

Haveli

Great Lumley

Savour traditional Indian Cuisine and a modern interpretation of classic dishes brought to life with signature Haveli hospitality.

The finest ingredients, accomplished chefs and the most authentic flavours are enjoyed against a stylish, contemporary back drop.

Please be aware all of our kitchen processes will include traces of nuts, onion and garlic and therefore we cannot accommodate any customers with a food allergy.

INDICATORS

(V) = Vegetarian | (N) = Contains Nuts

(G) = Contains Gluten

Our food may contain traces of nuts, dairy, gluten or other allergens. If you suffer from any food allergy or intolerance, please let your server know upon placing your order.

Starters...

King Prawn Suka £10.95
*Tamarind, garlic, honey, chilli, salt and turmeric.
Served with puree bread (G)*

Lamb Chop £10.95
*On the bone lamb, marinated with mixed spices in
yoghurt*

Chicken Momo £6.95
*Spicy stir fried chicken, spring onion, coriander, chilli,
turmeric and green pepper wrapped in a tortilla.
Served with salad (G)*

Tikka Chicken Paneer £6.95
*Marinated boneless chicken cooked in Tandoor and
served with cheese and salad (G)*

Chingri Mirch £6.95
Lightly spiced prawns served in a grilled pepper

Boti Kebab £6.95
*Strips of lamb tikka stir fried with chunky onions and
peppers*

Grilled Sea Bass £7.95
*Grilled Sea bass cooked with mixed spice and black
pepper, Served on a bed on wilted spinach with fried
garlic, peppers and onions on top (medium to mild)
(G)*

Chefs Special Kebab £6.95
*Chicken tikka, sheek kebab (Chicken & Lamb mix in
kebab) & onion bhaji' served with salad (G)*

Garlic Mushroom Chicken Tikka £6.95
In a medium spiced sauce, served with puree bread (G)

Tandoori Mixed Kebab £6.95
*Chicken tikka, lamb tikka, sheek kebab
(Chicken & Lamb mix) served with salad*

Tandoori King Prawns £10.95
Lightly spiced grilled King Prawns served with salad

Chicken Tikka £5.95
Lightly spiced Chicken served with salad

Sheek Kebab £5.95
Minced meat mix (Chicken & Lamb) served with salad

Bhuna Prawn/Chicken on Puree £6.95
*Chicken or Prawn cooked in a medium sauce served with
puree bread (G)*

Bhuna King Prawn on Puree £10.95
*King Prawn cooked in a medium sauce served with puree
bread (G)*

Onion Bhaji £5.95
*Light shallow fried onions based snack made with besan
flour, fresh egg and cornflour served with salad (V) (G)*

Chicken Tikka Chaat Masala £6.95
Chicken cooked in a creamy medium served with salad (G)

Samosa £5.85
*Minced meat or vegetable spices in filo pastry served with
salad (G)*

Grilled Garlic King Prawns £10.95
Lightly spiced grilled King Prawns served with salad

Starters...

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Chicken Dishes...

Goan Chicken £11.95
A classic northern Indian dish, slow cooked with aromatic spices, garlic goan chilli and coconut - spicy dish

Chicken Zhal Roshun £11.95
Cubes of spring chicken cooked with garlic and fresh green chillies

Chicken Biryani £14.95
Stir fried chicken cooked with special basmati rice, herbs, spices, Fried egg on top and Served with a vegetable curry

Chicken Madras £11.95
Pieces of chicken cooked in strong spices (Fairly hot)

Chicken Rogan £11.95
Medium hot cubes of chicken cooked with tomato and garlic. Served in a special fresh tomato and onion sauce

Chicken Badami £11.95
Breast of chicken cooked in a creamy sauce with peanut powder

Chicken Achar £11.95
Tender cuts of chicken simmered with mango pickle. (may contain mango shell) A dish full of flavour.

Chicken Vindaloo £11.95
Cooked in strong spices - very hot

Chicken Sagwala £11.95
Alan Beveridge's favourite sagwala Cooked with fresh spinach, herbs, garlic, fenugreek and fresh corriander.

