
- 144. GARLIC RICE ..... 4.50
- 145. CHILLI RICE ..... 4.50
- 146. SAG RICE ..... 4.50
- 147. ONION RICE ..... 4.50
- 148. VEGETABLE RICE ..... 4.50
- 149. PILAU RICE..... 3.50
- 150. PLAIN RICE .....3.25

## BREAD

- 151. PLAIN NAN .....2.95
- 152. KEEMA NAN ..... 3.50
- 153. PESHWARI NAN ..... 3.50
- 154. CHILLI NAN..... 3.50
- 155. SAG NAN ..... 3.50
- 156. CHEESE NAN ..... 3.50
- 157. GARLIC NAN ..... 3.50
- 158. KULCHA NAN ..... 3.50
- 159. PLAIN PARATHA.....2.95
- 160. STUFFED PARATHA ..... 3.50
- 161. CHAPATI.....1.95
- 162. TANDOORI ROTI.....2.95

## SUNDRIES

- 163. POPADOM (PLAIN OR SPICY).....0.90
- 164. CHUTNEY SELECTION .....(PER GUEST) 0.90  
**mint sauce, mango chutney, mixed pickle & onion salad**
- 165. RAITHA .....1.95  
**Cucumber or onion**

### A Night To Remember.

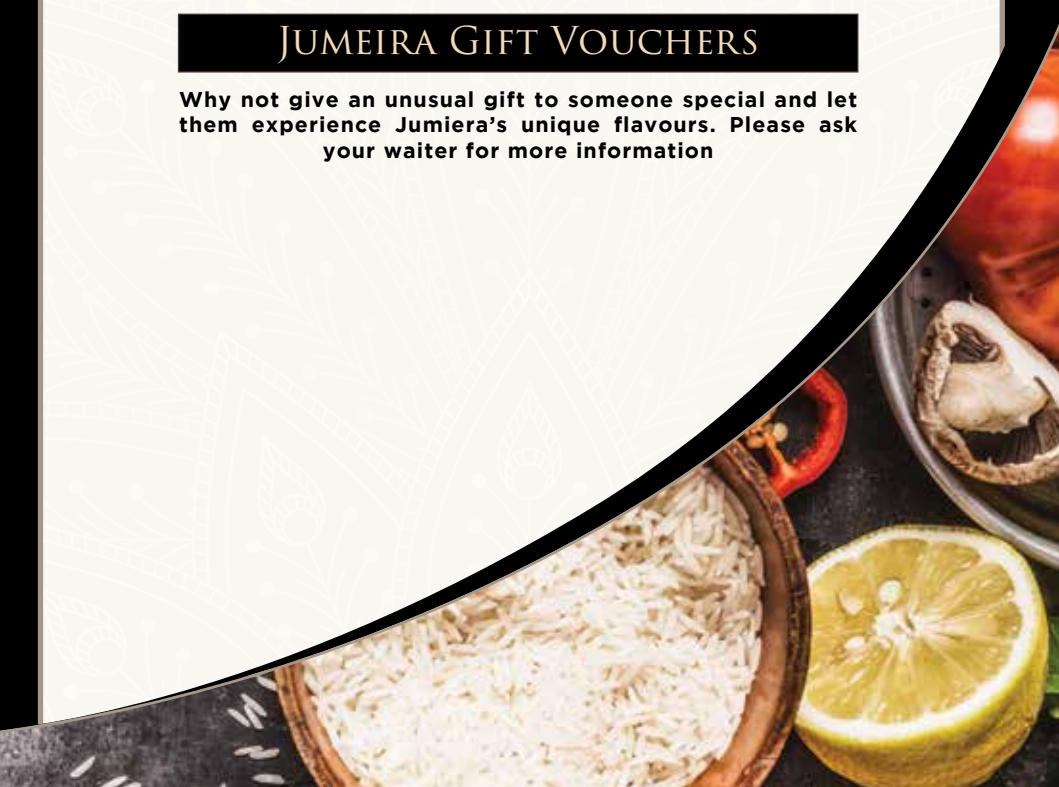
Join us for our Special Tuesday Banquet Night

4 Course Meal | 5PM - 10:30PM

£14.95 Per Person

## JUMEIRA GIFT VOUCHERS

Why not give an unusual gift to someone special and let them experience Jumiera's unique flavours. Please ask your waiter for more information