Chicken Sabzi Bahar £11.95
Pieces of chicken stir fried with capsicum, tomato and bindi in a mixture of aromatic Indian spices

Chicken Bhuna £11.95
Diced chicken with garlic, tomatoes, onion and freshly ground spices. Deliciously medium dry

Chicken Dansak £11.95
A Dansak is prepared with aromatic spices from the Indian sub-continent and is laced with lemon juice and prepared with lentils which together create a sharp, sweet and sour texture and taste contains pineapple chunks

Malayan Chicken £11.95
Mild spices in which cream, banana and pineapple are used to create a unique flavour

Methi Chicken £11.95
Diced chicken in freshly ground fenugreek seeds and dried methi leaves. Medium dry, cooked with herbs and spices

Chicken Dupiaza £11.95
Similar style of cooking to the Bhuna dishes, but diced onions and peppers are spiced and cooked separately before being added to the dish, with medium hot spices

Chicken Korma £11.95
A preparation of mild spices in which cream and coconut is used to create the delicacy of its flavour and creamy texture

Butter Chicken £11.95
Cooked in creamy sauce with almonds, mixed spice and plum tomatoes

Chicken Dishes...

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Tikka Dishes...

Chicken Tikka Dupiaza

£12.95

Cubes of Tikka chicken with diced onions and peppers are spiced and cooked separately before being added to the dish, with medium hot spices

Chicken Tikka Korma

£12.95

A preparation of mild spices in which cream and coconut is used to create the delicacy of its flavour and creamy texture

Chicken Tikka Sri Lanka

£12.95

Prepared with coconut and strongly spiced for a hot taste

Chicken Tikka Bhuna

£12.95

Cubes of chicken with garlic, tomatoes, onion and freshly ground spices. Deliciously medium dry

Chicken Tikka Dansak

£12.95

Cubes of tikka chicken this is a medium spiced, sweet & sour sauce with pineapple, lentils and laced with lemon juice. An excellent curry with contrasting flavours and textures

Chicken Tikka Masala

£12.95

Special tikka chicken barbecued in tandoor then cooked with fresh coconut, peanut powder with a mixture of medium spices giving a unique taste and rich flavour

Chicken Tikka Singapore

£12.95

Fairly hot, cooked with okra

Chicken Tikka Rogan

£12.95

Medium hot cubes of chicken cooked with tomato and garlic. Served in a special fresh tomato and onion sauce

Chicken Tikka Pathia

£12.95

The characteristics of this dish is derived from the use of tomatoes and a mixture of medium spices

Chicken Tikka Karahi

£12.95

A medium hot chicken dish cooked with crispy onion, green chilli, tomato and green peppers, tossed in butter

Chicken Tikka

£12.95

Pieces of chicken breast marinated in yoghurt with mild spices. Barbecued in a charcoal oven and served with green salad

Tandoori Chicken

£12.95

Tender half spring chicken on the bone, marinated in yoghurt and ginger, garlic, lemon juice and spices, cooked in a charcoal tandoori oven, served sizzling with salad

Chicken Tikka Jalfrezi

£12.95

Pieces of chicken tikka cooked in a hot, spicy sauce with green chillies, capsicum, onion and tomatoes, served on a sizzler

Chicken Tikka Madras

£12.95

Cubes of chicken cooked in strong spices

Chicken Tikka Vindaloo

£12.95

Cooked in strong spices - very hot

Chicken Tikka Sabzi Bahar

£12.95

Pieces of tikka chicken stir fried with capsicum, tomato and bindi in a mixture of aromatic Indian spices

Chicken Tikka Biryani

£15.95

Stir fried chicken tikka, blend of spices fried together with basmati rice, fried egg on top, salad served with a vegetable curry,

Mirchi Masala Chicken Tikka

£12.95

Our chef will specially prepare individually - very hot

Chicken Tikka Makhoni

£12.95

Tikka chicken in a rich creamy sauce - preparation of the sauce consists of butter, fresh cream, peanut powder, ground coconut and mango flavour and a mixture of usual mild spices

Chicken Tikka Shashlik

£12.95

Special pieces of chicken barbecued on skewer with tomatoes, capsicum and onion served with salad

Tikka Dishes...

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Lamb Dishes...

Lamb Dupiaza **£13.95**

Similar style of cooking to the Bhuna dishes, but diced onions and peppers are spiced and cooked separately before being added to the dish, with medium hot spices

Sag Gosht **£13.95**

Spring lamb cooked with fresh spinach, herbs garlic flavoured with fenugreek and fresh coriander

Lamb Tikka Masala **£13.95**

Specially marinated lamb barbecued in tandoor then cooked with fresh coconut, peanut powder with a mixture of medium spices giving a unique taste and rich flavour

Lamb Pasanda **£13.95**

Fillet of lamb Cooked in fresh cream, cultured yoghurt with poppy seeds, peanut powder in a subtle delicate sauce

Lamb Bhuna **£13.95**

Diced lamb with garlic, tomatoes, onion and freshly ground spices. Deliciously medium dry

Lamb Dansak **£13.95**

This is a medium spiced Diced lamb, sweet & sour sauce with pineapple, lentils and laced with lemon juice. An excellent curry with contrasting flavours and textures

Lamb Rogan Josh **£13.95**

Medium hot tender lamb, Cooked using plenty of fresh tomatoes, garlic and fresh coriander to create an exquisite dish.

Lamb Badami **£13.95**

Medium spiced Diced lamb cooked in creamy sauce with peanut powder

Goan Lamb **£13.95**

A classic northern Indian dish, slow cooked with aromatic spices, garlic goan chilli and coconut - spicy dish

Lamb Biryani **£16.95**

Stir fried lamb with blend of spices fried together with Basmati rice, fried egg on top, salad served with a vegetable curry,

Lamb Madras **£13.95**

Diced lamb cooked in strong spices - fairly hot

Lamb Vindaloo **£13.95**

Diced Lamb cooked in strong spices - very hot

Lamb Jalfrezi **£13.95**

Cubes of lamb cooked in a hot, spicy sauce with green chillies, capsicum, onion and tomatoes, served on a sizzler

Lamb Chilli Masala **£13.95**

Cubes of tender lamb slowly cooked in a special blend of ot spices with fresh green chillies

Lamb Sabsi Bahar **£13.95**

Diced lamb, stir fried with capsicum, tomato and bindi in a mixture of aromatic Indian spices

Lamb Dishes...

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Seafood...

King Prawn Bhuna

£19.95

King prawns cooked with garlic, finely chopped onions and medium hot spices are gently fried in oil to bring out their flavour.

Tandoori King Prawn

£18.95

King prawns marinated with spice and yoghurt, fresh herbs, grilled over charcoal and served with salad

Prawn Bhuna

£13.95

Prawns cooked with tomato and capsicum, medium spices and served in a special thick sauce

Prawn Dupiaza

£13.95

A medium strength dish with onion and spices briskly fried

Prawn Sagwala

£13.95

Prawns and fresh spinach mostly cooked with garlic, ginger and cumin and a mixture of herbs and spices, garnished with coriander

Tandoori Chilli Chingri Masala

£19.95

Super king prawns first barbecued then cooked with a special blend of hot spices and fresh green chillies

Tandoori King Prawn Shashlik

£19.95

Super king prawns barbecued on a skewer with tomatoes, capsicum and onions

King Prawn Sabsi Bahar

£19.95

King prawns stir fried with capsicum, onion, tomato and bindi in a mixture of aromatic Indian spices (Medium hot)

Tandoori King Prawn Masala

£19.95

Charcoal grilled king prawns cooked with fresh coconut and peanut powder with a mixture of medium spices giving a unique taste and rich flavour

King Prawn Biryani

£19.95

Stir fried King prawns with blend of spices fried together with Basmati rice, fried egg on top, salad served with a vegetable curry,

Grilled Garlic Tandoori King Prawn

£18.95

Served with salad

Prawn Madras

£12.95

Prawns cooked with strong spices - fairly hot

Prawn Biryani

£15.95

Stir fried prawns cooked with blend of spices fried together with Basmati rice, fried egg on top, salad served with a vegetable curry,

King Prawn & Okra Bhuna

£19.95

King Prawns cooked with okra, garnished with lime juice to give a unique flavour (medium strength dish)

Seafood...

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Signature Dishes...

Chefs Special Lamb (on the bone)

£24.95

Ginger, garlic & underground garam masala, prepared in a thick sauce with mince meat - medium hot, served with rice and bombay potatoes

Nawabi

£12.95

Tender pieces of chicken breast, ground almond powder, marinated and cooked in a wonderful subtle mango flavoured creamy sauce, mild strength (N)

Chicken Breast

£19.95

A special cut of spring chicken on the bone, cooked in a method of a traditional manner as to preserve the flavour and authenticity of the dish. It is a dish full of flavour and pleasantly aromatic and of medium strength, served with fragrant basmati rice and vegetable side dish

Haveli King Prawn

£24.95

King prawns cooked in a spicy masala sauce using garlic, ginger and chef's selection of spices. Served with saffron rice and combination of spicy vegetables