## WHITE WINES



166. HOUSE WINE – J.MOREAU ET FILS			
<b>dry French white wine with pleasant fruity bouquet</b>			
GLASS	(125ML) 3.75	(175ML) 4.25	(250ML) 5.50
BOTTLE .....			14.95

### FRANCE

167. MUSCADET DE SÈVRE ET MAINE .....	19.95
<b>crisp, dry and fresh wine with well-defined fruit</b>	
168. SANCERRE, DOMAINE ST. PIERRE .....	23.95
<b>good fruit and full of sauvignon flavour</b>	
169. MÂCON LUGNY, LES GENIÈVRES, LOUIS LATOUR....	21.95
<b>a full fleshed chardonnay from the Mâconnais</b>	
170. CHABLIS, J. MOREAU & FILS .....	23.95
<b>unoaked chardonnay uniquely fresh and crisp</b>	
171. MONTAGNY 1ER CRU, LA GRANDE ROCHE .....	21.95
<b>a superbly subtle and fragrant wine from Louis Latour</b>	

### ITALY

172. PINOT GRIGIO, LA SCALA.....			
a dry, refreshing wine from the Veneto region			
GLASS	(125ML) 4.95	(175ML) 5.95	(250ML) 6.95
BOTTLE	..... 21.95		

### AUSTRALIA

173. CASTELLI SAUVIGNON BLANC SEMILLON .....	21.95
<b>Clean and crisp with tropical notes of guava asparagus and melon</b>	
174. THE SUM CHARDONNAY .....	21.95
<b>Fresh and elegant with a touch of oak</b>	

### SOUTH AFRICA

175. AZANIA CHENIN BLANC .....	18.95
<b>delicious mouthfilling fruit with a fresh and appetising character</b>	
176. AZANIA ORGANIC CHARDONNAY SAUVIGNON ....	19.95
<b>Fresh and soft, with citrus and tropical fruit aromas</b>	

### NEW ZEALAND

177. KAIMIRA ESTATE RIESLING .....	19.95
<b>just off-dry, with grapefruit and floral flavours and mineral complexity</b>	
178. KAIMIRA ESTATE SAUVIGNON BLANC .....	19.95
<b>very distinguished quality with pure, grassy fruit</b>	

## SPARKLING WINE & ROSE

179. PINOT GRIGIO BLUSH, LA SCALA			
<b>fresh and dry, crammed with summer fruit flavours</b>			
GLASS	(125ML) 4.95	(175ML) 5.95	(250ML) 6.95
BOTTLE .....			21.95
180. SANCERRE ROSÉ, DOMAINE ST. PIERRE .....	23.95		
<b>bright in tone, fresh and incisive in style, with colour from Pinot Noir</b>			
181. PROSECCO, EXTRA DRY, DALDIN – ITALY			
<b>Dry, juicy and light, soft, delicate and deliciously creamy</b>			
BOTTLE .....			19.95
BOTTLE (200ML) .....			7.95