Mushori Lamb

£13.95

Bhuna style with red lentils

Satkora Lamb

£13.95

Bhuna style cooked with citrus fruit

Naga Chicken Chilli

£12.95

Very hot dish, full of flavour

Satkora Chicken

£12.95

Bhuna style cooked with citrus fruit (may contain citrus fruit shell)

Mushori Chicken

£12.95

Bhuna style with red lentils

King Prawn Jhinga

£24.95

Tiger king prawn cooked with olive oil, garlic, onion and peppers with chefs own spices, garnished with Indian marrow (Ridged Gourd). Served with rice and bombay potatoes

Thali Non-Vegetable

£19.95

Served with chicken tikka masala made with peanut powder, lamb bhuna, Bombay potatoes, onion bhaji, pilau rice and naan bread

Thali Tandoori

£19.95

Sheek kebab, tandoori king prawn, tikka chicken, lamb tikka, tikka chicken masala made with peanut powder, pilau rice and keema naan

Thali Vegetable

£14.95

Served with vegetable curry, bindi bhaji, dall tarka, aloo gobi, boiled rice and Tandoori roti

Tandoori Mixed Grill

£17.95

Tandoori chicken, tikka chicken, sheek kebab, tandoori king prawn and lamb tikka, served with green salad and mint sauce

Hariali Chicken Dish

£12.95

Lean chicken breast, marinated and cooked with fresh crushed garlic, ginger, green chilli, coriander, pinch of sugar, cream and spinach. The dish is of distinctive colour, hence the name Hariali (green)

Mixed Madras

£14.95

Prawn, Chicken and lamb - Fairly hot dish

Signature Dishes...

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Duck Dishes...

Hansh Jalfrezi £15.95
Cooked in fresh ground spices with tomatoes, green peppers, green chillies and capsicum, served on a sizzler

Jal - Jhool - Hansh £15.95
Breast of duck cooked in a spicy sauce, very hot - a traditional Bengal curry

Imlidar Misti Hansh £15.95
Lean slices of duck breast cooked with tamarind and honey in a mild cream sauce

Roshuni - Hansh £15.95
Bhuna type of curry cooked with specially prepared spices with generous use of garlic, green pepper and fresh herbs

Hansh Okra £15.95
Breast of duck cooked with okra. Medium hot dish

Balti Dishes...

These genuine and authentic dishes have been cooked with an exotic collection of herbs, spices and a touch of minced lamb, distinctively blended in the traditional way of the Punjab and Northwest Pakistan. We carefully select and freshly grind spices to give each dish its unique taste. Balti dishes are cooked and served in an Indian wok (Balti) which enhances the flavour and aroma of this type of cuisine.

All dishes below include a choice of rice or Naan bread.

Mixed Balti	£19.95
Balti Garlic Chicken Sag	£17.95
Balti Chicken	£17.95
Balti Special Garlic Chicken	£17.95
Balti Chicken Tikka	£17.95
Balti Special Garlic Chicken Tikka	£17.95
Balti Chicken Chilli	£17.95
Balti Lamb	£19.95
Balti King Prawns	£22.95
Balti Garlic Tandoori King Prawns	£22.95

Duck Dishes...

Balti Dishes...

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Vegetarian...

Sundries...

	main dish	side dish
Sag Paneer <i>Spinach and cheese</i>	£9.95	£4.95
Bindi Bhaji <i>Tender okra, stir fried with herbs and spices</i>	£9.95	£4.95
Aloo Gobi <i>Fresh cauliflower and potatoes cooked with medium spices</i>	£9.95	£4.95
Mushroom Bhaji <i>Fresh mushrooms moistly cooked with onions</i>	£9.95	£4.95
Sag Bhaji <i>Fresh spinach with garlic and onions</i>	£9.95	£4.95
Bombay Aloo <i>Spicy hot potatoes</i>	£9.95	£4.95
Sag Aloo <i>Fresh spinach cooked with potatoes</i>	£9.95	£4.95
Tarka Daal <i>Lentil flavoured with garlic</i>	£9.95	£4.95
Vegetable Curry <i>Mixed vegetables in a medium spicy sauce</i>	£9.95	£4.95
Vegetable Biryani <i>Stir fried vegetables cooked with special basmati rice, herbs, spices. Served with a vegetable curry</i>	£11.95	

Many other Vegetarian specialities are available -
please ask a member of staff

Raita <i>Cultured yoghurt and herbs with cucumbers or bananas</i>	£1.95
Plain Naan <i>Leavened bread made from fine flour</i>	£3.85
Tikka Naan <i>With spicy tikka chicken</i>	£3.95
Keema Naan <i>With spiced minced meat mix (Chicken & Lamb)</i>	£3.95
Cheese and Onion Naan	£3.95
Garlic Naan <i>With garlic</i>	£3.85
Garlic Chilli Naan	£3.95
Garlic Corriander Naan	£3.95
Garlic keema Naan	£3.95
Peshwari Naan <i>Stuffed with peanut powder and sultanas - with coconut powder, mango pulp, double cream and sugar</i>	£3.95
Stuffed Paratha <i>Leavened whole-wheat bread with vegetables & topped with butter</i>	£3.95

Vegetarian...

Sundries...

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Sundries...

Rice Dishes...

Plain Paratha £3.50

Leavened whole-wheat bread with butter

Chapati £2.75

Made with whole-wheat flour

Papadoms & Pickles (per person) £1.95

Papadoms £1.25

Plain and spicy

Assorted Pickle £0.90

Lime, mango, onion and mint

Chips £3.85

Spicy Chips £3.95

Vegetable Rice £4.95

Onion Rice £4.95

Keema Rice £4.95

Mushroom Rice £4.95

Garlic Rice £4.95

Egg Rice £4.95

Cashew Nut Pilau Rice £4.95

Lemon and Nut Pilau Rice £4.95

Boiled Rice £4.85

Plain Pilau Rice £4.85

Tikka Pilau Rice £4.95

Sundries...

Rice Dishes...

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Wine list...

House wine (Red, rose and white) by the glass 175ml - £5.50 or 250ml - £6.95

White Wines

Btl.

1. *Sauvignon Blanc Tierra Alta Valle Central Chile (House)* **£20.95**
2. *Pinot Grigio IGT Ancora - Italy* **£22.95**
3. *Chenin Blanc Slow False Bay W.O. Coastal Region* **£22.95**
4. *Chardonnay The Accomplice De Bortoli Australia* **£22.95**
5. *Rioja Blanco ddoc Monopole Cune Spain* **£23.95**
6. *Gavi DDOC La Battistina Italy* **£25.95**
7. *Reisling Feinherb Mosel Germany* **£26.95**
8. *Sauvignon Blane Marlborough Round Stone New Zealand* **£27.95**
9. *Chablis A.C.P. Domaine Vocoret France* **£39.95**

Rose Wines

10. *Grenache ROSE Bellefontaine Vin De France* **£20.95**
11. *Pinot Grigio IGT Rose Ancora Italy* **£20.95**
12. *Cotes de Provence Rose A.C.P.C. Chateau Montaud - France* **£29.95**

Red Wines

Btl.

13. *Merlot Tierra Alta Valle Central Chile (House)* **£20.95**
14. *Shiraz the Accomplice De Bortoli Australia* **£22.95**
15. *Pinotage Bush Vine False Bay Coastal Region* **£23.95**
16. *Malbec Valles Zuccardi Argentina* **£27.95**
17. *Rioja DDOC Tinto Tempranillo Manoso Spain* **£24.95**
18. *Cotes du Rhone Villages AOP France* **£27.95**
19. *Old Vine Zinfandel Burlesque California USA* **£26.95**
20. *Pinot Noir Pays d'Oc IGP Le Fou* **£25.95**

Sparkling & Champagne

Btl.

21. *Prosecco DOC Extra Dry Terredirai Italy* **£29.95**
22. *Presecco Brut Lunetta (200ml bottle) Italy* **£10.95**
23. *Presecco Brut Lunetta Rose (200ml bottle) Italy* **£10.95**
24. *Prosecco DOC Treviso Rose Ca'di Rajo* **£29.95**
25. *Moet et Chandon N.V. Brut France* **£66.95**
26. *Laurent Perrier Rose N.V. Brut France* **£95.00**

Whilst we always endeavour to keep all the listed beverages in stock, there may be times due to circumstances beyond our control, when we may have to offer an alternative.

Wine list...

Drinks...