## RED WINES

### 182. HOUSE WINE - PATRIARCHE PÈRE ET FILS

**fruity dry French red**

GLASS (125ML) 3.75 (175ML) 4.25 (250ML) 5.50  
BOTTLE ..... 14.95

### FRANCE

183. CABERNET SAUVIGNON,  
DOMAINE BERGON, PAYS D'OC ..... 18.95

**nice ripe fruit with good structure and very appealing character**

184. ST. EMILION - BORDEAUX ..... 20.95

**a mellow, full-flavoured wine with a smooth finish**

185. CHÂTEAUNEUF DU PAPE, PIERRE AMADIEU ..... 29.95

**a most attractive Beaujolais Cru, fruity, round and refreshing**

### ITALY

186. CHIANTI CLASSICO, I GROTTI ..... 19.95

**smooth, well balanced and soft with vibrant cherry fruit**

### SPAIN

187. RIOJA CRIANZA, BODEGAS MURIEL ..... 18.95

**a smooth wine with pleasant vanilla oak characteristics**

### SOUTH AFRICA

188. AZANIA PINOTAGE ..... 18.95

**full-bodied and round with generous plum and mulberry flavours**

### CHILE

189. VIÑA GRACIA MERLOT

**full flavoured and elegant with soft fruit and good structure**

GLASS (125ML) 4.95 (175ML) 5.95 (250ML) 6.95

BOTTLE ..... 21.95

### ARGENTINA

190. LAGRIMA MALBEC ..... 18.95

**notes of vanilla and chocolate with fresh fruit flavours,  
soft tannins and good balance**

### AUSTRALIA

191. THE SUM SHIRAZ ..... 21.95

**Full-bodied with plummy fruit and soft tannins**

192. THE SUM CABERNET SAUVIGNON ..... 21.95

**Medium bodied palate with supple tannins, blackberry fruit and oak nuances**

### NEW ZEALAND

193. KAIMIRA ESTATE PINOT NOIR ..... 19.95

**lively and forward with vibrant plum and spice flavours**

## SOFT DRINKS

194. COCA COLA ..... 2.45  
**Regular or Diet**  
 195. LEMONADE ..... 2.45  
 196. SODA WATER..... 2.45  
**MINERAL WATER**  
**Still or Sparkling**  
 197. BOTTLE ..... 4.50  
 198. JUICE ..... 2.75  
**Mango, Orange, apple & Pineapple**  
 199. J20 ..... 2.95  
**Orange & Passion Fruit, Apple & Mango**  
 200. LASSI..... 3.50  
**Mango, Sweet & Salted**  
 201. ASSORTED MIXER..... 1.95

## SHERRY AND PORT

202. BRISTOL CREAM  
 (SWEET) ..... 2.95  
 203. SPECIAL RESERVE  
 PORT ..... 2.95

## WHISKEY

213. JOHNNIE WALKER 40%.. 3.95  
 BLACK LABEL  
 214. JACK DANIELS 40%..... 3.50  
 215. JAMES ON IRISH 40%... 3.50  
 216. BELLS 40% ..... 3.50  
 217. SOUTHERN COMFORT 35% 3.50

## VODKA

223. GREY GOOSE 40% ..... 3.95  
 224. SMIRNOFF 37.5% ..... 3.50  
 225. ABSOLUT 40% ..... 3.50

## BEERS AND CIDER

- KING COBRA 7.5%  
 204. 750ML BOTTLE ..... 9.95  
 COBRA 4.8%  
 205. 660ML BOTTLE..... 5.50  
 206. 330ML BOTTLE ..... 3.50  
 KINGFISHER 4.8%  
 207. 660ML BOTTLE..... 5.50  
 208. 330ML ..... 3.50  
 BANGLA 4.8%  
 209. 660ML BOTTLE..... 5.50  
 TIGER 4.8%  
 210. 660ML BOTTLE..... 5.50  
 STRONGBOW CIDER 5.3%  
 211. 330ML BOTTLE ..... 3.50  
 NON ALCOHOLIC COBRA  
 212. 330ML BOTTLE ..... 3.25

## BRANDY

218. HENNESSY X O 40% .... 8.50  
 219. REMY MARTIN 40%..... 3.95  
 220. COURVOISIER 40%..... 3.50  
 221. MARTELL 40% ..... 3.50  
 222. GRAND ARMAGNAC 40% 3.50

## RUM

226. MORGAN SPICE 35%..... 3.50  
 227. MORGAN DARK 40% .... 3.50  
 228. MORGAN WHITE 37.5%. 3.50

## SPIRITS

229. MALIBU 21% ..... 3.25  
 230. ARCHERS 18% ..... 3.25  
 231. BARCARDI 37.5%..... 3.25  
 232. BAILEYS 17% ..... 3.25

## OTHER SPIRITS & LIQUEURS

## GIN

### WHITLEY NEILL HANDCRAFTED GIN

233. PINK GRAPEFRUIT GIN 43%..... 3.95  
 234. RHUBARB & GINGER GIN 43% 3.95  
 235. PARMA VIOLET GIN 43%..... 3.95  
 236. BLOOD ORANGE GIN 43%..... 3.95  
 237. BLACKBERRY GIN 43%..... 3.95

### JAPANESE CRAFT GIN

238. ROKU GIN 43% ..... 3.95

### HENDRICKS

239. HENDRICKS GIN 43% ..... 3.95

### GORDANS GIN

240. SPECIAL DRY LONDON GIN 37.5% . 3.95  
 241. PREMIUM PINK GIN 37.5% ..... 3.95

### BOMBAY GIN

242. BOMBAY SAPPHIRE GIN 40%..... 3.95  
 243. BOMBAY LONDON DRY GIN 37.5%.. 3.95

### FEVER TREE

SLIMLINE TONIC | TONIC | ELDERFLOWER

## CHAMPAGNE

244. HOUSE CHAMPAGNE ..... 29.95  
 245. BOLLINGER NON VINTAGE..... 54.95  
 246. LAURENT PERRIER ROSE ..... 75.00  
 247. DOM PERIGNON ..... 175.00