Draught lager

	<i>Half</i>	<i>Pint</i>
<i>Cobra</i>	<i>£3.50</i>	<i>£5.50</i>

Bottled Beers and Ciders

<i>Kingfisher</i>	<i>330ml</i>	<i>£4.95</i>
<i>Heineken Zero</i>	<i>330ml</i>	<i>£4.95</i>
<i>Corona</i>	<i>330ml</i>	<i>£4.95</i>
<i>Peroni</i>	<i>330ml</i>	<i>£4.95</i>
<i>Woodpecker</i>	<i>275ml</i>	<i>£4.95</i>
<i>Recordling</i>	<i>330ml</i>	<i>£4.95</i>
<i>Strongbow Dark Fruits</i>	<i>330ml</i>	<i>£4.95</i>
<i>Guinness Zero</i>	<i>330ml</i>	<i>£4.95</i>
<i>Koppaberg</i>	<i>330ml</i>	<i>£4.95</i>

(Strawberry or Lime)

Spirits (25ml)

<i>Hennessey Cognac</i>	<i>£4.15</i>
<i>Sambuca</i>	<i>£4.15</i>
<i>Brockmans Gin</i>	<i>£4.15</i>
<i>Hendricks Gin</i>	<i>£4.15</i>
<i>Whiteley Neil Rhubarb and Ginger Gin</i>	<i>£4.15</i>
<i>Whiteley Neil Blood Orange Gin</i>	<i>£4.15</i>
<i>Whiteley Neil Raspberry Gin</i>	<i>£4.15</i>
<i>Whiteley Neil Parmaviolet Gin</i>	<i>£4.15</i>
<i>Bombay Sapphire Gin</i>	<i>£4.15</i>
<i>Gordons Pink Gin</i>	<i>£4.15</i>
<i>Gordons White Peach Gin</i>	<i>£4.15</i>
<i>Smirnoff vodka</i>	<i>£4.15</i>
<i>Bacardi</i>	<i>£4.15</i>
<i>Lambs Navy Rum</i>	<i>£4.15</i>
<i>Gordons Gin</i>	<i>£4.15</i>
<i>Bells Whisky</i>	<i>£4.15</i>
<i>Jameson Irish whiskey</i>	<i>£4.15</i>
<i>Famous Grouse</i>	<i>£4.15</i>
<i>Jack Daniels</i>	<i>£4.15</i>
<i>Glenfiddich</i>	<i>£4.15</i>
<i>Remy Martin VSOP Cognac</i>	<i>£4.15</i>
<i>Martell VS Cognac</i>	<i>£4.15</i>

Aperitifs and Liqueurs (25ml unless stated)

<i>Baileys</i>	<i>£3.95</i>
<i>Tia Maria</i>	<i>£3.95</i>
<i>Disarono Amaretto</i>	<i>£3.95</i>
<i>Cointreau</i>	<i>£3.95</i>
<i>Grand Marnier</i>	<i>£3.95</i>
<i>Archers</i>	<i>£3.95</i>
<i>Taboo</i>	<i>£3.95</i>
<i>Glavya</i>	<i>£3.95</i>
<i>Malibu</i>	<i>£3.95</i>
<i>Southern Comfort</i>	<i>£3.95</i>
<i>Pimms</i>	<i>£3.95</i>
<i>Martini Bianco/Sweet/Dry</i>	<i>£3.95</i>

Port & Sherry

<i>Cockburns Ruby Port</i>	<i>£3.95</i>
<i>Harvey Bristol Cream</i>	<i>£3.95</i>

Minerals (Bottles)

	<i>Small</i>	<i>Large</i>
<i>Lemonade</i>	<i>£2.95</i>	<i>£3.50</i>
<i>Mixers -</i>	<i>Small</i>	
<i>Tonic/Slimline Tonic</i>	<i>£2.95</i>	
<i>/Ginger Ale</i>		
	<i>Small</i>	<i>Large</i>
<i>Coca Cola / Diet</i>	<i>£2.95</i>	<i>£3.50</i>
<i>Fruit Juices -</i>	<i>Small</i>	
<i>Orange / Pineapple</i>	<i>£2.95</i>	
<i>Mineral Water</i>		
<i>Still / Sparkling</i>	<i>330ml</i>	<i>£2.95</i>
	<i>Small</i>	<i>Large</i>
<i>Soda Water</i>	<i>£2.95</i>	<i>£3.50</i>
<i>J20 (Various Flavours)</i>	<i>275ml</i>	<i>£3.95</i>
<i>Appletiser</i>	<i>275ml</i>	<i>£3.95</i>

Drinks...

